



Chef

A Region at the Head of the Table

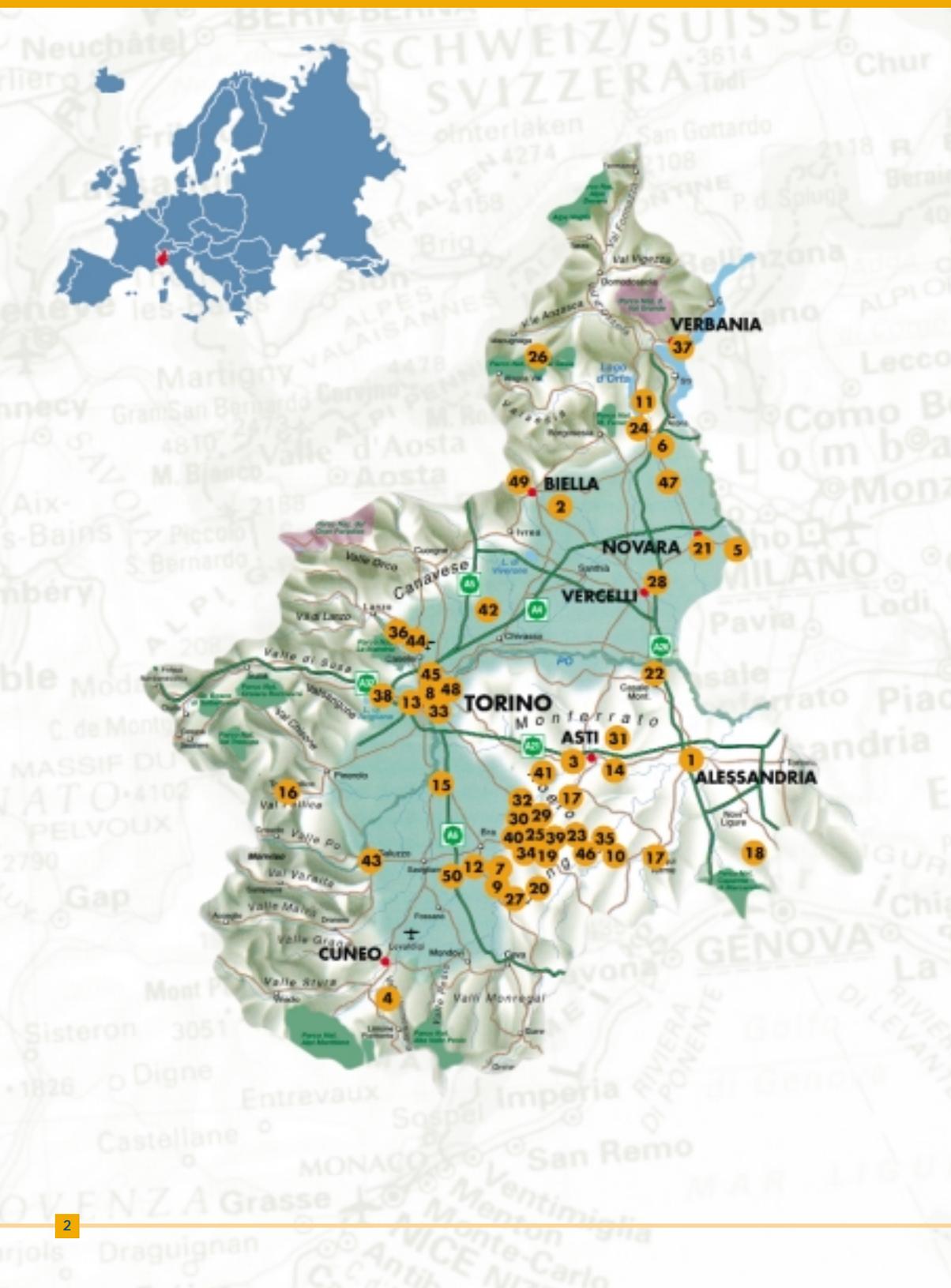
**A Guide Chef
of Piedmont**



Piedmont
discover it now



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Foreword





A Region at the Head of the Table

Italian cooking is, as we know, among the most popular in the world. Universally famous products, restaurants and top chefs lead the way wherever they are.

But while eating and drinking Italian style is the fashion throughout the continents, one of the great pleasures in life is discovering that magical association which is created between cooking, products and the area. An unrepeatable alchemy which can only be experienced by visiting a place, its colours and fragrances. Tasting products right where they're made. Meeting the chefs who make them into unique creations.

Piedmont is not only the region producing the treasures of Italian wine and gastronomy such as Barolo, Barbaresco, Asti, Tartufo Bianco d'Alba and Nociola Tonda Gentile. With its 369 recognised typical products, 45 D.O.C. wines and 8 D.O.C.G. wines Piedmont is a paradise which has said no to Genetically Modified Organisms. It is the happy land where for a chef it's easy to put his ideas into practice, to use his skill and imagination to create unforgettable taste experiences.

That's why *A Region at the Head of the Table* is not just a guide to the best restaurants in Piedmont. It's a guide to the best chefs of Piedmont. Maitres à penser who tell the stories, secrets and philosophies of such creators of taste. Artists of flavour who open the doors of their secret *atelier* to those capable of appreciating them.

Fifty-one great chefs of *A Region at the Head of the Table* have been awarded the highest scores and awards by Italian and international gastronomic guides. They are creative artists who have a precise, strong and firm idea of the ingredients, of how to make them into works of art, present them and complete them to form a complete and satisfying sensorial experience.

Discovering Piedmont without encountering them would be a shame. Because finding out about their cooking is the most pleasant and attractive manner of discovering Piedmont.

Ettore Racchelli

*Counsellor for Tourism, Sport and the 2006 Olympics
of the Piedmont Regional Authority*

Piedmont in the guides

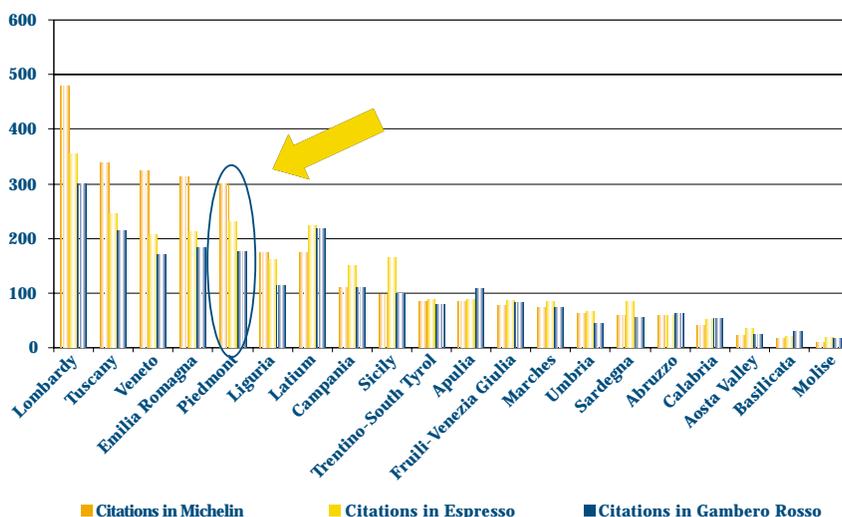
The initial analyses for this study were based on some of the field's most authoritative guides to Italian restaurants – Michelin, Gambero Rosso, Espresso, Touring Club, Veronelli, Accademia della Cucina Italiana and SlowFood. These guides were used to discern the nature of what Piedmont offers in culinary terms compared with the other Italian regions, to determine what sets apart its particular excellence, and to formulate some economic considerations with regard to prices.

An accurate analysis of the best Piedmont has to offer – based on the Michelin Red Guide (2003 and 2004 edition), the Guida ai Ristoranti d'Italia Gambero Rosso 2004, and the Guida ai Ristoranti de L'Espresso 2004 – made it possible to identify the master chefs who are presented in the following pages and who collaborated in creating this guide.

Piedmont's restaurants in the guides

Piedmont is always among the regions with the most restaurants cited in the guides. Its chief competitor is Lombardy, followed by Tuscany and Emilia Romagna. Our region is third for the number of restaurants cited in L'Espresso, with some 230 listings, surpassed only by Lombardy (first with 350 listings) and Tuscany (second with 250 listings). In the other guides, Piedmont holds the fifth position after Lombardy, Latium, Tuscany and Emilia-Romagna in the Gambero Rosso, and after Lombardy, Tuscany, Veneto and Emilia-Romagna in the Michelin.

Number of restaurants cited – 2004 editions of guides

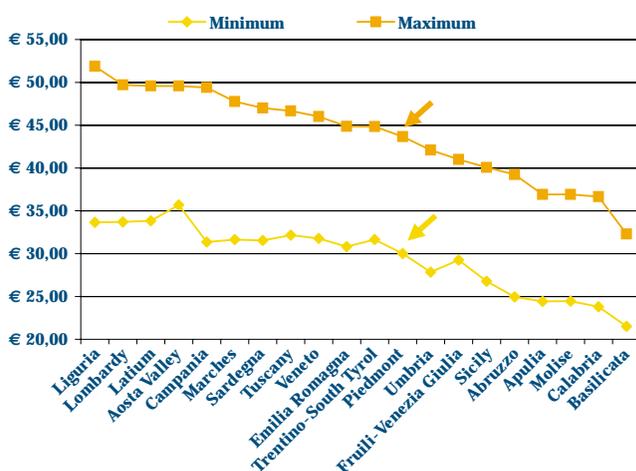


Piedmont is second in Italy for the number of starred restaurants – yet more evidence of the high standing of our restaurants.

A glance at the prices 2004

In considering the approximate prices for a meal in the restaurants cited in the 2004 Michelin guide, an interesting fact emerges: in Piedmont, one spends an average of 30,18 € to 44,01 €, wine excluded. These figures are the result of averaging the minimum and maximum prices of the restaurants mentioned. Calculating the same data for Italy's other regions and charting them progressively, it becomes apparent that Piedmont is positioned in the second half of the diagram. Lunching in Lombardy and Tuscany requires, respectively, from 33,71 € to 49,72 € and from 32,18 € to 46,67 €.

Michelin 2004 – Average price range



It's clear that Piedmontese restaurants enjoy a good quality-price ratio: to its merit, cooking throughout the Piedmont region is associated with more modest prices compared with other competing regions. Taking in particular Piedmont, Tuscany and Umbria – regions similar in their type of gastronomic appeal – the variation in prices compared with those of 2003 was also assessed: on average, Piedmont's minimum/maximum price range increased less than Tuscany's did, albeit more than the average variation for Umbria's restaurants.

REGION	2003*		2004		2004 vs 2003*	
	Minimum Average Price	Maximum Average Price	Minimum Average Price	Maximum Average Price	Minimum Average Price	Maximum Average Price
PIEDMONT	€ 29,58	€ 43,19	€ 30,18	€ 44,01	€ 0,60	€ 0,82
TUSCANY	€ 31,07	€ 45,32	€ 32,14	€ 46,60	€ 1,07	€ 1,29
UMBRIA	€ 28,73	€ 41,62	€ 27,85	€ 42,10	-€ 0,88	€ 0,48

*Michelin Guide 2003

Limiting the analysis to only starred restaurants, the price range once again shows that Piedmont offers first-rate cuisine with an excellent quality-price ratio.

The Best Restaurants and Chefs

The selected chefs

What are the best restaurants in Piedmont and who are the masters of its haut cuisine? What sets them apart?

The criteria

To draw up this list of the best chefs, a criterion was established – as objective as possible – that would meet the following requirements:

- “Verifiability”: it was decided that only guides commonly available in bookshops would be used;
- “Simplicity”: the three guides considered to be the most important by those active in the field were taken into account (Michelin, Espresso, Gambero Rosso);
- “Soundness” in the event of any conflicts between a restaurant and any one guide: the “two out of three” rule was adopted, i.e. excellent reviews in at least two out of three guides;
- “Adaptability” in the event of any sudden changes (e.g., relocation): the “two-year” rule was applied, i.e. excellent reviews for at least one of the two years from 2003-2004.

The parameters evaluated to determine excellence are thus based on the ratings given in the 2004 and/or 2003 editions of the three guides taken into account. A chef is considered one of the best if his or her restaurant is cited in at least two out of three guides of the same year, and received ratings that fall into the following limits:

- Michelin: one or more stars;
- Espresso: rating greater than or equal to 14/20;
- Gambero Rosso: rating greater than or equal to 80/100;

These criteria allowed us to single out the best chefs, who personally tell their stories in this guide.

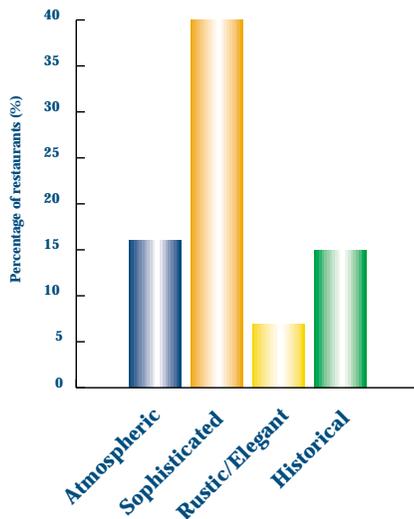
The restaurants close up

What kind of atmospheres do the best restaurants provide? For what events are they suited? How is their service, in terms of personnel and professional skills? And, above all, what cuisine do they offer?

The atmosphere

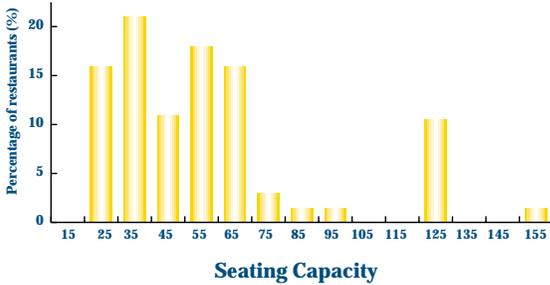
Ambience and refinement

The atmospheres in which the best chefs work are characterised by the particular refinement of the rooms, furnishings and table compositions (40% of responses); in fact, the attention to and care taken with the smallest details are considered decisive elements in assuring that the “journey” across the flavours offered by the chef is experienced with the greatest possible intensity. It is a matter of richly evocative spaces: The restaurants are frequently located within historical buildings, castles, aristocratic villas, and ancient dwellings – all restored and skilfully converted (over 15%).



