www.monferratontour.it

VIOLETTA

Category: Restaurants and taverns
business description: It's the last bastion of the country restaurant, clean and comfortable, a true monument to the glories of great Piedmontese cuisine. The history of this beloved trattoria is moving. Ca' Violetta was once a rest stop for carriages that even then stopped to sample local dishes. But for 50 years, it has been a testament to the dream of Livio, Maria's husband, who passed away too young, after they opened a shop and the Da Livio tavern together. Over time, this has become Violetta, thanks to the tenacity of Maria, who two years ago celebrated, along with us, 200 seasons in the kitchen. And she continues to this day with her sons Carlo, daughter-in-law Silvana, and granddaughter Kathrim.

Now, when Maria and Livio decided to embark on this adventure, she sought advice from the "cusiniere," the women who, after learning the art from Turin's noble families, would cook on the farms to celebrate weddings, baptisms, and the harvest and grape harvest. That extraordinary wisdom lives on today in the dishes presented. One, above all, will be Violetta's signature dish: the vegetable aspic with ham and chicken: a monument to culinary expertise. Also delicious are the Russian salad, the marinated meatballs, the stuffed pepper, and the warm cod salad (starters €8). Among the first courses, the great classics: agnolotti monferrato (square pasta), gnocchi with sausage, and tajarin with mushrooms (first courses €10). And finally (second courses €15) the encyclopedia of Asti cuisine revived: ancient finanziera, mixed fried fish, goat steak, veal stew with Barbera, rabbit, and finally the unmissable: stuffed guinea fowl (superlative, worth the trip!). To finish, a perfect bonet and nougat semifreddo (desserts €7). We love you Maria!
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Capacity: 100
Services for the disabled: Yes

Links

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