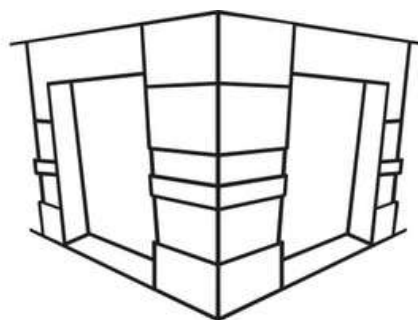




ilGolosario



Carlo e Camillo

BISTROT

MENU

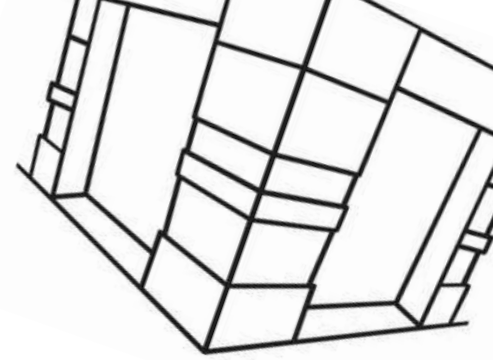
VISITATECI
VISIT US
VISITEZ-NOUS



SEGUITECI
FOLLOW US
SUIVEZ-NOUS



CARLO E CAMILLO



ALLERGENI

Il Bistrot assicura una attenta cura nella manipolazione degli ingredienti.
Per poter meglio soddisfare ogni esigenza, vi preghiamo di comunicare

ALLERGENS

*Please be aware that, due to the wide variety of ingredients used in our dishes, we cannot guarantee that our food is free from allergens.
If you have any food allergies, please inform a member of our staff before placing your order. We will be happy to provide our assistance.*

GUARDAROBA INCUSTODITO

La direzione del Carlo e Camillo non risponde di eventuali furti, danni e

UNATTENDED CLOAKROOM

The management is not responsible under any circumstances for any loss of items.

Prezzi in Euro | tasse e contributi di legge inclusi

Prices in Euro | government tax included

LEGENDA

TABLE OF SYMBOLS



materia prima abbattuta per legge, o surgelata all'origine
Ingredients blast chilled as required by law, or frozen at the source



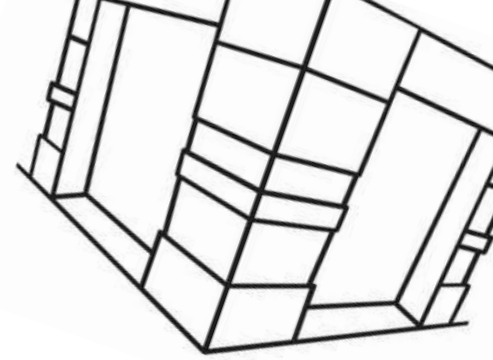
senza glutine | gluten free



senza lattosio | lactose free



piccante | hot



LE ROMANE

ROMAN STYLE FOCACCIA

LA PALA DI SERGIO SCOVAZZO, BAKERY CHEF DEL PANIFICIO "GRANO" DI SANTENA, 3 Pani del Gambero Rosso 2025, e nostro fornitore di pane e grissini.

Roman-style focaccia from the "Grano" bakery, awarded by Gambero Rosso as one of the best bakeries in Italy in 2025

CAPRESE 14.00 €

carpaccio di pomodoro, mozzarella di bufala del Caseificio Rosario di Torino, basilico

buffalo mozzarella, tomatoes carpaccio, fresh basil

Vegetariano | Vegetarian

Vegano, senza mozzarella | Vegan, no mozzarella

DIAVOLA 16.00 € 

filetti di pomodoro "Petrilli", stracciatella di bufala, salame piccante

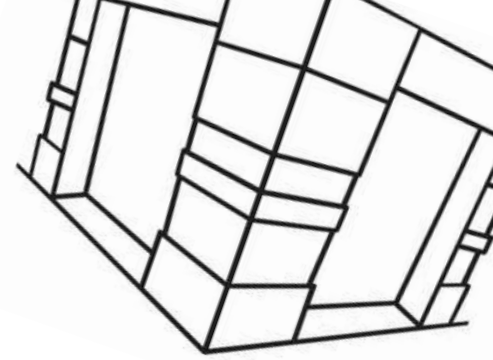
"Petrilli" tomato strips, shredded buffalo cheese, spicy salami

PALA AL NATURALE 9.00 €  

focaccia fragrante con sale e olio extravergine: una scelta golosa per accompagnare i piatti!

