



RISTORANTE
del
DUOMO

Cucina Piemontese



In the heart of the historic center of Turin, near Piazza Castello, is the Bicerin Duomo Restaurant. A cordial environment, where the owners welcome the customers with both courtesy and professionalism, in order to make them feel at ease.



RAW MATERIALS - The structure is the ideal place for any time of day, from lunch to dinner from Tuesday to Sunday. All the courses on the restaurant's menu are prepared using fresh and local ingredients, genuine and of excellent quality. Our specialties are typical of Piedmontese cuisine and our Chef Fabio La Malva is specialized in typical Piedmontese cuisine.

NOT TO BE MISSED - Our artisanal Langhe plin with Braised Barolo sauce, bagna càuda with seasonal vegetables, veal with tuna sauce cooked at low temperature with Monferrina sauce, artisanal tajarin with Castelmagno, courgettes, hazelnuts and black truffle, are highly recommended. di Fassona, the Piedmontese mixed fry with its bagnet and our venison ragout, the Piedmontese boiled meat in the winter as per tradition, our mixed appetizer dishes and much more.

DESSERTS – to try our bònnet, tiraminsù, tarte tatin and the famous Bicerin of which we are among the five best places to drink it in Turin according to the online ranking!

***For allergies and allergens, please contact the waitstaff**



Appetizers

€ 12

Piedmontese Stuffed Onion

Appetizer Gianduja (gardener with tuna)

Tongue in green bagnet

Anchovies from the salt routes on mountain potatoes with green and red bagnet

Carmagnola peppers with bagna càuda

Leek and pumpkin flan with bagna càuda

Piedmontese caponet with roast sauce

Fat polenta

Vol-au-vent with fontina fondue

Cotechino with salty zabaglione

Plate of Piedmontese appetizers

€ 18

Carmagnola peppers with bagna càuda

Anchovies with green bagnet and red bagnet

Tongue in green sauce

Gianduia and veal with tuna appetizer

Turin appetizer plate

€ 18

Leek and pumpkin flan with bagna càuda

Cotechino with salty zabaglione

Vol-au-vent with fontina fondue

Caponet and stuffed onion



Appetizers

Veal rump cooked at low temperature with Monferrina tuna sauce
€ 14

Grandmother's Bagna Càuda with seasonal vegetables, eggs and albese
€ 21

Piedmontese veal Albese with bagna càuda
€ 14

Albese with Roccaverano robiola, chestnut cream and Jerusalem artichoke chips
€ 14

Piedmontese veal Albese with truffled Castelmagno fondue
€ 14

Tris of the duomo

Albese with toma fondue and artichokes, Albese with Roccaverano robiola, chestnut cream and Jerusalem artichoke chips and Albese with Truffled Castelmagno fondue
€ 24





Cuts Platter

Big € 35 – Small € 25

Plate of typical cold cuts

Mixed Cavour cured meats, typical Piedmontese cold cuts, fresh and dried fruit

Plate of typical cold cuts and typical cheeses

Mixed Cavour cured meats, typical Piedmontese cold cuts and typical Piedmontese cheeses with jam, savory creams, fresh and dried fruit

Typical cheese plate

Piedmontese toma and mountain cheeses with jams, savory creams, fresh and dried fruit





Truffle Dishes

Pumpkin and leek flan with fondue and truffle
Black Truffle € 21 - White Truffle € 36

Albese with Castelmagno Fondue and Truffle
Black Truffle € 26 - White Truffle € 41

Cereghin Egg with Truffle
Black Truffle €21 - White Truffle €36

Tartare with Cereghin Egg and Truffle
Black Truffle € 33 - White Truffle € 48

Gnocchi with Mountain Butter and Truffle
Black Truffle € 25,5 - White Truffle € 37

Homemade tagliatelle carbonara with DOP braised meat with truffle
Black Truffle € 25,5 - White Truffle € 40

Homemade carbonara tagliatelle with duck breast and truffle
Black Truffle € 29 - White Truffle € 44

Homemade Plin with Braised Barolo Sauce and Black Truffle
€ 25,5

Homemade Monferrini Plin with Butter and Truffle
Black Truffle € 25,5 - White Truffle € 40

Chef's Homemade Tajarin with Zucchini, Hazelnuts, Castelmagno, and Black Truffle
€ 25,5

Homemade Tajarin with Butter and Truffle
Black Truffle € 25,5 - White Truffle € 37

