



Consorzio Menu

<https://menuweb.menu/restaurants/torino/consorzio>
Via Monte Di Pietà, 23, 10122 Torino TO, Italy
(+39)112767661,(+39)0112767661 - ristoranteconsorzio.it

Categories

Starters

Secondi

Main Courses

Postres

Subs

Appetizers

Primi

Dessert

Main Dish

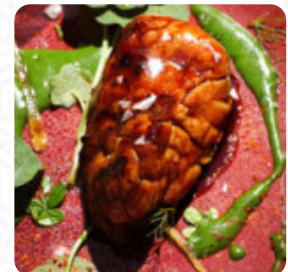
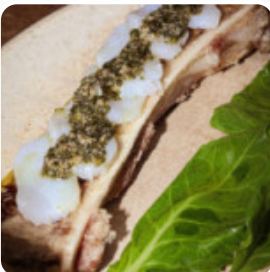
Sandwiches

Pasta

Sides

Salads

Wines By The Glass



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Consortio Menu



Soups

SOUP OF THE DAY

Burger

CHEESE BURGER

Antipasti

APPETIZERS

Gnocchi

GNOCCHI

Snacks

BREADSTICKS

Meat Dishes

CARNE CRUDA BATTUTA AL COLTELLO

A La Carte

RAVIOLI DI FINANZIERA

Rice

RISOTTO

Starters & Salads

ANTIPASTO

Quesadillas

CHEESY CHICKEN QUESADILLA

Fish

SEA BASS

Menu

MENU TASTING BREAD PAIRING

Tapas

EGGPLANT TAPAS

Main Course

BRAISED

Pizza

MEAT

American Usda Black Angus Steaks

TENDERLOIN

Sushi - Bento

COMBO

Alkoholische Cocktails

COSMOPOLITAN

Giga Burger

BACONATOR

Combos

CHEESE COMBO

Carnes Y Parrillas

BOMBETTE

Entrantes

BREAD AND SERVICE

Menú Degustación

TASTING MENU

Beverages

Conorzio Menu



1% MILK

Sundaes

CANDY BAR SUNDAE

Meals

COMBO MEAL

Egg Dishes

3 EGGS

Coffee

HOT COFFEE

Refreshments

FLAVORED LEMONADES

Complements

CRISPY ONIONS

Add-Ons

CREATE YOUR OWN GRILLED OR FRIED SHRIMP

Snacks And Sides

COLESLAW

All Day Breakfast - Breakfast Specials

3 EGGS WITH MEAT

Breakfast Biscuits

HONEY BUTTER BISCUIT

Mac Bowls

BACON MAC BOWL

Prime Rib

MEDIUM

Children's Menu

RAVIOLI WITH SAUCE

Cold

HAM, PEPPERONI, PROVOLONE

Breakfast Specials

CORNED BEEF HASH & EGGS (2 EGGS)

