

FORNO RICCA

panificatori contemporanei

FOOD

LE MIGNON

LET'S SHARE

LE TEGAMINO

FILLED FOCACCE

DRESSED FOCACCE

SPECIAL OF THE MONTH

APERITIF

THE KITCHEN

DESSERT

LUNCH MENU

DRINK

COCKTAIL

SOFT DRINKS

BEER

WINE

COFFEE

LIQUEURS & SPIRITS

LE MIGNON

Focaccia tapas, dough with long-fermented sourdough

CURCUMA, 4

turmeric dough with Modena PGI mortadella, gorgonzola cream and chopped pistachios

ALGA SPIRULINA, 4

spirulina dough, with broccoli rabe and nduja mayonnaise

SPECIAL BARBABIETOLA, 4 🌿

beetroot dough with butternut squash, pecorino cheese and toasted seeds

Not sure?
Try them all for only 10,50€



LET'S SHARE

selection of treats to share ◊

TAGLIERE SFIZIOSO, 13

pistachio mortadella, high quality cooked ham, gorgonzola cream, semi-seasoned pecorino cheese and focaccia slices

TAGLIERE DEL FORNO, 23

raw Parma ham, pistachio mortadella, high quality cooked ham, Trentino speck, gorgonzola cream, semi seasoned pecorino cheese, fontina cheese from Aosta Valley, PDO buffalo milk cheese stracciata and focaccia slices

BRUSCHETTE DI FOCACCIA, 7,5 🌿

- yellow and red datterino cherry tomatoes, PDO buffalo milk cheese stracciata and fresh basil
- yellow and red datterino cherry tomatoes, fiordilatte mozzarella cheese and lime zest

ANTIPASTO CAVOUR, 10

tomini, raw Piedmontese Fassona beef, veal with tuna sauce, anchovies al verde and focaccia triangles



LE TEGAMINO

Dough with 72-hour fermentation for the typical Turin-style “tegamino”

MOST REQUESTED POMODORO E MOZZARELLA, 8 🌿

Gargano tomato pulp, fiordilatte mozzarella cheese, fresh basil and evo oil

GORGONZOLA & CO, 10 🌿

fiordilatte mozzarella cheese, sweet gorgonzola, fontina cheese, smoked provola cheese, oregano and evo oil

SALAMINO E NDUJA, 11

Gargano tomato pulp, fior di latte mozzarella, spicy salami, nduja, basil, oregano and extra virgin olive oil

BUFALA, 11 🌿

Gargano tomato pulp, fiordilatte mozzarella, buffalo mozzarella DOP uncooked, fresh basil and extra virgin olive oil

CRUDO E BUFALA, 12

Gargano tomato pulp, fiordilatte mozzarella, buffalo mozzarella DOP uncooked, fresh basil and extra virgin olive oil

SPECIAL ZUCCA VIOLA E SPECK, 12

fior di latte mozzarella, roasted violina pumpkin, Trentino speck, parmesan flakes uncooked and toasted pumpkin seeds

SALSICCIA E STRACCIATA, 12,5 🌿

Gargano tomato pulp, fior di latte mozzarella, Norcina sausage, buffalo stracciata and fresh basil



FILLED FOCACCE

a quarter of focaccia, served in the iconic triangular shape

MOST REQUESTED **QUELLA DI CAMPO, 7,2** 🌿

sautéed escarole, stracciatella and chopped dried tomatoes

DELICATA, 6,8

high quality cooked ham, fiordilatte mozzarella, flakes of Parmigiano Reggiano IGP, lettuce and extra virgin olive oil, mixed tomatoes

PARMA, 8

Parma raw ham, buffalo mozzarella DOP, rocket and extra virgin olive oil

FRIARIELLI, 7,5

fior di latte mozzarella, friarielli, spicy salami and nduja mayonnaise

LA PIEMONTESE, 8

veal topside, tuna sauce, sicilian anchovy fillets, capers and fresh spinach

BONGUSTAIA, 7,4

pistachio mortadella, gorgonzola cream, balsamic vinegar caramel and chopped pistachios

EXPLOSION OF
TASTE FOR TRUE
GOURMANDS!