The seating

Quality is in small numbers



The restaurants are limited in size. On average, they seat 50. Only 2 restaurants profess to seating more than 100; over 80% seat less than 70. It seems clear that in order to offer customers the best, in terms of attention and quality, it simply isn't possible to cater to large numbers.

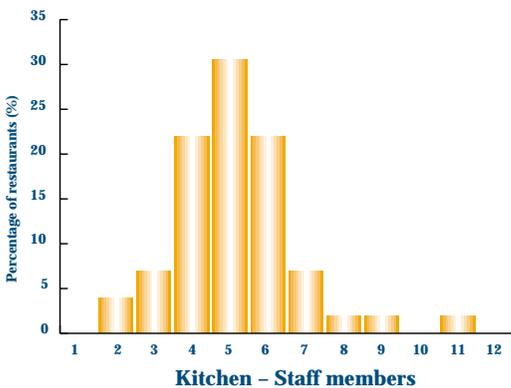
The dining rooms

The intimacy of the rooms

Almost 40% of the restaurants have 2 separate dining rooms. Over 25% have at least 3.

The kitchen service

The staff



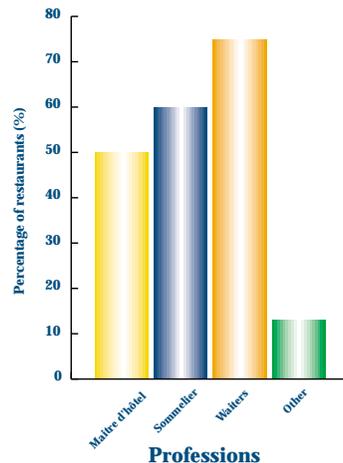
30% of the restaurants have a permanent kitchen staff of 4 persons. On average, 4.19 persons are present in the kitchen, a figure that reveals an increase with respect to the average of the sample surveyed in 2002, in which the results came to 3.5 employees.

The wait service

In the dining rooms, an average of 3.35 persons of various capabilities and skills are present, ripened through devoted studies or many years of experience in the field. Here, too, the average has risen with respect to the 2.91 that was the result of the previous survey. This reinforcement of service in terms of permanent personnel (keeping in mind occasional and seasonal help as well) is a sign of a new boost to the quality on offer, and of employment potential in the field.

The professional skills

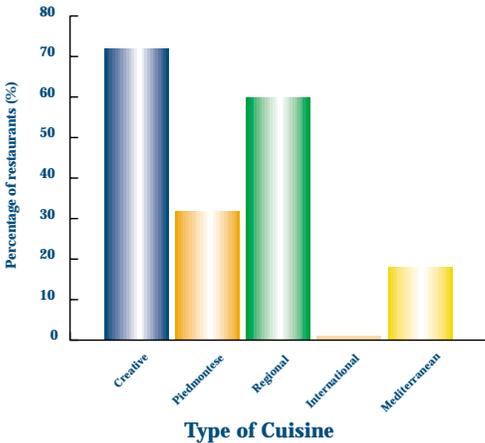
75% of restaurants boast waiters who speak at least two foreign languages and, in over 60% of cases, there is a sommelier to help guide and advise customers in their choice of wines to go with their selection from the menu; one in two restaurants has a maitre.



The cuisine

New interpretations and tradition

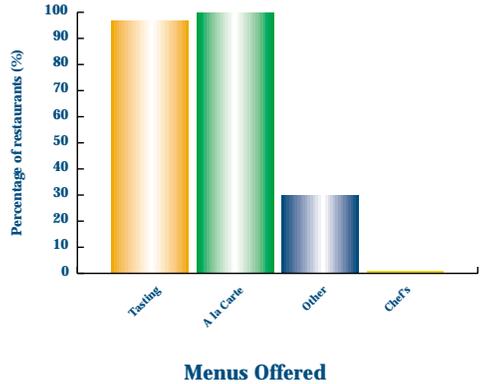
The best chefs are masters of their art, which they express by preparing “reinvented” dishes. Over 70% offer a creative cuisine that, whether or not it uses typical local products, always uses only ingredients of the highest quality, prepared and combined in new ways. The characteristic regional cuisine, offered by 60% of the chefs, confirms their strong ties to the place in which they live and work, whether they are Piedmontese by birth or adoption.



The menu

What kind of menu?

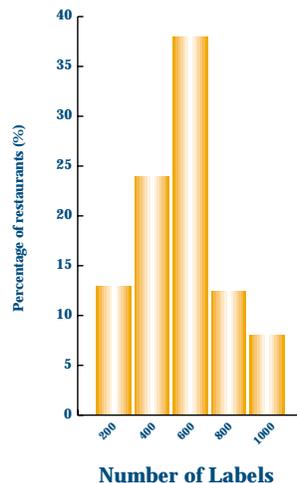
Naturally, there is an A la Carte Menu, almost always alongside a Tasting Menu (offered by over 90% of the restaurants), intended as an invitation to sample a guided “itinerary” of dishes recommended by the chef.



The wine cellar

The labels

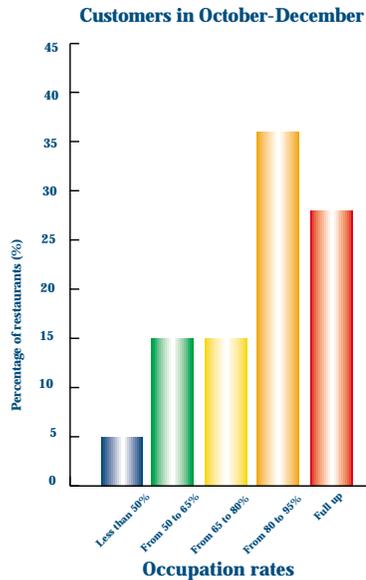
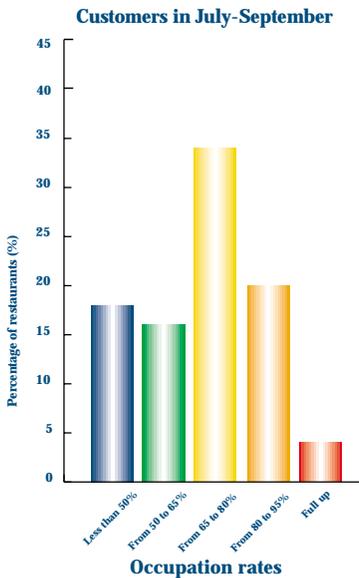
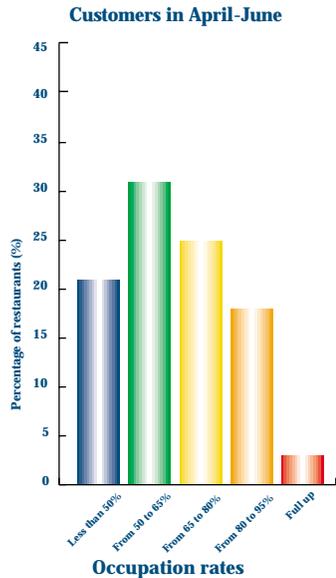
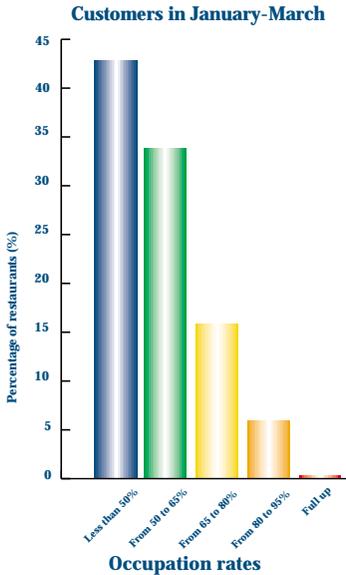
The cellars are always well stocked and the wine lists include an average of 600 labels. It isn't unusual to find wine lists dedicated to a specific type (for example, exclusively Barolo or Barbaresco). In some cases, a list of liquors and aged spirits is also offered – labels with vintages dating back to the early 1900s.



How many and what kind of customers?

Frequentedation of Piedmont’s best restaurants

October through December is the preferred period for dining out.



Despite a decrease in customers with respect to the previous year, in the last trimester, some 70% of restaurants recorded occupation rates ranging from 80% to “full up.”

Where are they from?

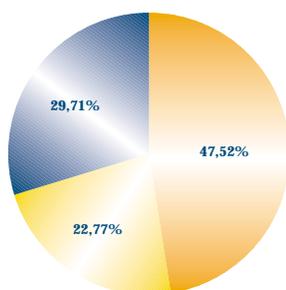
Demand from the Swiss surpasses that of the Germans

While at the beginning of the year, the percentage of foreigners does not exceed 16%, between April and September they represent approximately 25% of all customers. The remaining percentage is 22% composed of customers from other Italian regions.

During the October-December trimester, 30% of the clientele in the best restaurants is foreign.

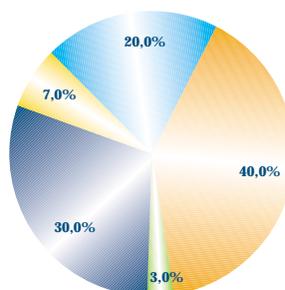
Provenance of customers

October-December



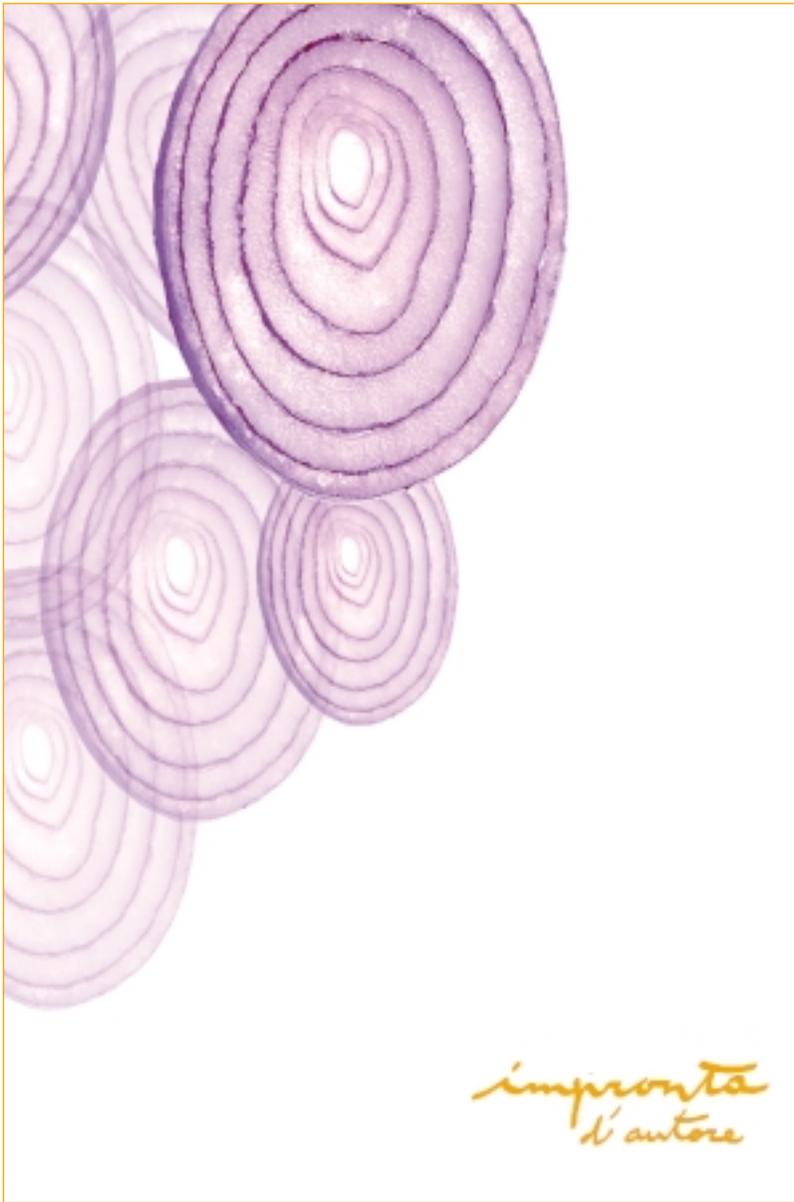
Provenance of foreign customers

October-December



Analysing the foreign market alone, the Swiss are the chief customers at 40%, while the Germans comprise 30%, followed by the French and English.

We would like to thank all the chefs who contributed to creating this guide, as well as the editors of the cited restaurant guides for having provided their publications in electronic format.



Riccardo Aiachini

La Fermata Via Vochieri, 120 - Alessandria

Tel. 0131.251.350

e-mail: info@lafermata-al.it

www.lafermata-al.it

Closed Saturdays at lunch and Sundays



The Chef

Riccardo Aiachini.

Born in Castellazzo Bormida (AL),
on 20 December 1962.

Riccardo Aiachini began with various
intense experiences in numerous

restaurants, subsequently
spending three years at the San
Domenico in Imola; since 1987,
he is the satisfied owner and
renowned chef of La Fermata.

What he says about himself

“I’m 42 years-old and have been
working in the restaurant
business for 25. What can I say?
It’s a lifelong passion.”

Specialities

*Cipolla cotta al sale ripiena di
cipolla.*

The Restaurant

Characteristic regional, Mediterranean,
and creative cuisine. Sophisticated and
elegant space. Two rooms; seats 35. A la
Carte, Tasting, and “From Our Tradition”
Menu. Wine list with wines from around
the world, superlative vintages and
formats; 500 labels.

A STROLL THROUGH

Alessandria: the church of Santa Maria di
Castello stands out with its belfry and cloister
erected in the 12th century in the old Rovereto
district, which was the original nucleus of
Alessandria. Palazzo Guasco, the Cathedral,
the parish of Sant’Alessandro, the church of
Santa Maria del Carmine. Noteworthy for
those with a keen interest in modern art is the
polychrome mural mosaic by Gino Severini on
the façade of the Palazzo delle Poste on the
Piazza Libertà, and the architectonic works
by Ignazio Gardella (one of the principal
representatives of Italian Rationalism).



Angelo Antonio Angiulli

Angiulli Via Cerventi, 1 - Candelo (BI)
Tel. 015.253.89.98
Closed Mondays

The Chef

Angelo Antonio Angiulli.
Born in Gravina di Puglia (BA),
on 24 January 1947.

