

# CATALOGUE GASTRONOMY

PIEDMONTESE ARTISAN EXCELLENCE







### Our Artisanal Gastronomy

Our artisanal gastronomy was born to keep alive the authentic and genuine recipes of our land.

Proud of our unique culinary heritage and with the will to pass on the flavours of yesteryear, 30 Tuorli today proposes typical Italian gourmet dishes, with strong and refined savours.

After careful research and selection of high-quality raw materials, our recipes are prepared with care and attention, ensuring food safety standards.



### Russian Salad

Potato, carrots, peas, fresh mayonnaise







### Russian Salad with Tuna

Potato, carrots, peas, tuna, fresh mayonnaise







## Capsicciosa Salad

Peppers, carrots, turnip, ham, fresh mayonnaise







### Tuna & Artichokes

Tuna, artichokes, fresh mayonnaise







### Traditional Tonnato Sauce

Tuna, anchovies, capers, fresh mayonnaise







### "Al vesde" Anchovies

Traditional Bagnèt verd sauce (parsley, anchovies, olive oil), anchovies 40%







## Bagnet veld (traditional piedmontese green sauce)

Parsley, anchovies, olive oil







### Green/Red Fresh Tomini

Fresh Tomini, bagnèt verd Fresh Tomini, garlic, parsley, minced red pepper







## Antipasto Piemontese

Carrots, zucchini, cauliflower, celery, peppers, chards, onions, green bean, tuna, tomato pulp, olive







### Rice Salad

Rice Salad Black Venus Rice Salad

Rice, peppers, peas, tuna, maize, olive, onions







### Farro Salad

Spelt, peppers, peas, tuna, maize, olive, onions







### Conscous Salad

Couscous, peas, zucchini, peppers, leek, spices









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#### Contact us

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