DRESSED FOCACCCE

whole, divided into 3 or 6 triangles... perfect for sharing

VOMERO, 15

Gargano tomato pulp, yellow cherry tomatoes, DOP buffalo mozzarella, parmesan shavings and fresh basil

AMATRICIANA, 15,5

Gargano tomato pulp, pecorino romano, DOP guanciale and black pepper

LIPARI, 14,5

Gargano tomato pulp, Dop buffalo stracciatella, Sicilian anchovies, basil and oregano

FASSONA, 17

turnip tops, Fassona Piemontese tartare, tuna sauce and hazelnuts

EMILIANA, 16

pistachio mortadella, gorgonzola cream, balsamic vinegar caramel and toasted pistachio grains

MOST REQUESTED GRANDE CLASSICO, 17

Parma raw ham, fiordilatte mozzarella, wild rocket and extra virgin olive oil

**RECOMMENDED
FOR 2 PEOPLE**
but if you're really
hungry, go ahead and
take it for yourself



SPECIAL OF THE MONTH

SPECIAL

L'AUTUNNALE, 17 🌿

sweet gorgonzola, marinated pumpkin carpaccio
amaretti and walnut crumble, basil

**RECOMMENDED
FOR 2 PEOPLE**
but if you're really
hungry, go ahead and
take it for yourself



THE KITCHEN

a selection of Piedmontese cuisine dishes

VITELLO TONNATO, 9,8

traditional veal tonnato with tuna sauce, lamb's lettuce accompanied by our focaccia

BATTUTA PIEMONTESE, 10

raw Piedmontese Fassona beef with parmesan flakes, hazelnuts, lamb's lettuce accompanied by our focaccia

TAGLIOLINI AL RAGÙ 9

fresh egg pasta tajarin, Angus ragù and Parmigiano Reggiano

TAGLIATELLE AI FUNGHI PORCINI 10

fresh egg pasta tagliatelle, porcini mushroom sauce, Parmigiano Reggiano and fresh parsley

RAVIOLI DEL PLIN, 7,5

agnolotti del plin stuffed with meat with butter and Parmigiano Reggiano fondue

CHICKEN BURRITO, 12

wheat flour tortilla with low-temperature cooked chicken supreme, marinated red cabbage, and yogurt sauce

BRASATO AL BARBERA, 13

slow-cooked braised beef with rustic baked potatoes

INSALATA SAVOIA, 8,5

iceberg, tuna, olives, cherry tomatoes, corn, flakes of Piedmontese tomino cheese with focaccia croutons

INSALATA RICCA, 9

green lettuce, rocket, lime-marinated shrimp, olives, yellow date tomatoes, Ricca sauce and focaccia croutons

INSALATA MEDITERRANEA, 9

iceberg lettuce, cherry tomatoes, pitted black olives, feta, capers, red onion, fresh oregano, lemon juice

APERIRICCA

our aperitif every day from 6pm to 7:30pm



9€

CHOICE OF DRINKS

Among those on the menu that bear the symbol



+

TAPAS

our focaccia with salt and extra virgin olive oil, bruschetta with seasoned tomato, anchovies with greens and green olives

DESSERT

homemade 

IL BICERIN, 3,5

homemade ice cream, coffee, Nutella and whipped cream

IL BICERUN, 6

focaccia crostini, strawberries, artisanal ice cream, whipped cream and hazelnuts

APPLE CAKE FOCACCIA, 6,5

with cinnamon, apple juice, caramelized apples, custard and meringue

FOCACCIAMISÙ, 6

mascarpone mousse, coffee, focaccia and bitter cocoa

MOST REQUESTED

FOCACCELLA, 5

¼ focaccia with Nutella, whipped cream and chocolate flakes Torino

FOOD ALLERGIES AND INTOLERANCES

For information regarding allergenic ingredients (EU Regulation 1169/2011) present in our recipes, please consult our staff for the ALLERGEN GUIDE. It is important to inform the waiting staff of any allergies or intolerances.