A great chef, originally from Apulia, now successfully rooted in Piedmont, who has had intense experiences in many European countries: first at the five-star City Hotel in Zurich, as demi-chef de rang; then in Liguria, and in Brussels in a highly-frequented restaurant whose regulars included Prince Baldovino and his consort Paola of Liege. After several seasons in Italy, he finally settled in Biellese with the opening of “his” restaurant Angiulli, which was awarded a star by Michelin in 1994.

What he says about himself

“My cooking is very personal, based on memories of my early youth and on Mediterranean culture, which I enrich with observations and inferences I’ve made about the cooking in countries I’ve visited. In 1992, I interned with George Blanc at Vonnaz. Today, I’m one of the one hundred

A STROLL THROUGH

Candelo: the Ricetti (Shelters) were fortified complexes originally built as storehouses for food, but which could be transformed into defensive strongholds. The Ricetto of Candelo was constructed prior to 1374 and is very well-preserved.

At a short distance from Candelo lies an “island” of Italian prairie, the Riserva Naturale delle Baragge (Baragge Nature Reserve), an absolutely unique environment in which nature reigns supreme.



celebrity chefs who advertise Riso Gallo rice, and I edit a column about gastronomic customs in a local biweekly, L'Eco di Biella. I've participated in various events, of which I'm particularly fond of mentioning “Tre stelle per tre bicchieri,” organised by the Cantine Contratto in Canelli. Cooking? A passion that absorbs my whole life.”

Specialities

Passata di cicerchie con crostacei.

The Restaurant

Mediterranean and Middle European cuisine. Rustic, elegant, and atmospheric space. A curiosity: precious Persian carpets lie beneath all the tables. One room; seats 20. A la Carte and Tasting Menu, even for seafood. Dessert menu with accompanying wines by the glass. Wine list with wines from around the world, superlative vintages and formats; 250 labels. Menu of “antique” spirits with labels from 1900-1920.



Giuseppina Bagliardi



Gener Neuv *Lungo Tanaro dei Pescatori, 4 - Asti*
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e-mail: generneuv@atlink.it
www.generneuv.it
Open seven days a week

as she accepts that occasional mistakes are inevitable. She often tries out new recipes following her intuition, and then awaits the customers' judgement. I occasionally find myself reining in her creations a bit, but everyone tells me to give her leeway."

Specialities

Finanziera.

The Restaurant

Characteristic regional cuisine. Elegant rustic space. Two rooms; seats 60. A la Carte and Tasting Menu. Wine list with regional, national, Austrian, Californian, French, and Chilean wines; 520 labels.

The Chef

Giuseppina Bagliardi.

Born in Mombaruzzo (AT), on 15 July 1942. An excellent chef who describes herself as self-taught. As often happens, talent, diligence, and passion have come together to produce incomparable results.

What she says about herself

A naturally private person, Giuseppina Bagliardi prefers to let her husband speak on her behalf: "When we opened the restaurant, Giuseppina was a housewife, but with courage we threw ourselves into this adventure. Our friends didn't know whether to admire us or eye us with suspicion. Giuseppina, without having attended any particular schools or courses held by chefs, read and learned the recipes from books and then looked for ideas based on what other restaurants were offering. It seemed like a daring venture, but it went well. When she cooks, she has a great deal of confidence in herself, even

A STROLL THROUGH

Asti: the cathedral dedicated to Maria Assunta (Our Lady of the Assumption), one of Piedmont's most important 14th-century Gothic churches, modified in the 15th, 17th, and 18th centuries. The Palio di Asti takes place on the third weekend of September each year.



Al Rododendro *Reg. San Giacomo, 73*
Boves (CN)
Tel. 0171.380.372
Closed Sunday evenings and Mondays

The Chef

Maria Barale.

Born in Cuneo, on 5 January 1950.

Al Rododendro of Boves opened its doors in 1973. At first, Mary's husband, Walter Del Marco, presided over the stove, while she looked after the customers. Then fortune intervened in the form of shyness: A naturally private person, Mary convinced her husband to exchange places with her; and it was precisely then that Al Rododendro began its ongoing ascent.

A STROLL THROUGH

Cuneo: the porticoes of the stately buildings on Via Roma and Corso Nizza are characteristic of the city. City life takes place along this axis with its commercial activities, professional offices, and cafés. The dome of 1198 arose along with the foundations of the city itself. The recently restored Torre Civica (City Tower) dates back to 1317. From atop the tower, one can admire the spectacular panorama of the Alpine arc.

What she says about herself

"My cooking is partly under the influence of nearby France, but it gets very creative due to the encounter between local traditions and those of the other Italian regions.

What's more, in my profession, nothing is ever static, which is why I continue to take classes, participating in refresher courses with the most famous chefs every year.

It's the best way to always keep in step with the latest cooking techniques."



Specialities

Ravioli di gallina.

The Restaurant

International and creative cuisine.

Sophisticated and elegant space.

One room; seats 25.

A la Carte and Tasting Menu.

Wine list with regional and national wines; 250 labels.



Fabio Barbaglini

Caffé Groppi Via Mameli, 20 - Treocate (NO)

Tel. 0321.711.54

Closed Sunday evenings and Mondays

The Chef

Fabio Barbaglini.

Born in Desio (MI) on 8 September 1974. Very young and just as skilful, Fabio Barbaglini, after graduating from hotel school, went abroad with the intention of building a solid and versatile career: he initially went to Saint Moritz, then to Austria and Monte-Carlo; upon his return to Italy, he consolidated his experience at the Antica Osteria del Ponte in Cassinetta di Lugagnano.

What he says about himself

“You’ll find very little about my cuisine that’s traditional – quite the contrary. But everything is prepared with passion and attention to the ingredients.”



Specialities

All dishes on the Chef's Menu.

The Restaurant

Creative cuisine. Atmospheric space with a view. One room; seats 25.

A la Carte and Tasting Menu.

Wine list with national wines; 350 labels.



A STROLL THROUGH

The environs of Treocate: Parco Naturale Valle del Ticino (Ticino Valley Natural Park), with equipped paths and cycling trails. Guided walking and cycling tours are available.

At Galliate: the Castello Visconteo Sforzesco (Visconti-Sforzesco Castle), one of the most important monuments in the Novara area due to its architectonic grandeur and the uniformity of its impact.

Pierangelo Bertinotti

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e-mail: bertinotti@ristorantepinocchio.it

www.ristorantepinocchio.it

Closed Mondays and Tuesdays at lunch

The Chef

Pierangelo Bertinotti.

Born in Cureggio (NO), on 6 July 1938.

A master chef of exceptional experience, who boasts a truly extraordinary curriculum vitae: his cooking has reached as far as Hong Kong, Dubai, New York, Bahrain, and Cairo; he also made several stops in Europe, passing through London and Ireland. In 1962, he “came to a stop,” returning to Piedmont with the opening of the Pinocchio.

What he says about himself

“My exploration of the tastes and flavours of our country’s fine cuisine can be summed up by my family’s characteristic simplicity and straightforwardness.

And you’ll find all of us here at the Pinocchio – my wife Luisa, my children Paola (sommelier) and Andrea, and my daughter-in-law Laura – every day, sharing in the commitment to revisiting, with a pinch of modernity and a touch of class, dishes that make eating well a sign of culture.”

Specialities

Uovo in piedi con mandorle e tartufo d’Alba in bagna caoda.

A STROLL THROUGH

Borgomanero: a walk in the ancient village with its four districts; the Museo “Come eravamo” (“The Way We Were” Museum) in the former Palazzo Bono on Piazzale Chiesa. In the environs: Orta San Giulio with its suburbs among elegant 17th and 18th-century residences whose arcades open onto gardens that fall away into the lake.



The Restaurant

Typical Piedmontese and creative cuisine. Sophisticated and elegant space, with garden and terrace. Three rooms; seats 36 plus 170 by reservation. A la Carte and Tasting Menu featuring the Pinocchio’s renowned dishes, Children’s Menu and Lunch Menu for business lunches. Wine list with regional, national, and international wines from around the world, superlative vintages and formats; and liquor menu, for a total of 700 labels.



Marco Boschiazzo



Belvedere Piazza Castello, 5 - La Morra (CN)

Tel. 0173.501.90

e-mail: info@belvederelamorra.it

www.belvederelamorra.it

Closed Sunday evenings and Mondays

The Chef

Marco Boschiazzo.

Born in Turin, on 13 August 1969.

A graduate of the hotel school in Barolo, he gained experience in typical Piedmontese restaurants; then, in 1985, he arrived as assistant cook at the Belvedere, whose kitchen he now runs.

What he says about himself

"I'm following and continuing the restaurant's traditions, offering dishes based on classic regional recipes; my cooking combines careful preparation and high-quality ingredients."

A STROLL THROUGH

La Morra: the town is known as the "Belvedere delle Langhe" ("The Lookout of the Langhe") because of its spectacular location atop a hill in the heart of the Barolo area. In the old quarter, the baroque church of San Martino and the confraternity of San Rocco. In the hamlet of Annunziata, the Museo Ratti sull'enologia (Ratti Museum of Oenology), with its wealth of historical tools and documents.

Specialities

Agnolotti del plin ai tre arrosti. The desserts.

The Restaurant

Characteristic regional cuisine. Historical space. Four rooms; seats 120. A la Carte and Tasting Menu. Wine list with regional, national, and international wines from around the world, superlative vintages and formats; 750 labels.



Locanda Mongreno

Strada comunale Mongreno, 50 - Torino

Tel. 011.898.04.17

e-mail: pikuz@libero.it

Closed Mondays

The Chef

Piercarlo Bussetti.

Born in Chivasso (TO),

on 5 January 1968.

Piercarlo Bussetti travelled many kilometres to learn art of cooking: his desire for knowledge took him as far away as the United States and Japan, in addition to France, Spain, and many Italian cities.

What he says about himself

“All my experiences have come together in an experimental cuisine that, while it also draws on this region, covers a broad spectrum. It’s represented by a concrete creativity and innovation that reflects my personal style.”

Specialities

“Inversione del vitello tonnato”, sushi in tre versioni, scamone di sanato dorato, torcione di foie gras con salsa all’arabica e panpepato, goccia al cioccolato con crema al caffè.

The Restaurant

Creative and experimental cuisine.

Sophisticated and elegant space.

Two rooms; seats 35.

Various Tasting Menus, from which one may choose individual dishes.

Wine list with wines from around the world, superlative vintages and formats; approximately 400 labels.



A STROLL THROUGH

Turin: Basilica of Superga. This building designed by Filippo Juvarra overlooks Turin from the hilltop of Superga. Once the symbol of the power of the Savoy, it is now a destination for pilgrims and young couples who come to admire the view (the basilica can be reached via the trolley inaugurated in 1934).



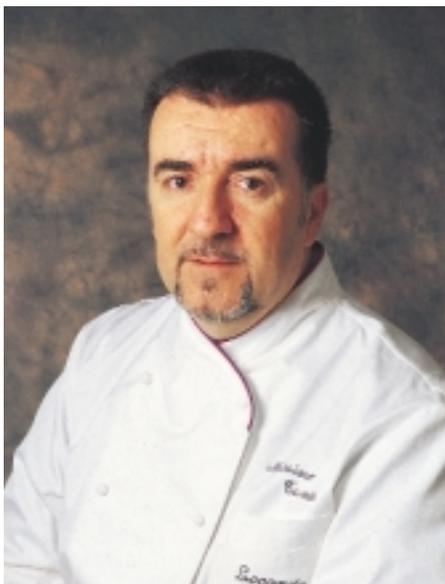
Massimo Camia

Locanda nel Borgo Antico

Piazza Municipio, 2 - Barolo (CN)

Tel. 0173.563.55

Closed Wednesdays and Thursdays all day;
closed only Wednesdays from October to November



The Chef

Massimo Camia.

Born in Dogliani (CN),
on 12 September 1960.

Prior to the adventure of the Locanda del Borgo Antico, Massimo Camia spent many years on the move around Italy, learning and perfecting his skills as a chef.

What he says about himself

“This has been my profession since 1975 (I began at the age of 15), and over time I’ve tried to enrich my store of experiences as much as possible: nine years of hotel seasons, followed by three years in Muscatel, four in Mondovì with my first restaurant, and finally Barolo, where I’ve been since 1990.

In 2001, I was awarded a Michelin star.”

Specialities

Risotto al petto di piccione and tortino di nocciole.

The Restaurant

Characteristic regional and creative cuisine. Sophisticated and elegant space.

Two rooms; seats 40. A la Carte and Tasting Menu, as well as a separate Small Menu. Wine list with regional, national, and international wines from around the world, superlative vintages and formats; a Menu dedicated to Barolo wines; 430 labels.

A STROLL THROUGH

Barolo: the Castello di Barolo (Barolo Castle) is an ancient building that was significantly altered in the 19th century. It houses the Museo Etnografico (Ethnographic Museum), historical apartments furnished with antique pieces, the heraldry room, the library, and the relics of Silvio Pellico. Also located here is the Enoteca Regionale del Barolo, a prestigious showcase for local wine production. In the environs: in the hamlet of Roncaglia di Bene Vagienna is the Riserva Naturale Augusta Bagiennorum (Augusta Bagiennorum Nature Reserve). The area, located in a scenic position, is recognised as a site of natural and landscape interest, and sections of it are subject to archaeological preservation. In fact, one can visit the excavations of the ancient Roman city, which includes the ruins of a theatre, temple, and aqueduct.

I Caffi *Reg. Caffi, 284 - Cassinasco (AT)*
Tel. 0141.826.900
e-mail: ristorante@icaffi.it
www.icaffi.it
Closed Wednesdays and Sunday evenings

The Chef

Bruna Cane.

Born in Cossano Belbo(CN),
on 16 May 1957.

Bruna Cane is forty-seven years-old, and has spent the majority of the past twenty-seven in the kitchen – the kitchen of I Caffi, to be precise.

What she says about herself

“I offer creatively re-elaborated regional cuisine. In autumn, I prefer game, white Alba truffles and mushrooms; in spring, I pay more attention to aromatic herbs; in summer, vegetables.

Our bread, breadsticks, pasta, and small pastries are all artisanally produced.”

Specialities

Tortino al fondente con gelato alla lavanda.

The Restaurant

Creative cuisine. Rustic-elegant space.
Three rooms; seats 35.