Warm focaccia with salt and extra virgin olive oil: a delicious choice to accompany your dishes!





perfette da condividere come aperitivo!
perfect to share for your aperitivo!

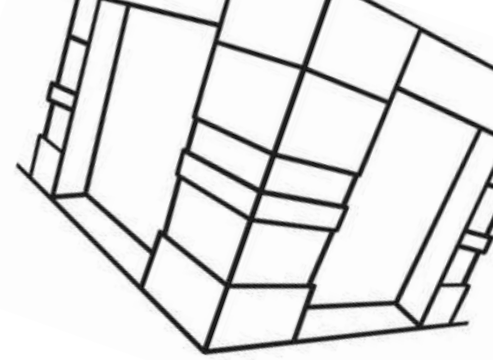


ANTIPASTI

STARTERS

CLASSICI PIEMONTESI
Piedmontese classics

- | | | |
|---|----------------|--|
| VITELLO TONNATO DEL CARLO E CAMILLO
<i>Veal with traditional "tonnata" sauce (boiled eggs, tunafish, anchovy, capers, extra virgin olive oil)</i>
<i>It may contain traces of milk and mustard</i> | 18.00 € |  |
| INSALATA RUSSA CLASSICA CON TONNO
<i>Russian salad (Olivier salad Italian style) with tuna</i>
Vegetariana, senza tonno Vegetarian, no tuna | 14.00 € | 
 |
| CARNE CRUDA DI RAZZA PIEMONTESE DA FASSONA (160g), riccioli di sedano, bagna freida
<i>Piedmontese Cruda: traditional hand-chopped raw beef (160g) from premium Fassona breed, served with celery curls and "Albese" seasoning (extra virgin olive oil, salt, pepper, anchovies, and a few drops of lemon).</i> | 18.00 € | 
 |
| TOUR A PALAZZO MADAMA
Vitello tonnato Insalata russa Carne Cruda
<i>Like a visit to the Palazzo Madama! Three tastings of the most classic Piedmontese appetizers: Veal with "tonnata" sauce Russian salad Piedmontese Cruda</i> | 22.00 € |  |



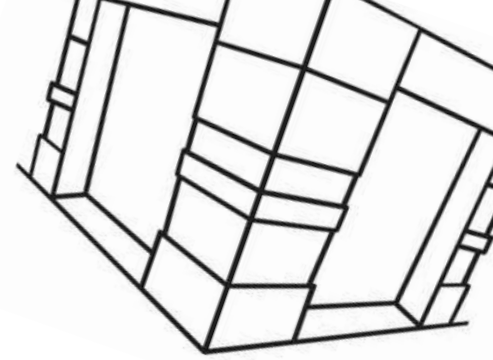
ANTIPASTI

STARTERS

- BUFALA del CASEIFICIO ROSARIO di TORINO, ALLA CAPRESE** 18.00 € 
- carpaccio di pomodoro costoluto o cuore di bue (secondo mercato), basilico**
Caprese salad, with buffalo mozzarella from cheese factory "Rosario" in Turin, ribbed or oxheart tomatoes carpaccio (depending on availability), fresh basil
Vegetariano | Vegetarian
- ROLLATA DI CONIGLIO, farcita con pancetta di maiale, rosmarino, salsa brusca astigiana, cavolo rosso saltato (Piemonte)** 20.00 € 