Risotto with hazelnuts, Bra sausage and black truffle
€ 25,5

Braised Barolo Beef with Black Truffle
€ 38





First Courses of the Day

Handmade Tajarin by the Chef with Zucchini, Castelmagno, and Hazelnuts
€ 13,5

Gnocchi with blue toma, pear and walnuts
€ 13,5

Plin with blonde chicken broth
€ 13,5

Carnaroli risotto from Vercelli with hazelnuts and Bra sausage
€ 13,5

Handmade Plin Pasta with Barolo-Braised Beef Sugo
€ 15

Tajarin with white truffled rabbit ragout
€ 17

Handmade Ravioloni with Piedmontese ragout
€ 15

Carbonara tagliatelle with duck breast
€ 17

Tagliatella with venison ragù
€ 17



Main Courses of the Day

Piedmontese Mixed Fry

(lamb cutlet, chicken cutlet, veal slice, meatballs, sausage meatballs, liver, suckling pig fillet slice, semolina, pavesino with jam, gianduiotto, amaretto, and apple)
€28

Larded pork fillet with Arneis sauce

€21

Knife-Cut Fassone Beef Tartare with Robiola di Roccaverano, Hazelnuts, and Black Truffle

€28

Braised Piedmontese veal in Barolo with hazelnut puree

€28

Capone roll with Christmas stuffing

€21

Fassone fillet grissinopoli

€28

Piedmontese boiled meat with blonde chicken broth and its vegetables

€28





Drinks

Piedmontese Drinks in Lurisia Glass - Lemon Soda

€ 3,5

Piedmontese Drinks in Lurisia Glass - Tonic Water

€ 3,5

Piedmontese Drinks in Lurisia Glass - Lemonade

€ 3,5

Piedmontese Drinks in Lurisia Glass - Chinotto

€ 3,5

Piedmontese Drinks in Lurisia Glass - Orange Soda

€ 3,5

Mole cola the Turin Coke

€ 3,5

Mole cola zero glass the Turin Coke

€ 3,5

Bitter Orange Soda glass Lurisia

€ 3,5

Estathè Lemon glass Ferrero

€ 3,5

Estathè Peach glass Ferrero

€ 3,5

Still Water

€ 3

Sparkling Water

€ 3

Coffee

€ 2

Cappuccino

€ 2,5

Spiked Coffee

€ 3,5





Wine List

Red Wines

Barolo SORDO Reserve PERNO DOCG 2005
Bottle €120

Barolo SORDO PERNO DOCG 2012
Bottle €85

Barolo SOBRERO DOCG 2018
Bottle €50

Barolo Vinchio Vaglio DOCG 2017
Bottle €40 - Chalice €9

Barbaresco SOBRERO DOCG 2019
Bottle €46

Barberesco DEMARIE RESERVE 2008 DOCG
Bottle €65

Barbaresco Vinchio Vaglio DOCG 2019
Bottle €35 - Chalice €8

Roero DEMARIE RESERVE 2019 DOCG
Bottle €32

Bramaterra CERUTTI LORENZO 1516 bottles DOC 2019
Bottle €35

Superior Barbera D'Asti Tre Vescovi Vinchio Vaglio DOCG 2019
Bottle €23 - Chalice €5,5

Superior Barbera D'Asti Vigne Vecchie Vinchio Vaglio DOCG 2017
Bottle €30 - Chalice €7