A STROLL THROUGH

Cassinasco: the Santuario dei Caffi (Caffi Sanctuary), an unusual white structure with a tall central cupola that holds some one-hundred ex-votos from the 19th century through the present. The church, situated on the road that runs along the ridge between Cassinasco and Loazzolo, dates back to the early 20th century, and stands on the site of an ancient votive post that was subsequently knocked down. Climbing to the top, the view spans the entire range of the Alps, with the Monte Viso isolated in the background as a point of reference.



A la Carte and Tasting Menu.
Wine list with regional and national wines; 600/700 labels.



Antonino Cannavacciuolo



The Chef

Antonino Cannavacciuolo.

Born in Vico Equense (NA) on 16 April 1975. Considered one of Italy's top chefs, Tony Cannavacciuolo has a truly interesting curriculum vitae: When he was just 18 years-old, he left the peninsula of Sorrento to gain experience in France at the Auberge de l'Île and with Westermann. Back in Italy, in 1995, he worked the peak season in the Hotel San Rocco, on Lake Orta. At the end of the summer, he found himself working in the hotel restaurant L'Approdo, owned by

Villa Crespi Via G. Fava, 18 - Orta S. Giulio (NO)

Tel. 0322.911.902

e-mail: cinzia.villacrespi@libero.it

Closed Tuesdays and Wednesdays at lunch

the Primatesta family. In 1998, he went “home,” going to Capri to the kitchens of the prestigious Hotel Quisisana. Finally, in 1999, he found himself back on the lake to personally manage the Villa Crespi together with Cinzia Primatesta.

What he says about himself

The chef presents a creative cuisine – Mediterranean with a “fusion” of products from Piedmont and the lake.

Specialities

Quaglia farcita al fois gras con le sue uova e salsa ai frutti di bosco.

The Restaurant

Mediterranean and creative cuisine. Historical space, sophisticated and elegant, with a view. Three rooms; seats 35 for A la Carte meal. A la Carte, Tasting, and “Chef's Recommendations” Menu. Wine list with national and international wines from around the world, superlative vintages and formats; 1,000 labels.

A STROLL THROUGH

Orta San Giulio: a medieval village on the shores of Lake Orta with many 17th/18th-century residences and a wealth of medieval vistas. Worth noting is the Palazzo De Fortis Penotti with its neoclassic façade, a true architectonic gem, and the late-Renaissance Palazzo Gemelli. On the island of San Giulio stands the Basilica of San Giulio, erected above a pre-existing church that, according to tradition, was the hundredth and last built by the Saint in the 14th century, at the end of his evangelistic pilgrimage. Since 1590, twenty chapels exist immersed in the park of the Sacro Monte di Orta (Sacred Mountain of Orta).

Operti 1772 da Fausto

Via Vittorio Emanuele, 103 -Cherasco (CN)

Tel. 0172.487.048

www.operti1772.it

Closed Tuesdays

The Chef

Fausto Carrara.

Born in Mondovì (CN),

on 18 December 1969.

Active in the restaurant – which he owns – since 11 September 2000, he gained his experience in numerous prestigious restaurants in Italy, France, and Germany. The results of his formation are an exquisite pleasure for the palate – for anyone who wishes to taste them.

What he says about himself

“I like to think that I can give anyone interested the possibility of experiencing the same pleasure in the art of the stove that it gives me – so I teach cooking and the history of cooking, holding classes in my restaurant, and collaborating with the universities of Turin and Zurich.

There’s something else I’m particularly fond of: truffles, an ingredient to which I’ve dedicated years of research and



experimentation.”

A STROLL THROUGH

Cherasco: the city has retained its castrum romanum structure, a grid layout with two large streets that intersect perpendicularly, dividing the city into four districts. It was once surrounded by walls approximately one mile long, which were then replaced by tree-lined avenues in the 18th century.

The Palazzo Municipale (Town Hall) and the Torre Civica (City Tower) are two examples of the deep-rooted urban culture.

On Viala Salmatoris stands the manor house built by Luchino Visconti in 1348.

The Romanesque-style church of San Pietro is the city’s oldest monument.

Specialities

Terrina di faraona e lumache, raviolini del plin ai ferricorti, stinco di vitello al cioccolato “chua”, torta leggera di nocciole senza burro e farina.

The Restaurant

Characteristic Piedmontese, regional, Mediterranean, and creative cuisine. Sophisticated and elegant space. One room; seats 25. A la Carte, Tasting, “Chef’s Recommendations,” and “Snail” Menu. Wine list with regional, national, and international wines from around the world, superlative vintages and formats; 500 labels.

Pierluigi Consonni

Vintage 1997 Piazza Solferino, 164 - Torino

Tel. 011.535.948

e-mail: info@vintage1997.com

www.vintage1997.com

Closed Saturdays at lunch and Sundays



The Chef

Pierluigi Consonni.

Born in Massa, on 29 October 1969.

A talented, enthusiastic, and exacting chef. One of his most important experiences was at the restaurant La Prima Smarrita in Turin, where he refined his sensibility and technique.

What he says about himself

"I've liked the idea of working in a kitchen ever since I was young; this inclination subsequently turned into a real and true passion, to the point of eclipsing the effort, commitment, and sacrifice that this profession requires – the gratification you feel when you prepare a new dishes outweighs any obstacle. When I cook, I'm not concerned so much with amazing my customers as with creating something that will be, for them, a complete pleasure: from the presentation (attractive to look at), to the aroma (agreeable to smell), to the flavour (a pleasure to taste)."

Specialities

Code di scampi e coniglio con crema di scalogno, vitello tonnato del Vintage, quadrati di gallina e coniglio con il loro sugo d'arrosto, tortino di pere con gelato alla cannella.

The Restaurant

Characteristic Piedmontese and Mediterranean cuisine. Sophisticated and elegant space. Three rooms; seats 60.

A la Carte, Tasting, and "Chef's Recommendations" Menu. Wine list with regional, national, and international wines from around the world, superlative vintages and formats; approximately 600 labels.

A STROLL THROUGH

Turin: Piazza Solferino, surrounded by 19th-century buildings. Since January 2004, it has been hosting "Atrium Torino," a space dedicated to the city's communications, transformations, and the Olympic events.

From Via Pietro Micca to Piazza Castello with Palazzo Madama, Palazzo Reale, and the Teatro Regio (Royal Theatre).

Beneath the arcades of Piazza Castello, several of the city's historical cafés.



Maurizio Cornero

La Fioraia *Via Mondo, 26*
Castello di Annone (AT)
Tel. 0141.40.11.06
Closed Mondays

The Chef

Maurizio Cornero.

Born in Castello di Annone (AT),
on 3 August 1976.

After his accountancy studies, he began working in the family restaurant, supervising the management of the dining room; only subsequently did he find his way into the kitchen, where he discovered his propensity for the profession to which he has dedicated himself with diligence and passion ever since – as is apparent from the results.

What he says about himself

“I can say that I was born into the profession: in fact, I learned how to cook under the supervision and guidance of my mother, Ornella Borgo.”

Specialities

Filetto di maialino fasciato di lardo di Arnaud in salsa Voronoff.

The Restaurant

Characteristic regional and creative

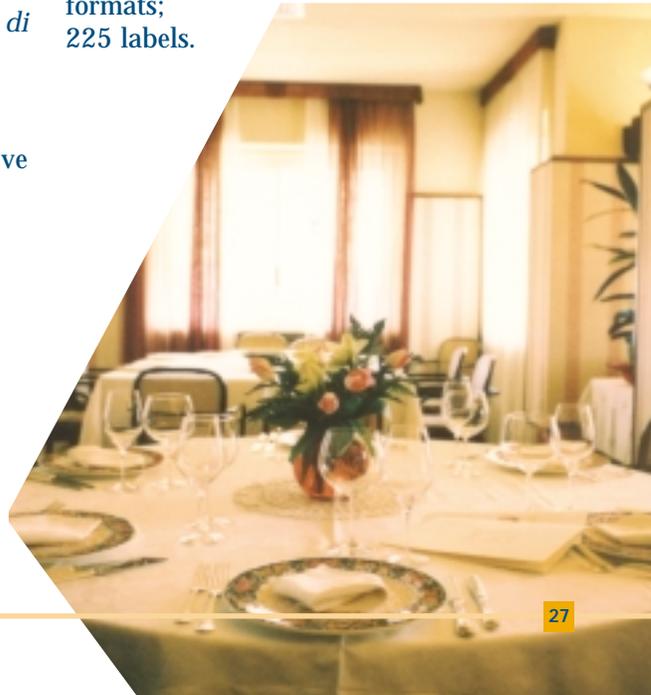


cuisine. Sophisticated and elegant space.
One room; seats 50.

A la Carte, Tasting, and “Chef’s Recommendations” Menu. Wine list with regional and international wines from around the world, superlative vintages and formats;
225 labels.

A STROLL THROUGH

The environs: the Parco Naturale di Rocchetta Tanaro (Rocchetta Tanaro Natural Park). Spans 122 hectares in a hilly area across an uninterrupted stretch of beech, oak, chestnut, and English oak trees. Noteworthy are the equestrian trails, educational nature paths, and cycling trail winding along the paved road that connects the communities of the area.



Renato Dominici

La Carmagnole

Via Chiffi, 31 - Carmagnola (TO)

Tel. 011.971.26.73

Closed Sunday evenings and Mondays



The Chef

Renato Dominici.

Born in Carmagnola (TO),
on 25 November 1925.

A great historical chef shows that he combines his work in the kitchen with a tangible commitment to spreading his culture and the gastronomic arts.

What he says about himself

“Cooking is more than a job for me, it’s a passion that involves my entire life: I am a close collaborator of Slow Food, appointed professor at the Università di Scienze Gastronomiche in Pollenzo, and a consultant for numerous hotel schools. Furthermore, thanks to my role as town councillor in the Commune of Carmagnola, I can dedicate all the knowledge I’ve gained over the years to increasing the value of and promoting our agro-industrial products and the region.”

Specialities

Every dish at La Carmagnole is always exclusive: in fact, each customer’s menu is remembered to ensure that already tasted dishes are not offered again – unless otherwise requested, of course.

The Restaurant

Characteristic Piedmontese, regional, and creative cuisine.

Sophisticated and elegant space on the first floor of a late 18th-century building.

Four rooms; seats 32.

Tasting Menu.

Wine list with national and international wines from around the world; suggested wines to accompany the dishes; 600 labels.

A STROLL THROUGH

Carmagnola: on Piazza Agostino, the mansion built circa 1200 that now serves as the town hall, the collegiate church dedicated to San Pietro and San Paolo and dating back to 1492. Worth noting is the Ecomuseo della Canapa (Hemp Eco-Museum), which displays antique equipment and shows the various processing stages.



Walter Eynard

Flipot *Corso Gramsci, 17 - Torre Pellice (TO)*
Tel. 0121.91.236
Closed Mondays and Tuesdays

The Chef

Walter Eynard.

Born in Torre Pellice (TO),
on 13 February 1958.

In developing his skills, the local expert chef Walter Eynard drew inspiration and sensibility from Italian and French gastronomic culture to create his own personal and high-level cuisine.

Specialities

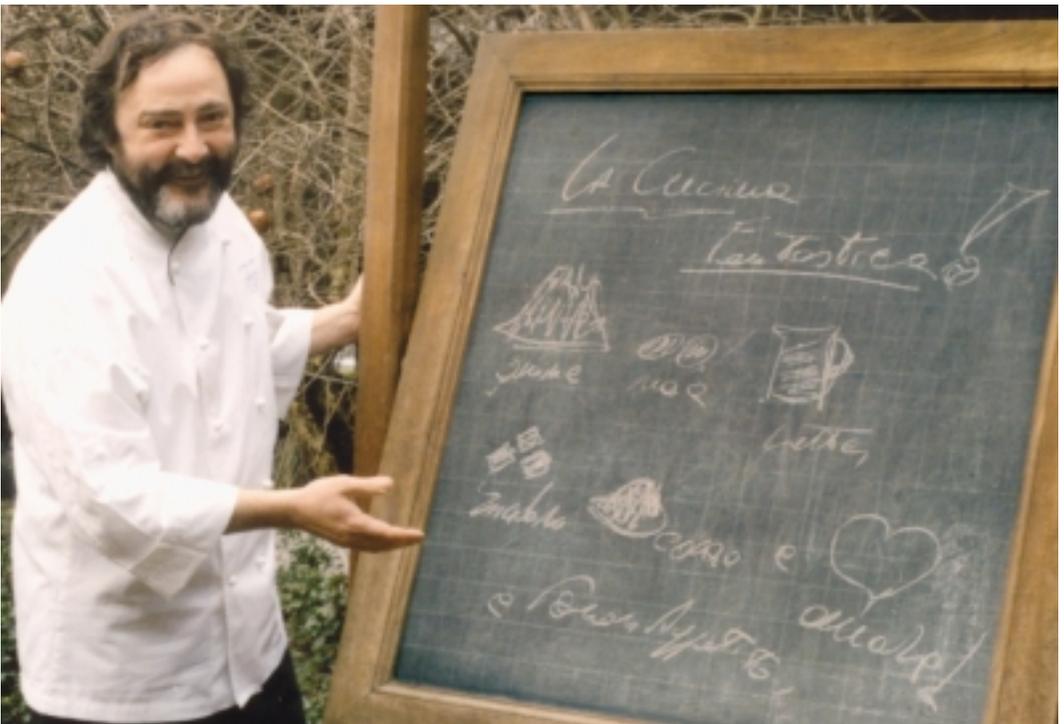
“The dish I’m preparing for you today”.

The Restaurant

Characteristic regional and creative cuisine.

A la Carte and 2 Tasting Menus.

Wine list with regional and international wines from around the world, superlative vintages and formats; 1,020 labels.



What he says about himself

“I was born and raised in the Valdese valleys, the value of whose local ingredients my wife Gisella and I try to preserve and express.”

A STROLL THROUGH

Torre Pellice: the “F. Scropo” gallery of contemporary art; the Museo Storico Valdese (Valdese Historical Museum), which documents the origins, history, customs, and traditions of the Valdese people and the valleys they settled.

Walter Ferretto

Pisterna Via Scatilazzi - Acqui Terme (AL)

Tel. 0144.325.114

e-mail: info@pisterna.it

www.pisterna.it

Closed Sunday evenings

and Mondays; open only evenings all other days

The Chef

Walter Ferretto.