- Rabbit roulade, stuffed with pork belly and rosemary, served with "salsa brusca" (a sauce made with boiled eggs, capers, anchovy, wine vinegar, evo oil), and sautéed red cabbage*
- CARCIOFI STUFATI ALLA ROMANA** 16.00 €
- con primosale di latte di pecora alle erbe e alloro, del caseificio Roberto Casale di Amatrice, e sugo d'arrosto (Lazio)**
Roman-style stewed Artichokes with primosale cheese (sheep milk) aged in bay leaves and herbs, from cheese factory "Roberto Casale" in Amatrice, , and gravy
Vegano | no pecorino e sugo d'arrosto
Vegan | without pecorino and gravy
- CARPACCIO MARINATO DI FASSONA** 20.00 € 

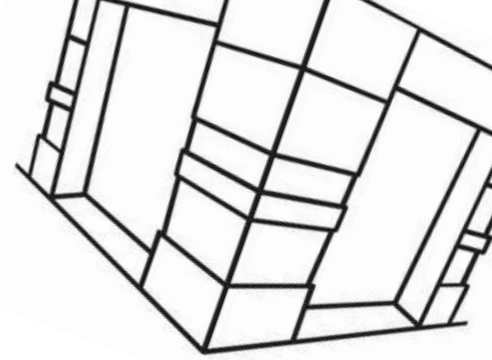
- con giardiniera piemontese**
Piedmontese Fassona beef marinated carpaccio, with Piedmontese Giardiniera (Italian-style pickled vegetable mix)



PRIMI

FIRST COURSES

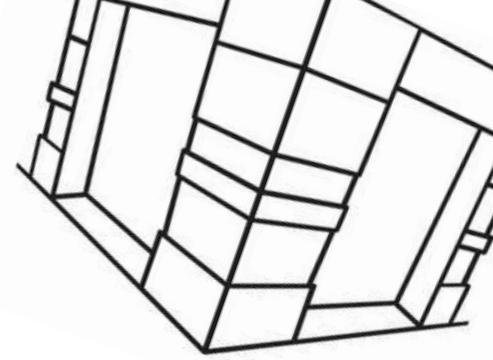
- SPAGHETTONI "MONOGRANO FELICETTI" 20.00 €**
ALLA AMATRICIANA (Lazio)
ricetta originale, guanciale e pecorino di Amatrice
"Monograno Felicetti" spaghetti Amatriciana original recipe, with pork cheek and pecorino cheese from Amatrice
tempo di servizio 20' | service time 20'
- AGNOLOTTI DEL PLIN ALLA CAVOUR, con sugo 20.00 €**
d'arrosto e fonduta (Piemonte)
"Agnolotti del Plin" (braised beef filled pasta), Fontina cheese fondue and gravy
"Plin" refers to the small pinch used to close each piece
- TORTELLINI IN DOPPIO RISTRETTO 22.00 €**
DI MANZO E GALLINA (Emilia Romagna)
Artisanal tortellini from Emilia Romagna in a double beef and chicken consommé
- PASTA, PATATE E PROVOLA (Campania) 18.00 €**
Pasta with potatoes and provola cheese, an iconic Neapolitan creamy pasta dish for colder days!
Vegetariano | Vegetarian
- CREMA DI TOPINAMBUR 18.00 €**
spuma di Robiola di Roccaverano, crostini alla salvia e semi di sesamo nero tostati.
Jerusalem Artichoke creamy soup with Roccaverano Robiola cheese mousse, sage croutons, and toasted black sesame seeds
Vegetariano | Vegetarian
- RIGATONI DI PASTA FRESCA 18.00 €**
CON POMODORO "PETRILLI" E BASILICO
Fresh pasta with "Petrilli" tomato sauce, and basil
Vegetariano | Vegetarian
Vegano, rigatoni di pasta secca "Felicetti", senza burro
Vegan, "Felicetti" durum wheat pasta, no butter



