

PIZZERIA FRANCESE

Category: Pizza, Focaccia

business description:

Tramonti has given birth to three thousand pizza makers now scattered across the globe, but one of the first was Beppe Francese who has settled in Piedmont with his brother. So in Asti, you can still taste one of the best pizzas of the Salerno school, even if they don't make pizza with Tramonti's typical dough (the one with the wild fennel). This round pizza comes from a slow leavening of the dough; otherwise, there is little difference with traditional fillings, even if this is where the first pizza with the truffle of Alba was codified. The pizzeria is in the centre of Asti, in a street that faces onto piazza San Secondo. There are also classic "pizzeria" dishes on the menu such as agnolotti Piedmontese style, Fassone beef tartare and Barolo braised beef cooked by wives Anna and Giuseppina, who have Piedmontese origins (they are both from Rocchetta Tanaro). The pizzeria also has an outdoor dining deck for the hot season, and a first rate wine list. There will be 16 types of pizza, but the 'litmus test' will be the tomato and buffalo mozzarella pizza.

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Links

<http://www.pizzerie-italia.it>