Superior DOLCETTO Dogliani Tecc DOCG Luigi Einaudi 2019
Bottle €30 - Chalice €7

DOLCETTO D'ALBA SOBRERO DOC 2021
Bottle €21 - Chalice €5

DOLCETTO Dogliani Sambu Cà Neuva DOCG 2021
Bottle €27

Nebbiolo D'ALBA DOC SORDO 2019
Bottle €30



Nebbiolo Colline Novaresi DOC MIRU' 2020

Bottle €28 - Chalice €6,5

Nebbiolo D'ALBA EMANUELE ROLFO Ca 'd Pilat DOC

Bottle €25 - Chalice €6

Grignolino Absurdus La Tannarella DOC 2021

Bottle €21 - Chalice €5

Ruchè di Castagnole Monferrato DOCG 2021

Bottle €25 - Chalice €6

Ghemme MIRU' DOCG 2017

Bottle €32

Albarossa Piedmont FRANCO IVALDI DOC 2019

Bottle €28 - Chalice €6,5

Superior Barbera D'Asti Vinchio Vaglio DOCG 2019

Bottle da lt. 0,375 €13

White Wines

Franciacorta BARONE PIZZINI Golf 1927 BIO DOCG t 5/20 s 6/22

Bottle €35

Malvasia Greca Bianca Piedmont INVIDIA 2021

Bottle €25 - Chalice €6

Superior Prosecco Conegliano Valdobbiadine DOCG Montesel 2021

Bottle €25 - Chalice €6

Alta Langa classic method Vinchio Vaglio DOCG 2018

Bottle €28 - Chalice €7

Alta Langa rosè classic method Ancestrale DOCG 2015

Bottle €32

Gavi Nonno Mario BARISONE SIMONE DOCG 2021

Bottle €21 - Chalice €5

Erbaluce di Caluso ypa SANTA CLELIA DOCG 2020

Bottle €23 - Chalice €5,5

Roero Arneis Emanuele Rolfo DOCG 2021

Bottle €21 - Chalice €5

Timorasso Colli Tortonesi Rugiada del mattino BIO DOC 2021

Bottle €21 - Chalice €5



Chardonnay Ceretti Roise Varietale 2020
Bottle €21 - Chalice €5

Sauvignon Ceretti Belcèret Varietale 2020
Bottle €21 - Chalice €5

Favorita Langhe Emanuele Rolfo DOC 2021
Bottle €21 - Chalice €5

Moscato secco Borgo Moncalvo Ellipsis DOC 2021
Bottle €21 - Chalice €6

Arneis Ceste Terre Alfieri DOC 2021
Bottle €23 - Chalice €5,5

Viognier Orizzonti Amelio Livio DOC 2022
Bottle €21 - Chalice €5

Roero Arneis Frustè Vinchio Vaglio DOCG
Bottle da lt. 0,375 €13

Moscato D'Asti DOUSS FRANCO IVALDI DOCG 2021
Bottle €25 - Flute €6

House red wine Vinchio Vaglio Dolcetto
Quarter €4 - Half €8 - Liter €14

House white wine Vinchio Vaglio Cortese
Quarter €4 – Half €8 – Liter €14





Piedmont Schnapps

Schnapps Moscato Valamasca Yellow by Vinchio Vaglio
€ 5

Schnapps Barbera Vigne Vecchie White by Vinchio Vaglio
€ 5

Schnapps Sibona Reserve aged in Rum barrels
€ 8

Schnapps Sibona Reserve aged in Sherry barrels
€ 8

Schnapps Sibona Reserve aged in Tennessee Whiskey barrels
€ 8

Schnapps Sibona White Reserve from Barbaresco
€ 8

Aged Schnapps Levi from Barolo
€ 12

Aged Schnapps Levi from Moscato D'Asti
€ 9

Long-Aged Schnapps Berta from Barbera Nizza
€ 9

Aged Schnapps Berta Tre Soli Tre from Nebbiolo 2009
€ 14

Schnapps Berta Roccanavivo
€ 5

Schnapps Berta Casteletto dell 'Annunziata
€ 5

Schnapps Berta SOLOPERGIAN
€ 8

Schnapps Berta CASALOTTO
€12

Marolo Barolo Schnapps
€ 9

Marolo Arneis White Schnapps
€ 7

Marolo Moscato White Schnapps
€7

Marolo Barbera White Schnapps
€ 7



Piedmontese Bitters

Bitter Bordiga One Hundred Herbs

€ 5

Bitter Gabelle "Via del Sale" Turin Bitter

€ 5

Bitter Mentha 1911 Luigi Fassio

€ 5

Langhe Bitter

€ 4

Vicenzi Turin Bitter

€ 4

San Simone Turin Bitter

€ 4

Hot Served Bitter China Martini

€ 4

Berta Herb Bitter 28 from Via San Nicolao

€ 8

Col del Lys Herb Bitter

€ 4





Italian Whiskies

Whisky Puni Vina, aged in Marsala barrels

€ 8

Whisky Puni Arte, limited edition, 1,655 bottles, matured in ex-sherry barrels

€ 12

Turin Aperitifs

Martini Special Reserve Rubino

€ 5

Martini Special Reserve Ambrato

€ 5

Punt e Mes, a point of Vermouth and half of Bitters

€ 5

Mazzetti d'Altavilla Gin with Abbondio Tonic

€ 7

Bordiga Smoke Gin with Abbondio Tonic

€ 10

Piedmont Liqueurs

Bicerin Liqueur

€ 4





Beers

Baffo d'oro Birra alla Spina Baffo d'oro

Piccola € 4 - Media € 6,5

Menabrea, Light Piedmontese Beer, 33 cl

€ 4

Menabrea, Amber Piedmontese Beer, 33 cl

€ 4

Piedmont Home Brew Beers

Suavis cl.33

TURIN Double malt, high fermentation, red beer with chestnut honey

€ 7

PARIS Double malt, high fermentation, amber beer with chestnut honey

€ 7

Pian della Mussa 1432 meters above sea level cl. 75

Organic BRIGÀ IPA offering citrusy notes and floral hints

€ 13

BRIGÀ BLONDE LAGER Organic, classic lager with cereal aromas and a moderate bitterness

€ 13

BRIGÀ BLANCHE Organic, classic Belgian-style white beer with fruity and spicy flavors

€ 13

BRIGÀ RED BOCK Organic, intensely flavorful and full-bodied bock beer with sweet caramel notes

€ 13

