



Gastronomia/Pastificio a Torino

Via Mazzini, 36/a Tel. 011 8122523 Cell. 3339480067

Via San Tommaso, 12 Tel. 011 530347

Two shops, two pasta factories, both with the oldest history of handmade fresh pasta that Turin can boast. We make fresh handmade pasta filled with seasonal ingredients. Our Cavour Piedmontese agnolotti are among the best in the city and in our laboratories you will also see the birth of the pling Langaroli, traditional and contemporary pastas with farce, of different Italian regional traditions – ricotta and citrus, ricotta and spinach, tortellini bolognese – the classic tajarin – cavatelli, orecchiette, pici, busiate trapanesi, trofie ecc... Great attention is given to the choice of raw materials and the use of alternative flours for lovers and intolerants (Senatore Cappelli, Farro, Italian Kamut-Khorasan). We can, with proud passion, declare that we are the only ones in Turin to make fresh pasta bent exclusively by hand. Next to all this, a tasty gastronomy, seasonal vegetables in various cooking, fish dishes, Russian salad proposed with steamed vegetables.

LUNCH:

*** Three kind of fresh hand made pasta*

Dessert __ From 10 euro

APERICENA:

** Three kind of cold appetizer–Three kind of hot appetizer–One glass of Prosecco
__From 10 euro*

DINNER:

*** Piedmont dinner with traditional food:*

Three kind of cold appetizer

Three kind of hot appetizer

Two kind of fresh hand made pasta

Side dish

Caffè – Water __From 22 euro

(Reservation is welcome)

(Prices shown are inclusive of covered)

(The formulas indicated are just some of the possibilities of lunch and dinner offered by Pastificio Sapori)

CORSI DI PASTA FRESCA FATTA A MANO:

**** Contacting us, we can organize hand made fresh pasta courses.*