

“ 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. ”

Alessandro Uccheddu - Executive Chef

Tasting menu

50€

Piedmont Menu





- 👉 Piedmontese selection with beef tartare, parmesan cheese flakes, veal with tuna sauce, olivier salad
- Ravioli del plin with roast meat sauce and rosemary
- Tennis* * and Tiramisù
- Small pastries

Our courses





Starters

- Tuna tataki*, avocado, wasabi mayonnaise 21€
- 👉 Piedmontese selection with beef tartare and parmesan cheese, veal with tuna sauce, olivier salad 21€
- 🌿 Charcoal-grilled egg, chestnuts, truffle perlage 20€
- Raw ham and buffalo mozzarella 19€
- 👉 Nicoise salad: lettuce, potatoes, tuna, tomatoes, green beans, eggs, anchovies 19€



First courses




| | | |
|---|---|-----|
|   | Vegetable lasagna with pecorino cheese | 20€ |
| | Spaghetti with tomato sauce, raw prawns*, burrata cheese, basil | 22€ |
| | Ravioli del plin with roast meat sauce and rosemary | 22€ |
|   | Castelmagno cheese risotto, hazelnut, balsamic vinegar | 21€ |

Main courses

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|---|--|-----|
| | Angler fish** puree with smoked butter and mushrooms | 28€ |
|  | Aubergine, tomato, mozzarella, basil | 22€ |
|   | Braised cheek, celeriac cream | 26€ |
|  | Fillet steak with grilled vegetable | 30€ |

Desserts

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|---|---|-----|
| | Berries au gratin with zabaglione | 10€ |
|   | Gianduiotto** chocolate "under the Mole Antonelliana" | 10€ |
| | Tennis** and Tiramisù | 10€ |
| | Revisited Tarte tatin with rosemary cream**, barolo chinato wine jelly | 10€ |

 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.

Wines by the glass

Sparkling wines

Acqui docg Brut Rosè

Winery

Consorzio dell'Asti

100 ml

7,00 €

White wines

Year

Winery

100 ml

Langhe Arneis "Blangè"

2022

Ceretto

8,00 €

Gewurztraminer

2022

Fiorfiore-Produttori Bolzano

8,00 €

Cinerino langhe

2021

Marziano Abbona

8,00 €

Alteni di Brassica

2018

Gaja

20,00 €

Red wines

Year

Winery

100 ml

Ruche la Tradizione

2021

Montalbera

8,00 €

Nebbiolo langhe

2020

Garesio

9,00 €

Barbaresco "Gallina"

2020

Oddero

11,00 €

Barolo "Le Cinquevigne"

2016

Damilano

15,00 €

Sweet wine

Year

Winery

100 ml

Malvasia delle Lipari

2019

Fiorfiore-Colosi

9,00 €

Bottled wines

| White wines | Year | Winery | 750 ml |
|-----------------------------|------|------------------------|----------|
| "Alteni di Brassica" Langhe | 2018 | Gaja | 180,00 € |
| Arneis langhe "Blangè" | 2022 | Ceretto | 38,00 € |
| Chardonnay "Sanct Valentin" | 2020 | Sr. Micheal Eppan | 38,00 € |
| Chassagne Montrachet | 2017 | Regnard | 160,00 € |
| "Cinerino" Langhe | 2021 | Marziano Abbona | 38,00 € |
| Gavi di Gavi | 2021 | Batasiolo | 30,00 € |
| Gaja & Rey | 2018 | Gaja | 280,00 € |
| Gewurztraminer | 2022 | Fiorfiore-Prod.Bolzano | 35,00 € |
| Pouilly Fumé "Baron de L" | 2017 | De Ladoucette | 145,00 € |
| Puligny Montrachet | 2016 | Regnard | 230,00 € |
| Sauvignon langhe | 2018 | Coreggia | 36,00 € |
| Sauvignon "Quarz" | 2021 | Cantina Terlan | 75,00 € |
| Timorasso "Derthona" | 2021 | Vigneti Massa | 32,00 € |
| Viognier Galilea | 2019 | Yarden | 32,00 € |

Bottled wines

| Red wines | Year | Winery | 750 ml |
|--|------|-----------------------|----------|
| Amarone della Valpolicella | 2017 | Allegrini | 110,00 € |
| Barbaresco "Gallina" | 2020 | Oddero | 65,00 € |
| Barbaresco | 2017 | Angelo Gaja | 290,00 € |
| Barbera d'Asti | 2020 | Damilano | 28,00 € |
| Barbera d'Asti "Bricco dell'Uccellone" | 2019 | Braida | 70,00 € |
| Barolo | 2016 | Fiorfiore-Brandini | 50,00 € |
| Barolo Cannubi | 2014 | Damilano | 78,00 € |
| Barolo "Dagromis" | 2018 | Angelo Gaja | 99,00 € |
| Brunello di Montalcino | 2016 | Fiorfiore-La Poderina | 58,00 € |
| Chianti Classico "Peppoli" | 2019 | Marchesi Antinori | 40,00 € |
| Dolcetto d'Alba "Colombè" | 2021 | Renato Ratti | 35,00 € |
| Langhe Nebbiolo "Ginestrino" | 2021 | Conterno Fantino | 40,00 € |
| Nebbiolo d'Alba "Roccheri" | 2018 | Marchesi di Barolo | 40,00 € |
| Nizza | 2019 | Fiorfiore-Garesio | 35,00 € |
| Pinot Noir Gevrey Chambertin Aoc | 2017 | Dominique Laurent | 105,00 € |
| Ruche la Tradizione | 2021 | Montalbera | 38,00 € |
| Vosne-Romanèe | 2018 | Louis Jadot | 114,90 € |

Beverage

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|-----------------------------------|-------------|
| Valmora water still or sparkling | 4,00 € |
| Cola / Cola Zero 33 cl | 3,00 € |
| Liquor | from 6,00 € |
| Espresso Tierra Selection Lavazza | 3,50 € |



Il Ristorante
by LA CREDENZA



FAN 11—19
VILLAGE
NOVEMBER
PALA ALPITOUR · TORINO