Italian Specialties

FOCACCIA

Tasting Menu

TASTING MENU AND WINE PAIRING

Other

GRISSINI, PANE E SERVIZIO

Cheeses

A SELECTION OF CHEESE

Appetizers & Bar Bites

CHIPOTLE CHICKEN QUESADILLA

Savory Crepes

MAPLE BACON

Cold Heros

PROSCIUTTINI, SALAMI, PROVOLONE

Les Viandes

RIBEYE

Consorzio Menu



Hot Drink

HOT CHOCOLATE

Espresso Drinks

MOCHA MACCHIATO CAPPUCCINO

Steak Add-Ons

BOURBON BUTTER

Steak Cuts

NY STRIP

Pizze Gourmet

LA CRUDA

Hot Coffees

WHITE CHOCOLATE MOCHA

Secondo

BRASATO DI FASSONA AL RUHE

BEILAGEN

COCKTAIL

Custom Eggs

2 EGGS

Desserts

COOKIES & CREAM FLOAT

Special Instructions

SUB-IN-A-TUB

Chinese - Beef

ONIONS

La Nostra Selezione di Vini Dolci

VECCHIO SAMPERI DE BARTOLI

Showcase Cakes

HAZELNUT CAKE

Specialità Gastronomica Italiana

SELEZIONE FORMAGGI

Breakfast On The Side

1 EGG

Selezione di Formaggi

SELEZIONE DI FORMAGGI PRESIDIO
SLOW FOOD

Mesquite Wood-Grilled Steaks

MAUI STEAK SKEWERS

Organic Coffee & Tea

COLD BREW COFFEE

Steaks, Poultry, Prime Rib

FILET MIGNON 8 OZ

Chicken, Fish & Shrimp

4 CHICKEN STRIPS WITH FRIES

Fan Favourites - Addition

BUFFALO SAUCE

Customize Your Sub

BANANA PEPPERS

Conorzio Menu



Eggs With Meat

2 EGGS WITH MEAT

Biggie Deals

BIGGIE DEALS COMBO

Affy's Guide To The Most Perfect Steak

RARE

Shakes, Malts & Freezes

SHAKES, MALTS & FREEZES

Cheese And Extras

SERVICE AND BREAD

Biggie Bundles

BIGGIE BUNDLE

Non Alcoholic Drinks

ICED TEA

BOTTLED WATER

Entrées

BUFFALO CHICKEN QUESADILLA

GRILLED ARTICHOKE

Chicken

CHICKEN STRIPS

CRISPY CHICKEN

Steaks

PORTERHOUSE

NEW YORK STRIP 12 OZ

Indian

SOFT DRINKS

SOFT DRINKS

Soft Drinks

ORANGE JUICE

LEMONADE

Hamburguesas

TOAST STICKS

SCAPRICCIOSA

Bread

GRISSINI, PRIMO CESTINO DI PANE BIO
DI RANTAN, FOCACCIA E SERVIZI

CARTA BREAD

Wood-Grilled Steaks

THE LOGAN SIGNATURE RIBEYE 12 OZ

CENTER-CUT TOP SIRLOIN 6 OZ

Steak Doneness Options

MED-RARE

MED-WELL

Side Dishes

ENGLISH MUFFIN

FRENCH FRIES

PICKLES

Drinks

BEER

FROSTY CREAM

WINE

Consorzio Menu



Sauces

SALSA

MAYONNAISE

MAYO

Drink

DOLCETTO DI BARTOLO MASCARELLO

VINO NEBBIOLO MASCARELLO (BOTTIGLIA) 130 €

CALICE DI BARBARESCO

Other Entrees

USDA CHOICE TOP SIRLOIN GRILLED SHRIMP COMBO

ROADHOUSE FALL-OFF-THE-BONE RIBS

COMBO WOOD-GRILLED CHICKEN

Dessert & Cheese

PAN BRIOCHE CARAMELLATO

DOLCE SALATO AL CIOCCOLATO

FRUTTO CAPRA KEFIR

Steak Toppers

BREWSKI ONIONS (SAUTÉED MUSHROOMS 60 CAL)

BLUE CHEESE BUTTER & BACON (90 CAL)

CREAMY SPINACH SAUCE (120 CAL)