LUNCH

Monday to Friday valid only for lunch

OVEN MENU

choice between
ONE OF THE FILLED
+ water + coffee

9,5

KITCHEN MENU

choose between
ONE FIRST COURSE
+ water + coffee

10,5

LIGHT MENU

choose between
ONE OF THE SALADS
+ water + coffee

10,5

COCKTAIL & DRINK

SPRITZ CORSETTI

liquore corsetti, prosecco, soda

🍸 4,5

SPRITZ APEROL

aperol o campari, prosecco, soda

5

HUGO SPRITZ

prosecco, sambuco, soda

🍸 5,5

JAPAN SPRITZ

midori, prosecco, soda

🍸 5,5

SORRENTO SPRITZ

limoncello, prosecco, soda

🍸 5,5

DRY SPRITZ

martiny dry, prosecco, angostura, soda

🍸 5,5

ROSSO RICCA

Red DOCG wine, citron drink, grenadine, fresh fruit

🍸 5,5

BIANCO RICCA

white DOCG wine, kiwi syrup, Sprite, fresh fruit

🍸 5,5

AMERICANO

bitter campari, red vermouth, soda

🍸 6

NEGRONI

vermouth rosso, Campari e gin

🍸 6

NEGRONI SBAGLIATO

vermouth rosso, Campari, prosecco

🍸 6

BLOODY MARY

vodka, tomato juice, lemon juice, salt, pepper, Tabasco, Worcestershire sauce, celery salt (virgin without vodka)

🍸 6



AFTER DINNER

MOSKOW MULE

vodka, ginger beer, lime, ginger

🍸 6

VODKA TONIC

Absolute, Balkan

7

GIN TONIC

Gordon, Bosford
Tanqueray, Bombay
Mare, Hendrick's
Monkey 47

🍸 6
7
10
12

ZERO ALCOL

VIRGIN'S BOB

pineapple, orange, papaya, coconut, lime juice, soda

🍸 5

SHIRLEY TEMPLE

ginger ale, grenadine syrup

🍸 5

FRUIT PUNCH

mixed fruit juices, blueberry juice, soda, fresh fruit

🍸 5



SOFT DRINKS

COCA COLA, COCA 0, FANTA, SPRITE, THE FREDDO LIMONE/PESCA 0,33L SPREMUTA DI ARANCIA	3,5
RED BULL	4,5
GINGER BEER 0,20L	4
WATER 0,5l still/sparkling	1,5
TONICA 0,20L	3,5

BEERS

on tap	0,20L	0,40L
DRAFT BEER PORETTI 4 LUPPOLI lager	3,5	5,5 
DRAFT BEER PORETTI 4 LUPPOLI unfiltered	3,8	5,5 
DRAFT BEER PORETTI 6 LUPPOLI red bock	3,8	5,5 

Craft beer **6**
 in 33cl bottles **EPICA Brewery** (sicilia) 33cl
 EOLO pale ale | POLIFEMO american pale ale
 APOLLO double ipa | KORE white ipa | MEDUSA dubbel
 TIFEO honey belgian ale | CERERE weizen



WINEs

Sparkling

PROSECCO VALDOBBIADENE DOCG

Montegrande (Veneto)

BLANC DE BLANCS MILLESIMATO

Victoria (Friuli Venezia Giulia)

Bottle **Glass**

20  6

16  5

White wines

ROERO ARNEIS DOCG "ANTERISIO"

Cascina Chicco (Piemonte)

RIBOLLA GIALLA

Victoria (Veneto)

ANTHILIA DOC

Donna Fugata (Sicilia)

FALANGHINA

Fremondo (Campania)

Bottle **Glass**

24  6

18  5

25  6

16  4,5

Rosè wines

ROSA DEI FRATI

Ca' dei Frati (Lombardia)

Bottle **Glass**

26  6

Red wines

BARBERA ALBA "GRANERA ALTA"

Cascina Chicco (Piemonte)

NEBBIOLO ALBA DOC

Airone (Piemonte)

IGT PUGLIA PRIMITIVO

Urmà (Puglia)

VALPOLICELLA DOC BOCCASALUCE

Vicentini (Veneto)

Bottle **Glass**

24  5,5

22  5,5

18  5

20  5,5

CAFFETTERIA

CAFFÈ espresso	1,2
CAFFÈ Decaf / Barley / Americano / Ginseng	1,5
MAROCCHINO	2,5
CAPPUCCINO	2,5
ICED COFFEE	3,5

LIQUEURS & SPIRITS

AMARI&CO. Del Capo, Fernet, Brancamenta, Montenegro, San Simone, Jagermeister, Mirto, Genepi, Limoncello, Baileys	4
GRAPPE Arneis, Moscato	5
BRANDY Vecchia romagna	4
WHISKY Jack Daniel's, Jhonny Walker, Bushmills Whisky	6