SECONDI

MAIN COURSES

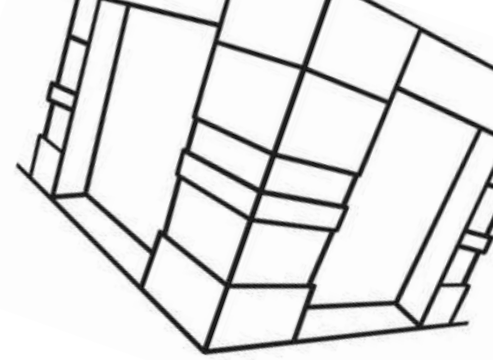
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|---|----------------|--|
| CAPRIOLO IN SALMÍ (Piemonte)
<i>Venison (roe deer) in Salmí - a slow-cooked game stew marinated in red wine and aromatic herbs</i> | 22.00 € | 
 |
| SCOTTATA di TONNO* (250g)
con SALMORIGLIO (Sicilia)
cottura stile tataki giapponese
<i>Tataki-style seared Tuna* (250g) with Salmoriglio (a tangy Southern Italian sauce with extra virgin olive oil, lemon, oregan, parsley, garlic)</i> | 24.00 € | 
 |
| SPALLETTA DI VITELLO BRASATA
al vino Arneis (Piemonte)
<i>Braised veal shoulder with Arneis wine</i> | 22.00 € | 
 |
| BURIDDA DI SEPIE GENOVESE (Liguria)
servita con crostone di pane
<i>Genoese-Style cuttlefish Buridda, served with toasted bread</i>
<i>Buridda is a traditional Ligurian dish made with cuttlefish, green peas, tomatoes, anchovies, dried mushrooms, and garlic</i> | 22.00 € |  |
| FILETTO DI VITELLO (200g) alla piastra
cottura media
(per cotture diverse, segnalare la preferenza al momento dell'ordine)
<i>Veal fillet à la plancha (200g) cooked to medium (for other doneness preferences, please specify when ordering)</i> | 26.00 € | 
 |



CONTORNI

SIDE DISHES

- | | |
|--|--|
| PATATE AL FORNO AL ROSMARINO
<i>Oven-roasted potatoes with rosemary</i> | 8.00 € |
| CICORIE SELVATICHE RIPASSATE ALLA ROMANA
(aglio olio e peperoncino, pecorino a parte)
<i>Roman-style sautéed wild chicory (with garlic, extra virgin olive oil, chili, and pecorino cheese served on the side)</i> | 8.00 €  |
| RÖSTI DI PATATE
<i>Potato Rösti</i> | 8.00 € |
| POLPA DI MELANZANE COTTE AL FORNO,
olio ed origano
<i>Roasted eggplant pulp, with evo oil and oregan</i> | 8.00 € |
| POLENTA MORBIDA alla piastra
<i>Soft pan-seared cornmeal polenta</i> | 8.00 €  |
| PATATINE FRITTE*
con maionese e ketchup
<i>French fries* with mayo and ketchup</i> | 8.00 € |
| INSALATA
lattuga romana, soncino e rucola
<i>Green salad mix: roman and lamb's lettuce, arugula</i> | 8.00 € |
| CARPACCIO DI POMODORO E BASILICO
costoluto o cuore di bue, secondo disponibilità
<i>Ribbed or oxheart tomatoes carpaccio (depending on availability), fresh basil</i> | 8.00 € |



INSALATE XXL...

LARGE SALADS...

CAESAR SALAD 18.00 €
lattuga romana, petto di pollo arrosto, guanciale
croccante, crostini di pane
*Romaine lettuce, roasted chicken breast, crispy
pork cheek, croutons*

AVOCADO E SALMONE 18.00 €
soncino, rucola, lime, pomodorini
*Avocado and smoked salmon, cherry tomatoes,
lime, lamb's lettuce, arugola*

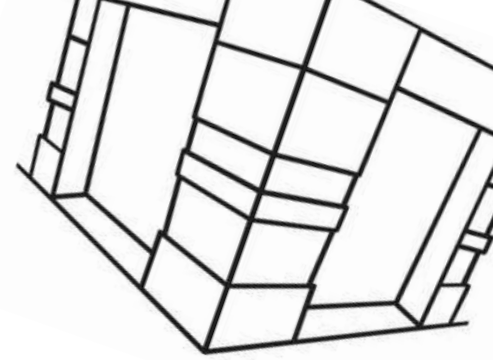


...&

VERDURE DI STAGIONE alla piastra 18.00 €
Seasonal Vegetables à la plancha

**GALLETTA DI TOFU LEGGERMENTE
AFFUMICATO, arrostita agli agrumi
accompagnata con soncino** 12.00 €
*Lightly smoked tofu galette à la plancha with
citrus and served with lamb's lettuce*
Vegano | Vegan






