

LA BRAJA

Category: Restaurants and taverns

business description: Montemagno, with its castle, is a junction between the Monferrato Casalese and the Asti area. Ruchè is the town's standout wine, along with Barbera and Grignolino. This Braja has always been one of the "great" gourmet destinations, overlooking the Asti area, where the town slopes down. It is the brainchild of the Palermino brothers, Antonio and Giuseppe, originally from Puglia, who now live here with their children in this jewel of taste and hospitality.

The restaurant is decidedly beautiful, its rooms adorned with paintings by Antonio, who oversees the dining room. In the kitchen is brother Giuseppe, a sure hand and in-depth knowledge of Piedmontese and Apulian traditions, capable of expressing himself with refined seafood dishes. Appetizers (€14) include Raschera fritters, hand-chopped beef with egg sauce, or the delicious shrimp wrapped in zucchini blossoms and lard on stewed zucchini. For first courses (€16), try the Carnaroli risotto with porcini mushrooms, paired with the ever-popular agnolotti, while seafood lovers will revel in the tajarin with calamari and shrimp. Main courses (€17) offer a wide range of meats (such as Fassone veal fillet with Barbera or Ruché, or pork fillet with foie gras and black truffle) and fish (such as sea bass fillet with Tropea red onions and green beans). Desserts are refined, including caramelized pear tart. Since 2013, Brajeri has been located next to the historic restaurant. Its signature dishes are grilled meats and fish, accompanied by simple yet quality appetizers and first courses. It's ideal for a casual dinner, especially for young people, and offers affordable prices. The wine list is extensive, featuring the finest local gems, and there's a penchant for Ruchè. You'll always be in for a treat!

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Capacity: 100

other: Closed on: Mondays and Tuesdays

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Links

<http://www.labraja.it>