www.monferratontour.it

DEL CASOT

Category: Restaurants and taverns
business description: A country restaurant tucked away in a quaint hamlet. It's family-run, and young Ivan Cussotti has always been at the stove alongside his mother. The atmosphere is simple and refined, with a small dining room and a terrace for the warmer months. Ivan's father is in charge, offering the finest local wines. On the menu, you'll find the traditional dishes that made us fall in love with this place when it was a trattoria on the main road.

We start with the appetizers (€9): raw meat in three versions: chopped with a knife, lightly seared in bite-sized pieces and stuffed with robiola cheese. And also: square Motta peppers stuffed with tuna cream or trout delicately marinated in Moscato d'Asti and raisins. Then (first courses €10): Agnolotti gobbi d'Asti (a De.Co. dish, as clearly indicated on the menu) served on a linen cloth with broth on the side or with Barbera, tagliolini with 40 egg yolks and ragù, and red potato gnocchi with fresh vegetable ragù or Castelmagno cheese. Upon reservation, they prepare finanziera, as well as Piedmontese-style fritto misto. Then, roast duck with Barbera reduction, kid steaks breaded in hazelnut and stuffed with robiola, roasted veal shank cooked for a long time in the oven (radiant), and stuffed rack of lamb from Roccaverano will be a solid choice for the second courses (€15). To finish, the warm zabaglione with Moscato d'Asti and egg Marsala with Torta alla Tonda Gentile, and the "almost cappuccino" are delightful.

Tasting menu for €35 and business lunch for €20, available Monday through Friday for lunch.
phone: +39 (0141) 762.316
E-mail: info@ristorantedelcasot.it

Links

http://www.ristorantedelcasot.it