Second Courses

TAJARIN DI TRIPPA D'AGNELLO

COSTATA FASSONA

AGNELLO FRUTTI ROSSI E FINOCCHIETTO

Salads



CHICKEN SALAD

GARDEN SALAD

SEAFOOD SALAD

POTATO SALAD

Breakfast

SAUSAGE HONEY BUTTER

EGG & CHEESE BISCUIT

FRENCH TOAST STICKS

1 EGG WITH MEAT

Wines By The Glass

MOSCATO ASTI BERA CANELLI

MOSCATO CHINATO VERGANO

NEBBIOLO CHINATO VERGANO

MEZCAL YUU BAAL MADRECUIXE

Restaurant Category

MEDITERRANEAN

BAR

DESSERT

ITALIAN

Uncategorized

STEAK & EGGS

BUFFALO MAC

WELL

GRILLED SWEETBREADS

Pasta

AGNOLOTTI

AL FORNO

RAVIOLI

TRADITIONAL RAVIOLI

Consorzio Menu



PASTA SALAD

Sides



BISCUITS

COUNTRY GRAVY - BRAUM'S

TANGY DIPPING SAUCE

SOY SAUCE

GARLIC BUTTER

These Types Of Dishes Are Being Served



PASTA

LAMB

APPETIZER

DESSERTS

SALAD

BREAD

Sandwiches

EGG & CHEESE CROISSANT

SAUSAGE BISCUIT

HAM, PROVOLONE

HAM, PROVOLONE, PEPPERONI

PEPPERONI, PROVOLONE

BACON, PROVOLONE

SALAMI, CAPICOLA, PROVOLONE

Primi

BRASATO DI FASSONA AL RUCHE

WOV DI FINANZINA

TAJARIN ALLE VERDURE O BAGNA CAUDA

PIN D'ASINA IN BRODO DI VERZA BRUCIATA E BARBERA

RAVIOLES AL CASTELMAGNO, KEFIR DI CAPRA E PEPE LUNGO

TAGLIATELLE INTEGRALI AL FARRO CON SUGO AL AGLIO

RAVIOLES AI PORRI DI CERVERE CON LATTE BRUSC E NOCCIOLE

PLIN D'ASINA IN BRODO DI VERZA BRUCIATA E BARBERA

Dessert



CANNOLI

PANNA COTTA

BANANA SPLIT

SEASONAL FRUIT

CHOCOLATE PUDDING

CHEESE SELECTION

CREAM PUFFS

DARK CHOCOLATE MOUSSE

Main Dish

UOVA CROCCANTI

MAIONESE CON SALSICCIA DI VERDUNO (AMUSE BOUCHE)

FUNGHI CON SALSA

GNOCCHI DELLA VAL VARAITA AL BURRO

PASTA RIPIENA CON FINANZIERA

BABY CAROTE CON RICOTTA AFFUMICATA E BERBER

TRIPPA DI AGNELLO E PECORINO

MINI CANNOLI RIPIENI DI CREMA ALLO ZABAJONE

Appetizers

SEASONED POTATOES

AGNOLOTTO GOBBO

Consorzio Menu



AGNOLOTTO GOBBO
MIDOLLO E BACCALÀ
RISOTTO BERGESE

TAGLIATELLE AL RAGU DI CUORE

ANIMELLA CETRIOLO E MENTA

PLIN D'ORTICO E CAPRA

AJO BLANCO E GIARDINIERA DI FRUTTA
E ORTAGGI

Ingredients Used



PESTO
BEEF
EGG

CHEESE

BUTTER

SAUSAGE

MUSHROOMS

CARROTS

CHOCOLATE

TOMATOES

OLIVES

BACON

MUSTARD

Postres

MELANZANE LENTICCHIE SESAMO

GELFNTIER

BRIOCHE WITH BONET ICE CREAM

CREAM PUFF'S

PANNA COTTA WITH CHINATO, CHINOTTI
ORANGE AND NOUGAT

SORBET WITH BLUEBERRIES, ALMOND
SPONGE AND MERINGUE

TAFFIED PAN BRIOCHE, RAW MILK
GELATO AND CHERRIES WITH
VERMOUTH

HAZELNUT CAKE WITH SABAYON WITH
MARSALA

SWEET AND SALTY CHOCOLATE,
HAZELNUTS, CAPERS AND EGGPLANT

ALMOND SORBET, COCOA AND COFFEE

CEDAR TARTE TATIN WITH LAUREL ICE
CREAM

SAVARIN WITH COFFEE, CIACULLI
MANDARIN, CARAMEL AND CREAM

PANNA COTTA WITH CHINATO,
CHINOTTO AND NOUGAT

TOFFIED PAN BRIOCHE AND ICE CREAM
WITH HAY

VEET AND SALTY CHOCOLATE WITH
HAZELNUT ICE CREAM, SALTED
CAPERS AND JERUSALEM ARTICHOKE

Subs

MEATBALL, PROVOLONE

TURKEY BREAST, ROAST BEEF,
PROVOLONE, CAPICOLA

PROSCIUTTINI, PROVOLONE

BOLOGNA, PROVOLONE

ROAST BEEF, HAM, PROVOLONE

HAM, PROVOLONE, HARD SALAMI

TURKEY, HAM, PROVOLONE

PROSCIUTTINI, PEPPERONI,
PROVOLONE

ROAST BEEF, HAM, HARD SALAMI,
CAPICOLA, CHOPPED HAM,
PROVOLONE

TURKEY, ROAST BEEF, PROSCIUTTINI,
PROVOLONE

PROSCIUTTINI, CAPICOLA, BOLOGNA,
PEPPERONI, PROVOLONE

CHICKEN, PEPPER JACK

Consorzio Menu



STEAK (WITH GREEN PEPPERS AND ONIONS) AND SWISS, SERVED HOT

CHICKEN STRIPS, PROVOLONE, SERVED HOT

BACON, RANCH, PROVOLONE

First Courses

TRADITIONAL TAJARIN

TAJARIN WITH VEGETABLES AND "BAGNA CAUDA"