DOLCI E FRUTTA

DESSERT AND FRESH FRUIT

• Alcuni dolci possono essere decorati con granella di frutta a guscio come pistacchio o nocciola. Vi preghiamo di comunicarci eventuali allergie così da non aggiungerla


• Some desserts may be decorated with chopped nuts (e.g., pistachio, hazelnut). Please inform us of any allergies so we can avoid adding them


PANNA COTTA (Piemonte) 8.00 € 
tradizionale cotta in forno 3 ore, vaniglia Tahiti
A traditional Piedmontese dessert made with cream infused with Tahitian vanilla beans, slowly baked in the oven for 3 hours


BUNET della tradizione torinese (Piemonte) 8.00 €
A must-try from Turinese tradition: a chocolate and amaretti biscuit pudding with hazelnuts and caramel

TARTE TATIN 8.00 €
servita a scelta con panna liquida e montata, o con gelato alla crema di Pepino
Tarte Tatin served with single and whipped cream, or with "Pepino" custard ice cream

PROFITEROLES 8.00 €
Bignè ripieni di panna, ricoperti da glassa al cioccolato.
Cream-filled choux pastries coated in a rich chocolate glaze.

CRÈME BRÛLÉE 8.00 € 
Una crema inglese setosa, con una superficie croccante di zucchero di canna
A smooth egg custard with a caramelized cane sugar crust

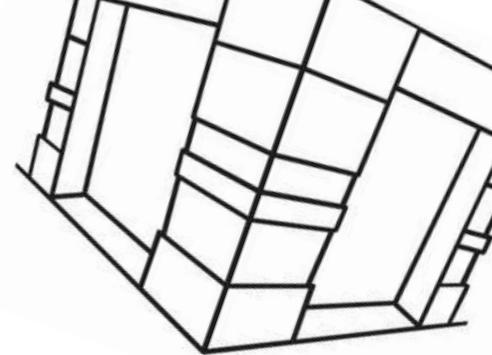
PERE MADERNASSE AL VINO (Piemonte) 8.00 € 
Slow-cooked pears infused with red wine and spices

IL PINGUINO "PEPINO" 1938 su stecco 4.50 € 
I CLASSICI: crema, gianduja, menta
*"Pinguino"® is the World's first chocolate covered gelato on a stick, invented in Turin by "Pepino" parlour in 1938
Classic tastes: cream, gianduja (chocolate and hazelnuts), mint*

I SORBETTI "PEPINO" BIO su stecco 4.50 €
limone, fragola, mango
organic sorbets on a stick: lemon, strawberry, mango

ANANAS | pineapple 1/4 6.00 €

MANGO | mango 1/2 6.00 €



ACQUA E BIBITE

WATER AND SOFT DRINKS

Acqua "Lurisia" Bolle e Stille 50 cl in vetro 3.00 €

"Lurisia" mineral water 50cl in glass bottle, still/sparkling

SOFT DRINKS 4.50 €

Coca Cola, Coca Cola Zero

Aranciata Bio "Lurisia" | "Lurisia" organic orangeade

Chinotto Bio Lurisia | "Lurisia" organic chinotto

Tè al Limone o alla pesca | Lemon or peach tea

BIRRA ARTIGIANALE

ARTISANAL BEER

Birra artigianale in bottiglia 0,33cl, chiara /rossa 6,00 €

Artisanal beer, in glass bottle 0,33 cl, blonde/red

CAFFÈ E DIGESTIVI

COFFEE AND DIGESTIF

Caffè espresso | Decaffeinato 2.00 €

Espresso coffee | decaf coffee

Ginseng | Orzo 2.50 €

Ginseng or barley coffee

Cappuccino 3.00 €

AMARI e DIGESTIVI 5.00 €

amaros:

Amaro del Capo, San Simone (Turin's special), Jefferson

digestifs:

Limoncello (lemon liqueur) Liquirizia (liquorice liqueur)