Born in Isola d'Asti(AT), on 5 April 1960.

Walter Ferretto began his career as a chef at a very young age, helping his mother in the family restaurant Il Cascinalenuovo, where his remarkable talent quickly became apparent. In search of new influences, he began travelling to gain experience. He spent time in numerous French restaurants (all with 2/3 Michelin stars), and in two prestigious restaurants in the United States. He also made several stops in Italy before opening the Pisterna with his brother Robert.



Il Cascinalenuovo

S.S. Asti-Alba, 15 - Isola d'Asti (AT)

Tel. 0141.958.166

e-mail: info@ilcascinalenuovo.it

www.ilcascinalenuovo.it

Closed Sunday evenings and Mondays

What he says about himself

“My cooking fuses tradition and innovation: The menu combines Piedmont’s great gastronomy – some of whose virtually obsolete historical dishes I also offer, such as 17th-century sausage and rum risotto – with flavours and aromas from every corner of the world.”

Specialities

Millefoglie di lingua di vitello e foie gras con gelatina al porto. Ravioli ripieni di riso, cavolo e tartufo nero.

The Restaurant

Pisterna

Characteristic regional and creative cuisine. Historical space. Three rooms; seats 60. A la Carte and Tasting Menu.

Wine list with wines from around the world, superlative vintages and formats; 350 labels.

Il Cascinale Nuovo

Characteristic Piedmontese and creative cuisine. Sophisticated and elegant space. Two rooms; seats 70. A la Carte and Tasting Menu, seasonal Truffle Menu.

Wine list with wines from around the world, superlative vintages and formats; 500 labels.

A STROLL THROUGH

Acqui Terme: the dome, castle and its botanical garden, and the Piazza della Bollente. Isola d'Asti: the Chiesa dell'Immacolata Concezione di Mogovone (Church of the Immaculate Conception of Mogovone), founded circa 1629.

La Gallina *Frazione Monterotondo, 56 - Gavi (AL)*

Tel. 0143.685.132

e-mail: info@la-gallina.it

www.la-gallina.it

Closed Mondays

The Chef

Oswaldo Forlino.

Born in Montacuto (AL),

on 18 September 1953.

His own boss since 1980, first with the restaurant Forlino and now with La Gallina, this chef spent time at Da Guido in Costigliole and at the Sadler in Milan.

What he says about himself

“I’ve been breathing in the aromas and flavours of cooking since I was born, my dad, mum and grandmother all being involved in the activity. Practically – based on a quick calculation – I’ve been working in the restaurant business for 50 years.”

Specialities

Purè di patate di montagna con baccalà e carciofi saltati.

The Restaurant

Characteristic Piedmontese, regional, and Mediterranean cuisine.

Atmospheric space with a view.

Four rooms; seats 120.

A la Carte and Tasting Menu.

Wine list with regional and international



wines from around the world,
superlative vintages and formats;
350 labels.

A STROLL THROUGH

Gavi: the fortress, erected at the end of the 17th century. In the environs: The archaeological area of Libarna, an ancient Roman city near Serravalle Scrivia; the Riserva Naturale del Torrente Orba (Orba Stream Nature Reserve) offers a pleasant and relaxing itinerary suitable for all.



Maurilio Garola

La Ciau del Tornavento

Piazza Baracco, 7 - Treiso (CN)

Tel. 0173.638.333

Closed Wednesdays
and Thursdays at lunch

The Chef

Maurilio Garola.

Born in Avigliana (TO), on 29 May 1958. Maurilio Garola learned and refined his culinary skills in numerous kitchens, moving from Piedmont to Switzerland over the years: from La Betulla in Trana, to La Vecchia Lanterna and La Gastronomia Castagno in Turin, to the Val Sangone in Giaveno, and the Astor on the Lido Estensi, before finally “coming to a stop” in his own restaurant, La Ciau del Tornavento.

What he says about himself

“My life amidst the stoves consists of re-elaborating recipes of old flavours, not least because I come from a family of

A STROLL THROUGH

Treiso: on the central piazza, one can admire the superb and imposing Baroque-style parish church. The interior is also magnificent with its presbytery, paintings over the secondary altars, and other frescoes. In the environs: the city of Alba and the Castello di Roddi (Roddi Castle).

peasant origin; I try to lighten the dishes without trivialising them, presenting tradition from an innovative perspective, trying to make the food a pleasure for the palate that simultaneously satisfies the mind and heart.”

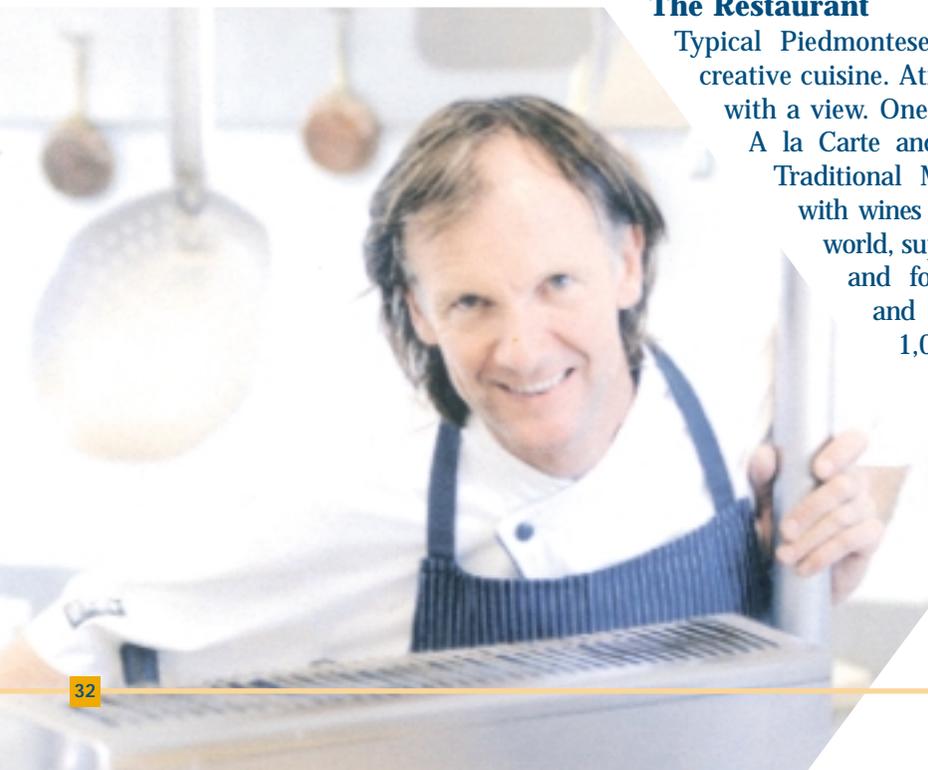
Specialities

Agnolotti del plin di seirass al serpillo cotti nel fieno maggiengo.

The Restaurant

Typical Piedmontese, regional, and creative cuisine. Atmospheric space with a view. One room; seats 60.

A la Carte and Tasting Menu, Traditional Menu. Wine list with wines from around the world, superlative vintages and formats; Magnum and Poppi Magnum; 1,000 labels.



Cesare Giaccone

Ristorante dei Cacciatori

Via San Bernardo, 9 Albaretto della Torre (CN)

Tel. 0173.520.141

Tuesdays and Thursdays at lunch

The Chef

Cesare Giaccone.

Born in Lequio Berria (CN), on 22 November 1946.

Cesare Giaccone began his career as a chef in the Valle d'Aosta, subsequently moving to the Ligurian Coast and spending several seasons in Germany. When, in 1968, he decided to open the Ristorante dei Cacciatori, he was already well-prepared to offer his clientele delicious cooking.

What he says about himself

"I took my first steps at the stove under the watchful eyes of my mum Maria, who already owned the restaurant. My character is capricious and unpredictable – just like my cooking, which I invented myself."

Specialities

A dish dedicated to a dear friend from across the Alps: *porcini e pesche alla Willsberger*.

The Restaurant

Characteristic regional and creative cuisine. Elegant family restaurant.



Two rooms; seats 35. A la Carte and Tasting Menu. Wine list with national wines; 150 labels.

A STROLL THROUGH

The environs of Albaretto: the Castello di Serralunga d'Alba (Serralunga d'Alba Castle) dating back to 1340; the Castello di Borgomale (Borgomale Castle), built beginning in 1429 on a former fortification dating back to the 18th century, is a massive structure that towers above the village together with the church.



Marta Grassi

Tantris Via Pier Lombardo, 35 - Novara

Tel. 0321.469.156

e-mail: tantris.ristorante@starnova.it

Closed Sunday evenings and Mondays



The Chef

Marta Grassi.

Born in Novara, on 21 August 1955.

Marta Grassi's career path is an unusual one. It's the story of a passion that drove her to abandon one profession – teaching – to dedicate herself to another – cooking – full-time. With excellent results. After brief periods of training in important kitchens, she opened the restaurant Tantris. She then perfected her innate talent with periods of training at Paracucchi, La Locanda dell'Angelo, Gualtiero Marchesi, and Bonvesin della Riva.

What she says about herself

“Mine is a contemporary cuisine that revisits and creatively modifies traditional cooking. It's characterised by ongoing experimentation and absolute balance, which I attain through the considered use of ingredients. Every dish – always based on ingredients such as fresh meat or fish of only the highest quality – is the fruit of a painstaking process that seeks a harmonious blending of flavours, aromas, and colours.”

Specialities

Toast di pere e fegato grasso d'oca.

The Restaurant

Mediterranean and creative cuisine.

Sophisticated and elegant space.

One room; seats 25.

A la Carte and Tasting Menu.

Wine list with regional, national, and international wines from around the world, superlative vintages and formats; 530 labels.

A STROLL THROUGH

Novara: the cupola of San Gaudenzio and the chapel of Santa Maria Assunta (Our Lady of the Assumption), both the work of A. Antonelli. In the environs: in the hamlet of Badia di Dulzago, the church of San Giulio, founded in the early decades of the 12th century. At San Nazzaro Sesia: the abbey of the same name, founded in 1040 and almost completely rebuilt in the 15th century. Preserved within the church and cloister are a series of 15th century frescoes representing the life of San Benedetto.

La Torre Via D. Garoglio, 3 - Casale Monferrato (AL)
Tel. 0142.702.95
e-mail: info@ristorante-latorre.it
www.ristorante-latorre.it
Closed Tuesday evenings and Wednesdays

The Chef

Patrizia Grossi.

Born in Casale Monferrato (AL),
on 24 January 1959.

Patrizia Grossi's decision was a radical one: She abandoned her university studies to give expression to a creativity that had hitherto remained exclusively internal. She defines herself as self-taught, but her natural talent quickly became apparent in the high quality of her cooking.

A STROLL THROUGH

Casale Monferrato: the Romanesque-style dome. The convent of San Marco and San Bartolomeo, two medieval monasteries unified in the 15th century.

A speciality of Casale: Krumiri biscotti.

In the environs: Valenza, a prestigious centre of the art of goldsmithing.

What she says about herself

"In my dedication to cooking, I pay a great deal of attention to exploring the culinary culture of the region. Perhaps that's why I was invited to participate in the promotion of Piedmontese Cuisine in Salt Lake City, at the European Parliament in Brussels, and at the Italian Embassy in Lisbon."

Specialities

Risotto al peperone rosso e gorgonzola.

The Restaurant

Characteristic Piedmontese, regional, and creative cuisine. Sophisticated and elegant



space.

Two rooms plus banquet hall, seats 60/80.
A la Carte and Tasting Menu, "Monferrato-Style Menu."

Wine list with wines from around the world, superlative vintages and formats; 250 labels.



Vera Lo Nardo

La Luna nel Pozzo *Piazza Italia, 23 - Neive (CN)*

Tel. 0173.670.98

e-mail: ristorante@lalunanelpozzo.it

www.lalunanelpozzo-neive.it

Closed Tuesday evenings and Wednesdays



The Chef

Vera Lo Nardo.

Born in Montegrosso d'Asti (AT), on 14 September 1947.

Self-taught, a degree in biology, 20 years of teaching at the "A. Monti" teacher training college in Turin; then, at last, with the opening of La Luna nel Pozzo together with her husband, the passion became profession, and the dream

became reality – an important reality in the scene of high-level Italian gastronomy.

What she says about herself

"My cooking experience is based on family traditions, from which I acquired the fundamental concepts of eating well, authentically, naturally. I then fine-tuned my technique by frequenting great restaurants in Italy and abroad. I consider myself very fortunate in that the richness of the Langhe region allows me to use superb ingredients – whenever possible, I prefer to use organically-grown ingredients. We have superlative cheeses, the products of enthusiastic dairy farmers, who are not only rediscovering this tradition, but through their work are also encouraging young people to revalue rather than abandon the region. Our kitchen prepares four different types of bread every day, thanks to various kinds of stone-ground flour."

Specialities

Quaglie disossate farcite di foie gras con fichi al Porto e cipolle rosse di Tropea.

The Restaurant

Characteristic Piedmontese, regional, and creative cuisine.

Elegant and sophisticated space.

One room; seats 25/30.

A la Carte and Tasting Menu.

Wine list with regional, national, and international wines from around the world, superlative vintages and formats; 500 labels.

A STROLL THROUGH

Neive: in the upper part lies the ancient village with its castle, the Baroque churches of San Pietro and San Paolo, and the confraternity of San Michele. In the hamlet of Borgonuovo: a five-storey belfry is all that remains of an ancient Romanesque church. Several local wine cellars are open to the public. At Guarene: The Fondazione Sandretto Re Rebaudengo, which hosts exhibitions of contemporary art by artists from around the world. The Castello di Guarene (Guarene Castle) is an example of Piedmontese Baroque architecture.



Luisa Marelli Valazza

Al Sorriso *Via Roma, 18 - Soriso (NO)*

Tel. 0322.983.228

e-mail: sorriso@alsorriso.com

www.alsorriso.com

Closed Mondays and Tuesdays

The Chef

Luisa Marelli Valazza.

Born in Soriso (NO),
on 20 December 1950.

With a degree in the humanities, Signora Luisa initially approached the restaurant business when she helped her husband Angelo Valazza run the Al Sorriso. She began learning to cook on her own, studying recipes and books – an effort that was most certainly accompanied by a generous dose of talent, as demonstrated by the Grand Prix dell'Academie Internationale de Gastronomie and the three Michelin stars the restaurant has been awarded.