AGNOLOTTO GOBBO (BIG RAVIOLI STUFFED WITH 3 MEATS)

RAVIOLI STUFFED WITH OFFAL STEW "FINANZIERA"

PLIN ASPARAGUS AND SEIRAS

RISOTTO WITH BROWN STOCK AND BONE MARROW

LANGOUSTINE AND BLOOD

LASAGNE GRAINS, KALE, CERVERE'S LEEKS AND STRACCIATELLA

TAJARIN WITH VEGETABLES AND BAGNA CAUDA

RAVIOLI STUFFED WITH OFFAL STEW

RISOTTO WITH BROWN STOCK AND BONE

POTATO GNOCCHI, BEANS AND MUSSELS

TRADITIONAL PIEMONTESE AGNOLOTTI GOBBI (RAVIOLI)

RAVIOLES (MOUNTAIN GNOCCHI) WITH LEEKS, TOMA AND HAZELNUTS

TRADITIONAL PIEMONTESE "AGNOLOTTI GOBBI" (RAVIOLI)

RAVIOLI DI FINANZIERA FILLED WITH MIXED OFFAL

RISOTTO ALLA WHELK

WOLF MUSHROOM RISOTTO

DONKELN VIOLIN BC BBRONBABRA

TRADITIONAL PIEMONTESE AGNOLOTTI GOBBI

Secondi

CODGUDUEBG COUPEU

CUT POURO

CÔTE DE BOEUF RAZZA PIEMONTESE FASSONA

TESTINA DI BLUE IN BRODO

RISOTTO MANTECATO ALLA BERGESE

TAGLIATELLE INTEGRALE ALL'ORTICA DI CUO

TAJARIN PODAGELLO AL SUGO D'ORSO

LAMPUGA IN CARPIONE

COSTATA DI BUE DI RAZZA PIEMONTESE FASSONA (ALL'ETTO)

PLIN D'ORTICHE E SALSICCIA CON ALGHE E ACCIUGA

CANNELLONI DI CERVO CON STRACCIATELLA E RICOTTA

OMBRINA SCOTTATA A DI PANE MANDORLE CON OLIVE E SPINACI

FARAONA TONCHESE CROCCANTE

MAIALINO CON SPUMA DI POLENTA E PUREA DI CARCIOFO E CARDI

PICCIONE CON RADICCHIO AL BARBARESCO CHINATO E FOIE GRAS

COSTATA DI BUE DI RAZZA PIEMONTESE FASSONA (AFFETTATO)

CARCIOFI DI ALBENGA, MAIONESE AL MANDARINO ED ERBE IN CAMPO

TAJARIN DI TRIPPA D'AGNELLO AL SUGO D'ARROSTO

QUINTO QUARTO COLLO DI GALLINA RIPIENO E INSALATA D'ARANCE E ORIGANO

SELEZIONE DI FORMAGGI (ALL'ETTO)

CODA ALLA VACCINARA

Consorzio Menu



TRIPPA ALLO SUGO

TESTINA DI BUE IN BRODO

Main Courses



SIRLOIN

RUCHE WINE BRAISED
PIEMONTESE BEEF

VEAL BRAISED IN RUCHE
WINE

"AMODORO" TOMATO-BASED

LAMB FROM MURAZZANO

CRISPY GUINEA FOWL

OFFAL ASSORTMENT

BLACK TRUFFLE IN PUFF PASTRY
CRUST

BEEF PRIME RIB - FASSONE BREED
(PER 100GR.)

