www.monferratontour.it

DELLA POSTA

Category: Restaurants and taverns
business description: A place out of this world, in a small and charming village in the Alta Langa, where the road ends and this heroic cuisine, pioneered by Geminio and then continued by his family, endures. This restaurant embodies our idea of "resistance," which means believing in a region and keeping it alive. And it will be a sight to behold as you drive along the road nestled among the meadows that leads from the Roccaverano tower, along the crest of the hill, to the village of Olmo.

The menu showcases local specialties: cheeses, mushrooms, and hazelnuts above all. There are various menu options: small from 18 to 20 euros, large from 35 euros. We begin with Roccaverano mousse, the perfect introduction to the array of appetizers, which also includes cured meats with warm focaccia, carpaccio with shaved Parmigiano or celery carpaccio, bell peppers with bagna caoda, herb frittatas, and a crispy Piedmontese-style mini fritto misto. We continue with two timeless classics: agnolotti del plin (the authentic ones) and tajarin with mushroom sauce. Among the main courses, don't miss the guinea fowl with rosemary potatoes and the braised beef. We finish with a hazelnut cake, but first, save room for the robiola cheeses, which still retain the aroma of herbs. The wine selection is essential.
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Links