

RASSEGNA STAMPA SPAZIO7

TESTATA: Departures

DATA: aprile 2016



Turin's

The colourful pasta
Piemontese from
Dol Camillo



Top



Espresso 7's elegant dining room



Dol Camillo's eclectic
dining room

The culinary credentials of the Piedmont capital have been world-class for some time, but this year the city is set to turn global gastronomic heads anew with a starry array of offerings. LUCA IACCARINO opens up his little black book of Turin's best eateries

Photographs by
Martin Kreuzer



The open-plan bar area of Maggiorini 52

TABLES



Clockwise from top left: chef Alessandro Motta and owner Emilio De Benedicis at art gallery-cum-entré Spazio 7; profile of chef Paolo Zanetti; chef Massimo Bottura's offbeat Italian; Massimo Bottura's offbeat Italian; Massimo Bottura's offbeat Italian; Massimo Bottura's offbeat Italian; Massimo Bottura's offbeat Italian

Clockwise from left: chef Davide Scabin playfully interacts with the art at Candel Zero; beef fillet "essence of carbon" at Candel Zero; Pal Culinaria chef Matteo Barometti; Scabin's rustic interior

With its standout design credentials, royal palaces, dignified public squares and gracefully aging industrial past – all framed by an eye-catching panorama of the Alps – Italy's former capital is all too often overlooked. Situated in a region rich with produce, from Barolo and Barbera wines to truffles from the Langhe, fresh fish from the sea and excellent meats, vegetables and cheeses from the surrounding countryside, the city has always put an emphasis on fine cuisine. But don't expect the unworldly culinary challenges of Copenhagen, the exoticism of Lima, the frosty of Geneva or the grandeur of Paris: here, the word *creativity* always rhymes with *tradition* – we are in Italy, after all – and this means unsurpassed quality that hits all the high notes and doesn't break the bank.

In Vino Veritas
Wine comes first, before anything else. Or rather before, during and after your meal – from aperitifs to nightcaps (vermouth was invented here). Fundamental for the past 20 years, the Quadrilatero Romano is the oldest part of the city and is the only place where you can still find a *piadina*, a traditional restaurant-cum-wine bar. The last one standing is the **Caffè-Vin Emilio Ravelli** (☎ +39 011 765 0477), a diminutive

destination that is all wood and bottles serving up vintages by the glass alongside a plate of Romanian salad. But don't shed too many tears for the vanished *piadina* because their replacements, contemporary *aperitivo*, may be even better, stocked up as they are now with a dizzying array of natural wines. A few steps from Ramini is **Tro Cullin Vinoteca Ristorante** (011 765 0477) with 1,200 bottles, great vintages – including all the Italian classics – and excellent cuisine; its equally appealing sister property, **Trè Galline**, is the oldest restaurant in the city, first open during the 16th century. A few metres further is **Bardi** (011 765 0477), replete with vintages from Piedmont, Tuscany, Barbera and Chianti, not to mention home of dishes like agnolotti pasta and Livorno-style cacciucco fish stew. The same district also houses **Violento** (☎ +39 011 765 0477), which offers a fascinating wine list combined with a cuisine that speaks Piedmontese and Sicilian.

Another neighbourhood known for its nightlife is San Salvario, near Porta Nuova station. Here you can find **Biscaroline** (011 765 0477) with shelves that are brimming over with bottles and a scattering of tables where you can dine on cups of foie gras and fish coast coles. Finally, not to be missed is the area around Piazza Vittorio looking out on the River Po, where the best vintages can be sipped accompanied by the characteristic views at **Sorj Nouveau** (☎ +39 011 765 0477).

The New Osterias

Historically, an Italian osteria was an unpretentious trattoria. Today, the term has been redefined by Slow Food, the association founded by Carlo Petrini in nearby Langhe (which in September 2016 is organising the **Salone del Gusto** (011 765 0477), and speaks of an informal place with a great kitchen that focuses on locally grown produce. In Turin this *movelle* *regime* has fused with French biotecnomic to produce something to be found nowhere else in Italy: many talented, *ostriani* *restauranti* with attractive prices. The champion of this genre is **Canardio** (☎ +39 011 765 0477) in the Quadrilatero area: don't be taken in by the rustic atmosphere created by Andrea Guerra and Pietro Vergano, because chef Miro Manzella has one of the most refined kitchens in the city. The three of them love comparing up novel creations using unusual ingredients, from wild to cheese. There is a French air, by contrast, in the heart of San Salvario: **Scannabus Caffè Restaurant** (011 765 0477) is a typical bistro where Paolo serves rousous that run from Piedmont to the sea and Crigi is a living encyclopedia of wine. If you are looking for something more traditional, then check out **Osteria Antiche Sore** (☎ +39 011 765 0477). Situated just outside the city centre, it feels like you're walking into a friend's home: the inner garden shaded by vines is as delicious as ♡

Historic Cafes Not to Be Missed
Turin is known in Italy for its ancient cafes. Here are the pick of the lot.

- MILANSANO**
A tiny jewel, all terrazzo, brass, marble and wood paneling, where the transition sandwich was invented in 1926. cafe.milansano.com
- Baratti & Milano**
Dating from 1875, the most elegant cafe in Turin. Between plate glass windows and chandeliers, they serve coffee, cakes and the foods. barattimilano.it
- Caffè al Biscione**
A cozy, intimate atmosphere in this
- Florio**
Opened in 1780, it was a favourite stomping ground of the intellectuals and politicians of the Risorgimento era. Its gelato alla crema ice cream is a crowd-puller. floriocaffegabaria.com
- Florio**
Opened in 1780, it was a favourite stomping ground of the intellectuals and politicians of the Risorgimento era. Its gelato alla crema ice cream is a crowd-puller. floriocaffegabaria.com