What she says about herself

“I offer dishes tied to the region by execution, intuition, and the products used. A lover of walks in the mountains, my cooking uses many ingredients from high altitudes: tome from Val d'Ossola, cheeses from mountain-grazed animals, and the prosciutto and pancetta from Val Vigezzo. Of course there are also mountain herbs, such as thyme, wild sage and spinach, as well as flowers like violets, which I use in preparing sorbet.”

The Restaurant

Characteristic Piedmontese, Mediterranean, international, and creative cuisine.

Sophisticated and elegant space.

Two rooms; seats 45.

A la Carte and Tasting Menu.

Wine list with regional, national, and international wines from around the world, superlative vintages and formats; 800 labels.

A STROLL THROUGH

The environs: on Lake Orta, Orta San Giulio with its suburbs among elegant 17th/18th-century residences whose arcades open onto gardens that fall away into the lake. Piazza Motta, with its outdoor café tables that seem to jostle for a spot at the water's edge. The Palazzo della Comunità della Riviera (Coastal Community Hall), a Renaissance structure from 1582.



Andrea Marino

Antinè Via Torino, 34/A - Barbaresco (CN)

Tel. 0173.635.294

chiusura settimanale: mercoledì

The Chef

Andrea Marino.

Born in Pinerolo (TO), on 31 May 1972.

A young cook whose passion and tenacity drove him to travel throughout Europe (where he stopped in the kitchens of restaurants and hotels in Italy, France, England, and Switzerland), which served as a perfectly legitimate apprenticeship.

What he says about himself

“I opened this restaurant in the heart of the Barbaresco region 5 years-ago, creating dishes from the Piedmontese tradition using top-quality ingredients that intensify the flavour of every recipe.”

Specialities

Quaglie disossate e arrostate in padella su germogli di spinaci, fegato grasso d’oca e moscato passito.



The Restaurant

Characteristic regional and creative cuisine. Sophisticated and elegant space. One room; seats 30. A la Carte and Tasting Menu. Wine list with regional and some national and foreign wines; 490 labels.

A STROLL THROUGH

Barbaresco: the “Torre antica” (“Ancient tower”) around which the urban settlement developed; in the confraternity of San Donato, the Enoteca Regionale del Barbaresco, a prestigious organisation created to support the area’s wine growing and production.

Mariangela Marone

Scoiattolo *Via Casa del Ponte, 3/b
Carcoforo (VC)
Tel. 0163.956.12
e-mail: ristorante scoiattolo@libero.it
Closed Mondays and Tuesdays*

The Chef

Mariangela Marone.
Born in Varallo Sesia (VC),
on 2 July 1966.

Mariangela Marone began cooking virtually by chance. Or rather, love: initially, she looked after the customers in the dining room of the first restaurant managed by her husband. The satisfaction of this self-taught chef is great: In just a few years, she has succeeded in carving out a place for herself at the forefront of the high-quality restaurant scene.

What she says about herself

“After our wedding, my husband and I built the new Scoiattolo. Because of my passion for cooking, we decided that I’d work in the kitchen full-time. And so, by assisting chefs, reading recipes, and above all by trial-and-error, I learned this profession.”

Specialities

Coniglio al caffè.

The Restaurant

Characteristic Piedmontese,
regional, and creative cuisine.
Sophisticated and elegant space.
One room; seats 25.
Tasting Menu.
Wine list with regional and national
wines; 220 labels.



A STROLL THROUGH

Carcoforo: one can still see some examples of Walser dwellings among the central stone-paved streets closed to cars.
In the environs: at Varallo Sesia (Vc), Sacro Monte Nuova Gerusalemme (New Jerusalem Sacred Mountain).



Gianfranco Massolino

Trattoria della Posta

Loc. S. Anna, 87 - Monforte d'Alba (CN)

Tel. 0173.781.20

Closed Thursdays and Fridays at lunch

The Chef

Gianfranco Massolino.

Born in Turin, on 11 September 1965.

The Massolino family has been running the Trattoria della Posta, which opened in 1875, for four generations now: Gianfranco, the latest to follow the family tradition, is now the owner of the historical family restaurant.



What he says about himself

"I believe that one should refer to traditional cooking. Though there are dishes that can be made lighter, the original recipes ought to be respected. This has always been my philosophy."

Specialities

Tajarin al ragù di carne, agnello da latte al forno con timo e maggiorana.

The Restaurant

Characteristic Piedmontese, regional, and creative cuisine. An elegant country restaurant with outdoor seating in summer. Three rooms; seats 40. A la Carte and Tasting Menu, White Truffle Menu and Mushroom Menu. Wine list with regional and international wines from around the world, superlative vintages and formats; wines by the glass and small-format bottles also available; 650 labels.

A STROLL THROUGH

Monforte d'Alba: the Piazza dell'Antica Chiesa is framed by the most important urban buildings: the Torre Campanaria (Belltower), the confraternity of Santa Elisabetta, the oratory of Sant'Agostino, and the Palazzo dei Marchesi Scarampi. Because of its amphitheatre-like shape, the piazza is used as an "auditorium" during events and music festivals.

In the environs: Barolo with its castle housing the Enoteca Regionale del Barolo, a prestigious showcase for local wine production. One can also visit the Museo Etnografico (Ethnographic Museum), historical apartments furnished with antique pieces, the heraldry room, the library, and the relics of Silvio Pellico.

Osteria Cascina dei Fiori

Reg. Porte Cascina dei Fiori - Borgovercelli (VC)

Tel. 0161.328.27

Mondays and Thursdays at lunch

The Chef

Massimo Milan.

Born in Vercelli, on 16 May 1953.

Massimo Milan had three important experiences – at the Cascina Boule in Ceretto Lomellina, Paracucchi Locanda dell'Angelo di Ameglia, and Hotel Milan in Rosolina – before arriving at his own restaurant, the Cascina dei Fiori.

What he says about himself

“I offer cooking based on the culinary traditions of my native region, Piedmont. Of course I reinvent, lighten, and reshape it – but I always starting from the hardiness of the local dishes.”

Specialities

Risotti.

The Restaurant

Characteristic regional and creative cuisine. Sophisticated and elegant space.

Two rooms; seats 25. A la Carte Menu.

Wine list with regional, national, and



international wines from around the world, superlative vintages and formats; 700 labels.

A STROLL THROUGH

Borgovercelli: the castle, where Torquato Tasso stayed in 1578.

The “Settembre Musica” music festival takes place on the second Sunday of September each year. Make sure to try the “Bicciolani” biscotti available during the festivities.

Elide Mollo



Il Centro Via Umberto I - Priocca (CN)

Tel. 0173.616.112

Closed Tuesdays

care of the dining room. There is a very agreeable union.

What she says about herself

“My cooking is Piedmontese in nature, but revisited by my own personal creations.”

Specialities

Fritto misto alla piemontese.

The Restaurant

Characteristic Piedmontese and regional cuisine. Historical space, sophisticated and elegant. Four rooms; seats 85/90. A la Carte Menu and “Chef’s Recommendations.” Wine list with regional and national wines; 400 labels.

The Chef

Elide Mollo.

Born in Bra (CN), on 25 August 1959.

An autodidact of standing, Signora Elide, a shy and private person by nature, doesn’t talk much about herself. She manages the restaurant together with her husband Enrico: She runs the kitchen with the help of able collaborators; he takes



A STROLL THROUGH

The environs: the Castello di Govone (Govone Castle), once a medieval fortress and now the town hall, which belonged to the Savoy from 1792 to 1870. The grand staircase adorned with reliefs from the gardens of Venaria Reale is spectacular. Note the singular rooms embellished with Chinese wallpaper and the ball room. In Guarene, the castle of the same name is an example of the Piedmontese Baroque that reveals the influence of the architect Filippo Juvarra.

La Pergola *Piazza San Carlo, 1*
Veza d'Alba (CN)
Tel. 0173.651.78
e-mail: ristlapergola@supereva.it
Closed Tuesdays

The Chef

Maria Occhetti.

Born in Monteu Roero (CN),
on 10 January 1936.

This great chef has a virtually chromosomal connection to cooking: Maria Occhetti grew up and has always worked at the Pergola, the family restaurant opened by her father Eugenio in 1949 together with his wife Margherita; a happy fate – and a fortunate one for high-quality Piedmontese cuisine.

What she says about herself

“I learned the secrets of cooking from my mum Margherita, subsequently developing them by following my own personal creative impulses.”

Specialities

Galletto al Barolo.

The Restaurant

Characteristic regional cuisine.



Sophisticated and elegant space.

One room; seats 35.

A la Carte and Tasting Menu.

Wine list with wines from around the world, superlative vintages and formats; 250 labels.

A STROLL THROUGH

The environs: the city of Alba, “capital of the Langhe” with its historic centre of medieval origin and numerous towers.

The Castello di Monticello d'Alba (Monticello d'Alba Castle), one of the most impressive and well-preserved structures in the area. Over the centuries, the fortress has remained unaltered on the outside, while the inside has been transformed into an elegant residence.

In Baldissero d'Alba, in the hamlet of Baroli, one can visit the Osservatorio Ornitologico (Ornithological Observatory), the first founded in Italy in the 1970s.



Giuseppe Palermino

La Braja Via S. Giovanni Bosco, 11 - Montemagno (AT)

Tel. 0141.653.925

e-mail: braja@tin.it

www.labraja.it

Closed Mondays and Tuesdays



The Chef

Giuseppe Palermino.

Born in Rocchetta S. Antonio (FG),
on 30 January 1946.

Prior to 1975, when he took over La Braja,
which he now runs with his family,
Giuseppe Palermino worked at the
Cambio in Turin and at the
Giardinetto in Grazzano.

However, his expertise
has also resulted
in various

other experiences: He is a frequent
collaborator of the cooking school in
Agliano and of the ICIF (Italian Culinary
Institute for Foreigners) in Costigliole.

What he says about himself

“At a certain point in my life, I decided that
I could be doing more: I’m a founding
member of O.R.P.I., a founding member of
and adviser to the Associazione Ristoratori
di Asti, and a founding member of the
Consorzio Operatori Turistici di Asti.”

Specialities

*Pansotto all’uovo con ricotta piemontese,
spinaci e tartufo; cosciotto di agnello al forno
con asparagi, patate novelle e cipollotto.*

The Restaurant

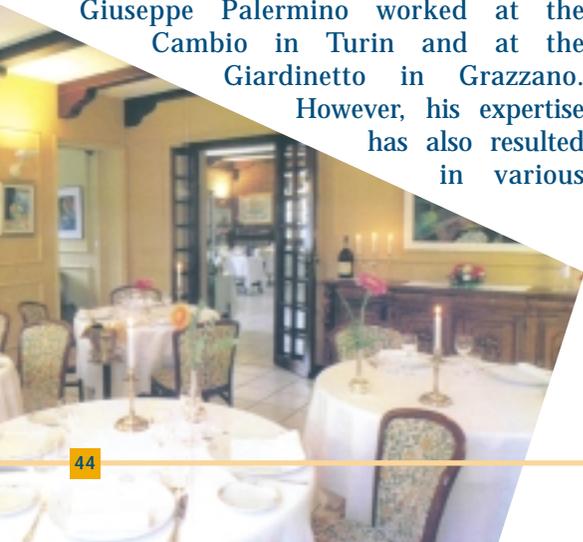
Characteristic regional and creative cuisine.
Sophisticated and elegant space.

Four rooms; seats 60. A la Carte and
Tasting Menu. Wine list with regional,
national, and international wines from
around the world, superlative vintages and
formats; 315 labels.

A STROLL THROUGH

Montemagno: one of the most spectacular
municipalities of the Asti area. Twelve
evocative lanes radiate out from the imposing
fortress with its Ghibelline battlement.

At the village gates stands the small church of
Santa Maria della Cava. Near the cemetery
lies a true “Romanesque gem:” the ruins of
the church and tower of San Vittore and San
Corona (11th century), which offer a
magnificent view of the village and
surrounding countryside.



All'Enoteca Via Roma, 57 - Canale (CN)
Tel. 0173.958.57
e-mail: info@davidepalluda.it
www.davidepalluda.it
Closed Wednesdays and Thursdays at lunch

The Chef

Davide Palluda.

Born in Canale (CN), on 6 February 1971. His gastronomic culture is the result of studies (hotel school of Barolo), and work experiences in Langa (Felicin) and Liguria (Balzi Rossi). Since 1995, he has been running the restaurant "All'Enoteca;" in 2000, he was conferred the "Michelin Star" and named "Cuoco giovane dell'anno" ("Young Chef of the Year") by the Espresso guide.

What he says about himself

"I continually update and reinforce my gastronomic culture through an in-depth study of the classic texts on local tradition, a constant comparison with the most rigorous interpreters of the cuisine of the Alba region, and periods of training in the most innovative Italian and foreign restaurants. I like to think that this cumulative preparation is translated into cooking that is personal and clear in its intentions, cooking that's able to convey something about the region without thereby remaining imprisoned in the rhetoric of tradition."

Specialities

"Fassone" dalla testa ai piedi.

The Restaurant

Characteristic regional cuisine.
Sophisticated and elegant space.
Two rooms; seats 50. A la Carte and Tasting Menu. Wine list with regional, national, and international wines from around the world, superlative vintages and



formats; 580 labels.

A STROLL THROUGH

The environs: at Guarene, the castle of the same name is an example of the Piedmontese Baroque that reveals the influence of the architect Filippo Juvarra. From the Italian-style garden with the perspectival play of its geometric hedges one can enjoy one of the most evocative views of Monferrato.

In Pralormo, the castle dating back to the 13th century has been significantly altered over the course of history. Worth noting are the English gardens, in which symmetry and axiality give way to winding paths and majestic trees.

Massimo Quaglia Faccio

Al Garamond Via Pomba, 14 - Torino

Tel. 011.812.27.81

e-mail: gardenia1@aliceposta.it

www.algaramond.it

Closed Saturdays at lunch and Sundays

The Chef

Massimo Quaglia Faccio.

Born in Turin, on 19 September 1971.

A young chef with a long international apprenticeship behind him: After exploring the cuisine of the great hotels in Paris and Majorca, he gained important experience at the Savore Restaurant in New York and at the Neuv Caval'd Brons in Turin (from 1994 to 1996).

