

“ The leitmotif that animates the cuisine of the Ristorante by la Credenza di Fiorfood, Nova Coop’s new concept store in Galleria San Federico, is the choice of genuine ingredients with controlled origins, interpreted in a special and out-of-the-ordinary way. The Restaurant by la Credenza di Fiorfood offers spontaneously good cuisine born of the need to combine simplicity and quality within everyone’s reach. In the dishes, you will find interpreted Coop-branded products especially from the Fiorfiore and Viviverde lines, because, in addition to the skilful preparation, it is the ingredients that give value to the dishes on our menu. Exploration and an explosion of the flavours of the products on the menus to give freshness and bring back a sense of belonging to food that represents respect, knowledge and emotion. Our recipes and dishes also respond to a criterion of replicability: those who come shopping at FiorFood and stop to eat at the Bistrot or Restaurant will discover the pleasure of cooking the products of their shopping at home. Food is emotion. And we want to excite you. ”

Chef - Alessandro Uccheddu

## Tasting menu

55,00€

## Traditional Menu

 Piedmontese selection: beef tartare, parmesan cheese flakes, veal with tuna sauce, olivier salad

Agnolotti del plin with butter and sage

Tennis\* \* and Tiramisu

## Our courses

### Starters

Cured ham and buffalo mozzarella cheese 23,00€






 Charcoal-grilled egg, Castelmagno cheese, potato cream, black tea, cocoa tuile 22,00€

Fresh octopus, wasabi potatoes, Taggiasca olives, cuttlefish ink, rice chips 25,00€






 Piedmontese selection: beef tartare, parmesan cheese flakes, veal with tuna sauce, olivier salad 26,00€

 Caesar salad: lettuce, bacon, chicken, eggs, Parmesan cheese, croutons, mustard, Worcestershire sauce 24,00€




## Main courses

	Lasagna Bolognese style	25,00€
	Rummo spaghetti pasta with three tomatoes, burrata cheese, shrimp*, and basil	26,00€
	Agnolotti del plin with butter and sage	26,00€
	Risotto with peppers**, Cantabrian anchovies, and parsley sauce**	25,00€
 	Pumpkin velouté with its seeds, Gorgonzola cream cheese, and pesto sauce	23,00€

## Second dishes

	Fassona beef burger (180g), spelt bun, Fontina cheese, caramelized onion, truffle chips	24,00€
	Salmon** with white and black sesame seeds, potato purée, coconut milk and curry sauce	30,00€
 	Braised veal cheek, chickpea and raisians cream, saffron sauce	30,00€
	Fillet steak (200 gr) with grilled vegetables	33,00€
 	Parmigiano Reggiano (aged 40 months) timbale, tomato cream, and vegetable chips	24,00€

## Desserts

	Berries au gratin	12,00€
	Gianduiotto** chocolate, caramel sauce	12,00€
	Tennis** and Tiramisu	12,00€
	Chocolate and amaretto pudding**	12,00€

 Dishes made with Fiorfiore products  Classic courses by the Restaurant La Credenza

 Vegetarian dishes \* Frozen product \*\* Homemade product, frozen at -18°C to keep its best characteristics

In accordance with European legislation, all fish-based products served raw have been blast chilled. The service staff is available for information on the ALLERGENS contained in our dishes. We scrupulously respect good practices at each stage of preparation for our dishes, in order to minimize the risk of any possible involuntary contamination. Nonetheless, we cannot exclude the presence of traces of allergens, even when not included in the recipe.

## Sparkling wines

	Winery	by the glass	Bottle
10 - Asti extra dry	Tre Secoli	(1) 10,00 €	40,00 €
11 - Champagne Grand Brut Perrier-Jouët	Perrier-Jouët	(2) 15,00 €	95,00 €

## White wines

	Year	Winery	by the glass	Bottle
12 - Arveja Langhe Arneis D.O.C.	2024	Prunotto	(3) 8,00 €	38,00 €
16 - Vermentino Bolgheri D.O.C.	2024	Tenuta Guado Al Tasso	(5) 10,00 €	40,00 €
13 - Cervaro Della Sala Umbria I.G.T. (Chardonnay Barrique)	2023	Castello della Sala	(4) 15,00 €	90,00 €
14 - Conte Della Vipera Umbria I.G.T. (Sauvignon, Semillon)	2024	Castello della Sala		45,00 €
15 - Santa Cristina Umbria I.G.T.	2024	Santa Cristina		35,00 €

## Red wines

	Year	Winery	by the glass	Bottle
17 - Barbaresco D.O.C.G.	2022	Prunotto	(6) 13,00 €	65,00 €
18 - Bric Turot Barbaresco D.O.C.G.	2022	Prunotto		80,00 €
19 - Barolo D.O.C.G.	2021	Prunotto	(7) 14,00 €	75,00 €
20 - Bussia Barolo D.O.C.G.	2021	Prunotto		125,00 €
21 - Mosconi Barolo D.O.C.G.	2020	Prunotto		140,00 €
27 - Occhetti Langhe Nebbiolo D.O.C.	2023	Prunotto	(9) 10,00 €	40,00 €
24 - Badia A Passignano Chianti Classico D.O.C.G. Gran Selezione 2021	2021	Badia a Passignano		95,00 €

## Red wines

	Year	Winery	by the glass	Bottle
23 - Pèppoli Chianti Classico D.O.C.G	2024	Tenuta Pèppoli	(8) 10,00 €	43,00 €
30 - Tignanello Toscana I.G.T. <i>(Sangiovese, Cabernet Sauvignon Barrique)</i>	2022	Tenuta Tignanello		240,00 €
29 - Santa Cristina Toscana I.G.T.	2024	Santa Cristina		35,00 €
25 - Guado Al Tasso Bolgheri D.O.C. Superiore <i>(Cabernet, Merlot)</i>	2022	Tenuta Guado Al Tasso		240,00 €
26 - Il Bruciato Bolgheri D.O.C.	2023	Tenuta Guado Al Tasso		68,00 €
22 - Pian Delle Vigne Brunello di Montalcino	2020	Pian delle Vigne		85,00 €
28 - Pinot Nero Della Sala Umbria I.G.T.	2022	Castello Della Sala		90,00 €
31 - Villa Antinori Toscana I.G.T. Rosso <i>(Sangiovese - Cabernet - Syrah)</i>	2022	Marchesi Antinori		38,00 €

## Beverages

Stella Artois Blonde beer 66 cl	Stella Artois	12,00 €
Stella Artois 0.0 non-alcoholic blonde beer 33 cl	Stella Artois	9,00 €
Valmora still water 75 cl	Valmora	5,00 €
Valmora sparkling water 75 cl		5,00 €
Cola / Cola Zero 35 cl		8,00 €
Bitters, Grappas and Spirits		from 10,00 €
Espresso Coffee Tierra Selection	Lavazza	4,50 €



*Il Ristorante*  
by LA CREDENZA



**FAN** 08 ——— 16  
NOVEMBER  
**VILLAGE**  
INALPI ARENA, TORINO