QUAIL WITH GREEN BEAN AND
ARTEMISIA

VEAL BRAISED IN WINE, CELERIAC
PUREE HAY

OXTAIL AND LENTILS

SEARED GUINEA FOWL STUFFED WITH
ONION

SUCKLING PIG WITH SEMOLINI AND
CHICORY

VEAL PRIME RIB - FASSONE BREED

BEEF PRIME RIB - FASSONE BREED

NIZZA COCNC

ABENAATICOKETNIEOSNDE

"TAJARIN" OF LAMB TRIPE AND BROWN
STOCK

THE FIFTH QUARTER OFFAL
ASSORTMENT

RUCHE WINE BEDMOE (ALL'ETTO)

PIEMONTESE BEEF PORTERHOUSE
STEAK

HEAD OF OX IN BROTH

Starters

CRUNCHY TRIO OF FRIES

STEAK TARTARE PIEMONTESE-STYLE

OX BONE PIEMONTE GRILLED

CRISPY CRAB CAKES (2)

WOOD-GRILLED SALMON

CRISPY EGG

LE ACCIUGHE

UOVO CROCCANTE SU BIETOLE

MIOEE

LACRUDO G

FRICIULIN ERBE SELVATICHE ED
EMILIANE ALLA AGLIO

UOVO CROCCANTE SU BIETOLE,
FONDUTA E PANCOTTA

QUINTO QUARTO

CRISPY EGG WITH CHARDS, MELTED
KEEN'S CHEDDAR AND BACON

TERRINE OF BOILED MEAT AND ITS
SAUCES

ANCHOVIES THREE WAYS

"FRICIULE" WILD HERB OMELETTES
WITH GRIBICHE SAUCE

BONE MARROW, SALT COD AND RAPINI

SWEETBREADS WITH SMOKED
APRICOTS AND SHALLOTS

SOUSED EEL WITH GREEN TOMATOES
AND PISTACHIOS

FAKE TRUFFLE FOIE GRAS COVERED
WITH BLACK TRUFFLE

UOVO CROCCANTE SU FONDUTA DI
KEEN'S CHEDDAR E PANCETTA
CROCCANTE

RIPIENO DI PEPERONI, ACCIUGHE E
BAGNETTO VERDE

Consorzio Menu



SOMA D'AJ AUTUNNALE

MIDOLLO, BACCALÀ E BIETE ROSSE

CAMOSCIO AFFUMICATO CON PATATE
AL PEPE E CAPRINO

ANIMELLA CON PERE E SCALOGNO

VORZA RIPIENA DI PERSICO CON
ACCIUGHE, NOCE E CAVOLO NERO

JOVO CROCCANTE SU BIETOLE,
FONDUTA E PANCETTA

BRASATO DI FASSONA AL RUCHE'

LE CRUDE

LINGUA CAPRICCIOSA

UOVO CROCCANTE SU BIETOLE,
FONDUTA E PANCETTA

CRISPY EGG WITH SPINACH, MELTED
KEEN'S CHEDDAR AND BACON

JERUSALEM ARTICHOKEs, CARDOONS,
HAZELNUTS AND LEEKS OF CERVERE

BONE SALT COD AND YOUNG SPINACH

GRILLED OCTOPUS ON THE CHEEK OF
PORK AND CABBAGE

SWEETBREADS ORANGE AND SHALLOT

CRUNCHY EGG WITH SWISS CHARD,
FONDUE AND BACON

MIDOLLO DI BUE, BACCALÀ, BIETOLE E
BAGNETTO VERDE

COSTINE DI VITELLO ALLA BRACE CON
MAIONESE DI CACIO

INSALATA DI FICHI D'INDIA

TRIS OF FRIED ANCHOVIES

OX BONE MARROW, COD AND SWISS
CHARD

PIEMONTESE-STYLE STEAK TARTARE

VEAL TONGUE ROLLS WITH
"CAPRICCIOSA" SALAD

PICKLY PEARS SALAD IN CEVICHE

[View gallery](#)[View menu](#)[View reviews](#)

Consorzio Menu



Consorzio

Via Monte Di Pietà, 23, 10122
Torino TO, Italy

Opening Hours:

Monday 12:30-14:30 19:30-23:00
Tuesday 12:30-14:30 19:30-23:00
Wednesday 12:30-14:30 19:30-
23:00
Thursday 12:30-14:30 19:30-23:00
Friday 12:30-14:30 19:30-23:00
Saturday 19:30-23:00

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