What he says about himself

“Even though the presentation of my dishes may seem to prove the contrary, I am a very private and humble person, extremely scrupulous in my choice of ingredients, and above all passionate about my work. I think a fundamental

part of my formation can be attributed to the time I spent in France, where more than anything else, I acquired great respect for the ingredients and the phases of the cooking process, in which even seemingly insignificant steps are sometimes the secret to the successful preparation of a dish.”

Specialities

Raviolo d'astice, paniscia novarese, carpaccio di storione con foie gras, trota al pan brioche e salsa di sidro, bisonte al tea nero affumicato su burrata, morbido di mandorle con fichi macerati nello zibibbo, mousse di liquirizia con cioccolato bianco al profumo di viola, sformato di cioccolato caldo con crema al barolo chinato.

The Restaurant

Characteristic Piedmontese, regional, creative, and international cuisine. Sophisticated and elegant space.

Two rooms; seats 35. A la Carte, Tasting, and “Chef’s Recommendations” Menu.

Wine list with regional, national, and international wines from around the world, superlative vintages and formats; dessert wines; 490 labels.

A STROLL THROUGH

Turin: Palazzo Cavour (Via Cavour, 8).

One of the best examples of 18th-century Piedmontese Baroque architecture.

Palazzo Carpano (Via Maria Vittoria, 4) still has an extraordinary courtyard from which one can admire the neo-Baroque backdrop.

Mole Antonelliana (the Mole of Antonello) and the Museo del Cinema (Film Museum).



Maurizio Quaranta

Locanda del Pilone

Fraz. Madonna di Como - Alba (CN)

Tel. 0173.366.616

e-mail: info@locandadelpilone.com

www.locandadelpilone.com

Closed Tuesdays and Wednesdays at lunch

The Chef

Murizio Quaranta.

Born in Cuneo, on 19 October 1964.

Maurizio Quaranta's preparation was international in nature: Prior to opening the Locanda del Pilone with his wife Sabrina, he refined and deepened his gastronomic knowledge in France, Switzerland, England, and throughout Italy.

What he says about himself

"In 1995, while I was working on the Adriatic coast, I met my wife Sabrina, with whom I shared the desire to create something of our own. With her in the dining room and me in the kitchen, we came back to the area where I was born, Val Grana. Our passion for this profession resulted in the Locanda del Pilone, where I've been able to cultivate my creativity, offering cooking that takes as much care with the preparation as with the choice of the ingredients. Above all, though, it's an ongoing process of exploration and experimentation."

Specialities

Piccione disossato arrostito con scalogno al moscato passito.

The Restaurant

Typical Piedmontese and creative cuisine.

Atmospheric space with a view.

Two rooms; seats 25.

A la Carte and Tasting Menu.

Wine list with wines from around the world, superlative vintages and formats; 450 labels.



A STROLL THROUGH

Alba: the historic centre of the "capital of the Langhe" has a layout that is almost circular in form and numerous towers, typical features of medieval villages. The cathedral of San Lorenzo dates back to the first half of the 12th century, to which period the underlying Romanesque structure can be traced.

Antique buildings including Casa Riva, Casa Marro, and Palazzo Mermet overlook the principal mews. In Piazza Risorgimento, the Palazzo del Comune (Town Hall).



Mariuccia Roggero Ferrero



San Marco Via Alba, 136 - Canelli (AT)

Tel. 0141.823.544

e-mail: info@sanmarcoristorante.it

www.sanmarcoristorante.it

Closed Tuesday evenings and Wednesdays

and held training demonstrations at the highest levels.

What she says about herself

“In my cooking, I pay a great deal of attention to selecting the ingredients, always respecting when they are in season. I love studying both the well- and lesser-known traditional recipes, rediscovering forgotten dishes, which I experiment with, modify and improve. It’s an ongoing effort of historical and practical exploration.”

The Chef

Mariuccia Roggero Ferrero.

Born in Santo Stefano Belbo (CN),
on 10 December 1953.

Signora Mariuccia has cooking inscribed in her DNA: As an adolescent, she kept a notebook in which she meticulously wrote down Piedmont’s best traditional recipes for desserts and other dishes. Her genuine passion for the profession was immediately unleashed, stimulating her creativity and desire to develop the image of the restaurant she worked in. A brilliant career that began at just 18 years of age, with distinctions and awards on a national and international level. Legitimately considered one of the best chefs in Piedmont as well as in Italy, Signora Mariuccia was soon asked to give classes in haut cuisine, for example at the prestigious ICIF (Italian Culinary Institute for Foreigners) in Costigliole d’Asti. She has frequently spent time abroad in Canada, the United States, Japan, Germany, and Switzerland, where she has offered her dishes in the best European and international restaurants,

Specialities

Tajarin al tuorlo d’uovo con burro aromatizzato alle erbe (con tartufo bianco), finanziaria nobile all’Astigiana.

The Restaurant

Characteristic regional and creative cuisine. Elegant space with cosy atmosphere. One room and small tavern; seats 45+14. A la Carte and Tasting Menu, Business Lunch Menu, special theme menus for gastronomic gatherings. Wine list with national, regional, and international wines from around the world, superlative vintages and formats; 550 labels.

A STROLL THROUGH

Canelli: the seventeenth-century castle now owned by the Gancia family; the “underground cathedrals,” a veritable architectonic estate of cellars that run beneath the entire city. Every June, Canelli relives the “siege” in one of Europe’s most evocative historical commemorations.

Dolce Stil Novo Via San Pietro, 71 - Cirié (TO)
Tel. 011.921.11.10
e-mail: rist.dolcestilnovo@libero.it
www.dolcestilnovo.it
Closed Mondays, Tuesdays through Saturdays
at lunch, Sunday evenings

The Chef

Alfredo Russo.

Born in Turin, on 10 April 1968.

Alfredo Russo was very precocious in discovering his vocation: When he was just thirteen years-old, he developed a passion for cooking and enrolled in hotel school. Upon the completion of his studies, he worked in three different restaurants in Piedmont, all of which had received a Michelin star. At the end of the '90s, he decided to strike out on his own, opening the Dolce Stil Novo together with his wife. After just three years, he was awarded the Michelin star and included among the Jeunes Restaurateurs d'Europe. Two recent successes: the Dolce Stil Novo was chosen to organise the gala dinner for the visiting Olympic committee in the city of Turin, and Alfredo Russo was named the best young chef of the year in the 2004 edition of the Espresso guide.

What he says about himself

"Every day we prepare various kinds of fresh bread to accompany the dishes on the menu; our cheeses come from mountain-grazed animals in the nearby valleys; most



of our vegetables, fruit, and aromatic herbs are organically and naturally grown in the garden of the restaurant; and all our fresh pastas and desserts are artisanally produced in the restaurant kitchen. I'm innovative in my cooking, and have an unmistakable taste for games and surprise – one of the most distinctive features of the New Italian Style."

Specialities

Vitello tonnato in scatola con caramello agli agrumi, "The cheese game" (cheeses in equilibrium), *fegato di fassone con agro di ciliegie*.

The Restaurant

Sophisticated and elegant space in an antique, "old Piedmont"-style house from 1800 with barrel-vaulted rooms, exposed brick, and original wood floors. Two rooms; seats 40. A la Carte Menu and 3 Tasting Menus. Wine list with regional and national wines; 350 labels.

A STROLL THROUGH

Cirié: the centre with Via Vittorio Emanuele II, which was Via Maestra during the Middle Ages, and divides the village and its districts in half. The Provana tower and the facades of several stately buildings bear witness to the town's medieval past. Also noteworthy are the dome of San Giovanni Battista and the Palazzo D'Oria.



Marco Sacco



The Chef

Marco Sacco.

Born in Premosello Chiovenda (VB), on 24 January 1965.

Marco Sacco's curriculum vitae is an interesting one. Initially learning under the guidance of his father, he continued his training with numerous experiences in international restaurants run by prestigious chefs: in France at the Moulin de Mougins with Roger Vergés and at the Oasis in Cannes with Raimbault, and in Spain at the Esguard with Miguel Sanchez Romera. Finally, this thorough and exacting chef completed his preparation with time spent in Vissani's kitchen in Baschi.

What he says about himself

"I've tried to develop my own personal and creative cuisine, but based on my dad's recipes, taken from the gastronomic

Piccolo Lago Via Turati, 87 - Verbania

Tel. 0323.586.792

e-mail: h.piccololago@stresa.net

www.piccololago.it

Closed Mondays

tradition of our region, which provides a wealth of stimulation. Drawing my inspiration from modern cooking, I also take great care with the presentation of my dishes, which are always the result of my exploration of this area's typical products. I consider myself very lucky in that regard, since the mountains and lake are an endless source of inspiration."

Specialities

Hamburger di salmerino del Mergozzo leggermente affumicato, pane in cassetta al balsamico, cipolle in tempura, maionese ai tre profumi.

The Restaurant

Characteristic regional and creative cuisine. Atmospheric space with a view.

Two rooms; seats 70. A la Carte and Tasting Menu. Wine list with wines from around the world, superlative vintages and formats; 1,000 labels.

A STROLL THROUGH

Verbania: the regional centre comprises Intra, Suna and Pallanza. The latter has a wealth of elegant residences immersed in enchanting gardens, including Villa Taranto, which boasts one of the world's most important botanical complexes; Villa San Remigio with its succession of Italian-style terraces and English gardens; and Villa Giulia. The lakefront offers a view of the islands of the Borromeo golf.

The archipelago of the three major islands comprises Isola Bella (Beautiful Island), Isola Madre (Mother Island), and the Isola Superiore (Superior Island), commonly referred to as the "dei Pescatori," or "fishermen's," island.

Combal.Zero

Piazza Mafalda di Savoia - Rivoli (TO)

Tel. 011.95.65.222

e-mail: combal-zero@combal.org

Closed Mondays and Tuesdays

The Chef

Daide Scabin.

Born in Rivoli (TO),
on 9 September 1965.

Paying attention to the aesthetics of a dish to make the delicious even more appealing, Davide Scabin is considered an authoritative food designer. He was recently asked to teach the Food Design workshop held for students of industrial design at the Politecnico in Turin.

What he says about himself

“Contemporary art, innovation, and creative cuisine. I like to think of dishes as objects of reverse engineering, taking apart food to put the ingredients back together again in an unusual way: semi-solid soups, semi-liquid pizzas, and cyber-eggs. The dishes I cook are in constant evolution, and I number each new creation like a new edition of software. For example, my latest version of ‘carne all’albese’ is Albese 2.4.”

A STROLL THROUGH

Rivoli: the castle became the property of the Savoy in 1280, was sold to the Commune of Rivoli in 1883, restored by the Regione Piemonte (Piedmont Regional Authority) in 1979, and has housed the Museo di Arte Contemporanea (Museum of Contemporary Art) since 1984. Villa Fiorito, a building whose oldest parts date back to the 17th century. The morainal hill of Rivoli-Avigliana is a delightful, peaceful green oasis located just a few kilometres from the centre of town.



The Restaurant

Characteristic regional and creative cuisine. Atmospheric space inside the Castello di Rivoli (Rivoli Castle) with a view. One room; seats 50. A la Carte and Tasting Menu, Creative Menu.

Wine list with wines from around the world, superlative vintages and formats; 500 labels.



Flavio Scaiola

Vecchio Tre Stelle Via Rio Sordo, 13

Loc. Tre Stelle Sud - Barbaresco (CN)

Tel. 0173.638.192

e-mail: ristorante@vecchiotrestelle.it

www.vecchiotrestelle.it

Closed Tuesdays



The Chef

Flavio Scaiola.

Born in Alba (CN), on 4 February 1964.

Prior to 1987, when he acquired the Vecchio Tre Stelle, becoming its owner and chef, Flavio Scaiola deepened and enriched his store of experiences in Switzerland and on the Ligurian Coast.



What he says about himself

“I was born in Alba and graduated from the hotel school in Mondovì.

When I was twenty-three, my passion for cooking led me to take over what is now the Vecchio Tre Stelle, which was a country trattoria at the time.

Today, it is an elegant restaurant and hotel with a national and international clientele.”

Specialities

Filetino di coniglio con foie gras e gamberi di fiume spadellati all'aceto di champagne.

The Restaurant

Characteristic Piedmontese, regional, and creative cuisine. Sophisticated and elegant space. One room; seats 35.

A la Carte and Tasting Menu.

Wine list with wines from around the world, superlative vintages and formats; 550 labels.

A STROLL THROUGH

Barbaresco: the “Torre antica” (“Ancient tower”) around which the urban settlement developed. In the confraternity of San Donato, the Enoteca Regionale del Barbaresco, a prestigious organisation created to support the area's wine growing and production.

Le Clivie Località Carretta, 4
Piobesi d'Alba (CN)
Tel. 0173.619.261
e-mail: info@leclivie.com
www.leclivie.com
Closed Sunday evenings and Mondays



The Chef

Fulvio Siccardi.

Born in Turin, on 29 September 1969. Just 34 years-old, he has worked in numerous important kitchens in Italy: the Cascinale Nuovo in Isola d'Asti, the Cambio in Turin, the Hotel Ducol in Sestriere, the Hotel Relais in Punta Ala, the Osteria dell'Arco in Alba, and the Hotel Castello Rosso in Costigliole.

What he says about himself

"I've always had a passion for cooking and wines: I'm constantly driven by the desire to grow in positive ways, and I take advantage of the excellent ingredients that our region offers in order not to misrepresent it. I love vegetables, oil, fish and meat, and I dedicate particular attention to the preparation of my desserts."

Specialities

Ovo "verticale", ragù di zucca, vellutata al burro e tartufo bianco d'Alba.

The Restaurant

Characteristic Piedmontese and creative cuisine. Sophisticated and elegant space.

One room, seats 50/60.

A la Carte Menu, Tasting Menu with 4 or 6 courses. Wine list with regional, national, and international wines from around the world, superlative vintages and formats; 600 labels.



A STROLL THROUGH

What's worth seeing in the area: Bra with the Zizzola, the characteristic octagonal structure that has come to symbolise the city. The church of Santa Chiara, built at the volition of the Poor Clares (Colletine nuns), who had settled in the area beginning in 1633. Note the church's unusual perforated double cupola with its fascinating play of light. The interior is adorned with stuccowork.

Alessandra Strocco



Vittoria Via Roma, 14 - Tigliole (AT)

Tel. 0141.667.123

e-mail: giampieromusso@libero.it

www.ristorantevittoria.it

Closed Sunday evenings and Mondays

increasingly successful, especially when prepared with care, love, and knowledge of the ingredients. We have our own garden in which we grow vegetables and aromatic herbs; our vineyards produce the Grignolino and Barbera. For everything else, we look for the best producers in our region, to which we are deeply attached. We believe in the results of traditional cooking methods, even as we try to innovate them with interesting new – though never reckless – combinations.”

Specialities

Ravioli di coniglio con salsa al Barbera d'Asti.

The Chef

Alessandra Strocco.

Born in Tigliole (AT),
on 14 September 1958.

In 1977, Alessandra Strocco earned her degree in accountancy, but in fact she preferred helping her parents in the kitchen of the family restaurant, which was awarded its first Michelin star that very year. In '79, she married and decided to carry on the family activity, helping her mother at the stove. The satisfactions were immediate and many – and included catering for the Holy Father during his last visit to Turin.

What she says about herself

“The cuisine of the region is proving to be

The Restaurant

Characteristic regional and creative cuisine. Historical, sophisticated and elegant space located in an 18th-century building since 1928. Three rooms; seats 150. A la Carte, Tasting, “Chef’s Recommendations,” and Vegetarian Menu. Wine list with regional, national, and international wines from around the world, superlative vintages and formats; 560 labels.

A STROLL THROUGH

Tigliole: the Museo Storico “L’arte del Sellaio” (“The Art of the Saddler” Historical Museum). Cycling, walking, and horseback riding trails. Not far away, the city of Asti, with its elliptic medieval core crossed by narrow streets. The cathedral, one of Piedmont’s most important 14th-century Gothic churches, and the Torre Troiana (Trojan Tower), commonly referred to as the “torre dell’orologio,” or “clock tower.”



Mariangela Susigan

Gardenia *Corso Torino, 9 - Caluso (TO)*

Tel. 011.983.2249

e-mail: gardenia1@aliceposta.it

Closed Thursdays and Fridays at lunch

The Chef

Mariangela Susigan.

Born in Toulouse (France),

on 1 August 1956.

Originally from France, Mariangela Susigan has been living in Caluso, her adopted city, for years now. She describes herself as self-taught, but her superb cooking draws on many experiences: at the restaurant Le Nôtre in Paris, the Antica Osteria del Ponte in Cassinetta di Lugagnano, and the Uliassi in Senigallia. In 1977, together with her husband, she opened the Gardenia, which is now among the restaurants distinguished with the Michelin star.

What she says about herself

“I offer innovative dishes, creative versions of traditional and Canavesian recipes. My natural aesthetic sense also plays a part in the preparation of each dish, in the sense that I want it to be ‘attractive’ chromatically as well. My philosophy? Only fresh ingredients of the best quality, and an

ongoing exploration of the region’s products, such as the cheeses of mountain-grazed animals. I get my vegetables from the farmer’s market, and only use select and certified meats.”

Specialities

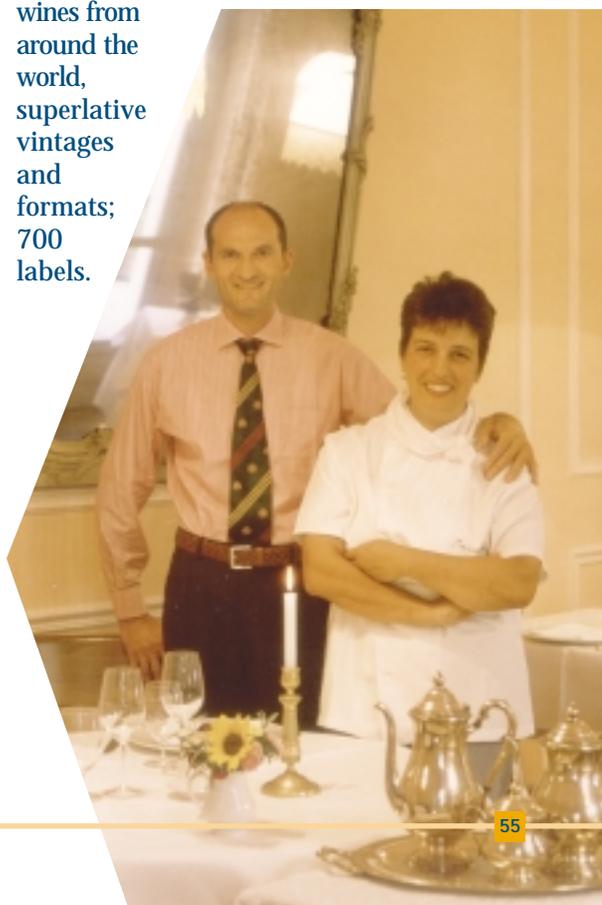
Ravioli di salame di patata cotto al forno su passata di pere martine al mosto d’uva.

The Restaurant

Characteristic Piedmontese, regional, and creative cuisine. Atmospheric space located in a 19th-century building with garden. Three rooms; seats 45. A la Carte and Tasting Menu. Wine list with wines from around the world, superlative vintages and formats; 700 labels.

A STROLL THROUGH

The environs: Mazzé with the castle of the same name dating back to the 14th century; the Castello di Masino (Masino Castle) from the 11th century, which was transformed into a residence in the 18th century, with vast English gardens where the Museo delle Carrozze (Carriage Museum) is located. Ivrea: historical and modern city. On the one hand, the castle of 1358 and the early 18th-century church of San Gaudenzio; on the other, the MAAM, or Museo a cielo aperto dell’architettura moderna olivettiana (Open-Air Museum Of Modern Architecture from the Olivetto area): modern industrial, residential, and service architecture, with contributions by internationally renowned architects.



Davide Testa

L'Ostu dij Baloss *Via Gualtieri, 38 - Saluzzo (CN)*

Tel. 0175.248.618

www.ostudijbaloss.it

Closed Sundays and Mondays at lunch

The Chef

Davide Testa.

Born in Bra (CN), on 18 July 1968.

This thirty-five year-old chef has suffered no lack of affirmation for his skills, which he perfected thanks to, among other things, periods spent working in the Boccondivino in Bra, the Osteria dell'Arco in Alba, and the Chiocciola in Cuneo.



What he says about himself

“My cooking is the result of the experience I gained travelling throughout Italy, where I learned about gastronomic traditions different from our local ones.

I offer Piedmontese dishes – but not only.”

Specialities

Ravioli di fagianella con crema di formaggi caprini e tarfufo, muscolo di castrato brasato al barbera.

The Restaurant

Characteristic Piedmontese, regional, and creative cuisine. Sophisticated and elegant space.

Three rooms; seats 60. A la Carte, Tasting, and “Chef’s Recommendations” Menu.

Wine list with national wines; 720 labels.

A STROLL THROUGH

Saluzzo: the cathedral (15th century), a late Gothic-style building that holds precious works of art. The Torre Civica (City Tower) of 1464; the church of San Giovanni, Saluzzo’s most evocative monument; the 15th-century Museo Civico di Casa Cavassa (Cavassa House Municipal Museum) which exhibits furnishings from the 15th through 19th centuries, as well as works of art including the magnificent panel of the Madonna of Mercy. In the environs: at Manta, the 14th-century fortress embellished with splendid frescoes. At Revello: the Abbazia di Staffarda (Stafford Abbey), founded by Cistercian monks in the first half of the 12th century.

Nuovo Carretto Via Biaune, 4 - Cirié (TO)

Tel. 011.920.32.06

e-mail: ristorantecarretto@jumpy.it

Closed Mondays

The Chef

Erik Trozza.

Born in Ivrea (TO), on 8 March 1980.

An extremely young chef, who developed his talents at the Des Îles Borromeés in Stresa, the Planibel in La Thuile, the Approdo di Pettenasco on Lake Orta, and the Antica Zecca in Caselle Torinese.

What he says about himself

“I enrolled in the dining room/bar course in hotel school, even though in reality I’d already figured out that working in the kitchen would allow much more room for my creativity and, above all, for my desire to see dishes and courses produced by my own hands and sensibility. So I decided to devote myself entirely to the culinary arts. Here, at the Nuovo Carretto, I began as the assistant cook to Francesco Eblövi, who then handed over the reins of the kitchen to me. I like to offer traditional regional cuisine, which I try to personalise by starting from the original recipes, reinventing the presentation of the dishes, and trying to give them a new lightness.”

Specialities

Zuppa di lingua.

The Restaurant

Characteristic regional cuisine.
Sophisticated and elegant space.



Three rooms, seats 50.

A la Carte and Tasting Menu.

Wine list with wines from around the world, superlative vintages and formats; 1,000 labels.

A STROLL THROUGH

Cirié: the dome of San Giovanni Battista, Palazzo D’Oria, and Villa Remmert. The Cappella di Robaronzino (Robaronzino Chapel), and the churches of Santo Sudario (the Sacred Sudarium), San Giuseppe, and San Martino di Liramo. An antiques street market is held on the third Sunday of the month in April, September, and June.



Andrea Vannelli



The Chef

Andrea Vannelli.

Born in Turin, on 9 September 1967. Andrea Vannelli has been working in the Gatto Nero since 1999, even though one could say he was practically born there. In fact, the restaurant, founded by his grandfather, was passed on to his father, and then on to him. Three generations of cooks in a restaurant that follows – with complete conviction – the path of quality.

What he says about himself

“I learned how to cook from my dad, who passed on his passion for tradition to me.”

Al Gatto Nero *Corso Turati, 14 - Torino*

Tel. 011.590.414

e-mail: info@gattonero.it

www.gattonero.it

Closed Sundays

Specialities

Chateaubriand di fassone alle bacche di ginepro e insalata tiepida di mare.

The Restaurant

Mediterranean and classic cuisine.

Vintage '60s space. One room; seats 58.

A la Carte and Tasting Menu.

Wine list with wines from around the world, superlative vintages and formats; 800 labels.



A STROLL THROUGH

Turin: the Parco del Valentino (Park of Valentino), 550 thousand square metres of green with cycling trails, walks, and athletic opportunities. In summer, one can navigate the River Po on board the steamboats Valentino and Valentina, or with canoes rented from the various landing stages. Within the park lies the Borgo Medioevale (Medieval Village), the Promotrice delle Belle Arti (Promoter of the Fine Arts), and the Castello Valentino (Valentino Castle).

Lidia Vanzino Alciati e Luca Zecchin

Guido da Costigliole

Loc. San Maurizio, 39 - S. Stefano Belbo (TO)

Tel. 0141.841.900 - 0141.844.455

e-mail: LIDIA srl@virgilio.it

Closed Tuesdays

The Chef

Lidia Vanzino Alciati e Luca Zecchin.

Born in Costigliole (AT),

on 3 August 1930.

Born in Asti, on 8 August 1980.

A very great chef assisted by her young pupil for a legendary restaurant of international renown.

What she says about herself

“Together with Guido, in 1961, I founded this restaurant, which was originally in Costigliole and has now moved to San Stefano Belbo, an antique 17th-century monastery, and has another branch in Pollenzo near the Agenzia, which houses the Università di Scienze Gastronomiche. I’m assisted in the kitchen by Luca Zecchin, who has been collaborating with me since 2002”.

Specialities

Agnolotti del plin al sugo d’arrosto.

The Restaurant

Characteristic regional and creative cuisine. Sophisticated and elegant space.

Two rooms; seats 60.

A la Carte and Tasting Menu.

Wine list with wines from around the



world, superlative vintages and formats; 900 labels. Wines by the glass: 40 labels. Two typical customs: the “diritto di tappo,” or “cork right” (one can bring one’s own wine, paying the restaurant a 10 euro fee for the right to do so), and “buta stupa” (the unfinished bottle is re-corked and given to the customer).



A STROLL THROUGH

Santo Stefano Belbo: the native town of Cesare Pavese, whose house-museum one can visit here. Every weekend in the month of July, the historical centre of Santo Stefano Belbo hosts music and performances by actors.

Pier Giuseppe Viazzi

Arianna Via Umberto - Cavaglietto (NO)

Tel. 0322.806.134

e-mail: jrearianna@libero.it

Closed Tuesdays and Wednesdays at lunch



The Chef

Pier Giuseppe Viazzi.

Born in Gattinara (VC),
on 21 November 1957.

The kitchens in which Pier Giuseppe Viazzi gained his experience are numerous as well as international: the Hotel Des Iles Borromées in Stresa, the Hilton in Milan, the Hilton in Stratford, the Hotel Royal la Baule, and the Auberge de Condé la Ferté sous Jouarre in France.

What he says about himself

“After having completed my studies at the hotel school in Stresa and having grown professionally in many European hotels and restaurants, in 1980 I came back to the family restaurant to carry on the tradition.”

Specialities

All our dishes.

The Restaurant

Moderately creative cuisine.

Sophisticated and elegant space.

One room; seats 30.

A la Carte and Tasting Menu.

Wine list with regional, national, and French wines; 450 labels.

A STROLL THROUGH

The environs: an “island” of Italian prairie, the Riserva Naturale delle Baragge (Baragge Nature Reserve). An absolutely unique environment in which nature reigns supreme with some rare examples of oaks, birches, hornbeams, and Sylvester pines. Once very extensive, the reserve has now been reduced to several islands due to land reclamation works in favour of rice growing. Within the area, self-guided itineraries as well as one led by an archaeologist can be followed, and there are horseback riding and cycling trails.



Claudio Vicina Mazzaretto

Casa Vicina Via Massena, 66 - Torino
Tel. 011.590.949
e-mail: casavicina@libero.it
www.casavicina.it
Closed Sunday evenings and Mondays

The Chef

Claudio Vicina Mazzaretto.
Born in Ivrea (TO), on 25 March 1967.
At the Casa Vicina, running the restaurant is a family passion. In fact, since 1983, it has been owned by the Vicina Lazzaretto brothers. Prior to opening the restaurant, Claudio, a master chef, ripened his skills in the renowned restaurant Guido in Costigliole d'Asti.

What he says about himself

"I consider myself a professional, deeply in love with my work and firmly tied to the values of Canavesian tradition and an in-depth knowledge of basic cooking; I pay a great deal of attention to preparing the latest trends, and to the presentation of my dishes."

Specialities

Batsuà, agnolotti Vecchia Eporèdia, faraona novella composta in salmi.

The Restaurant

Characteristic Piedmontese, regional, creative, and international cuisine.



Atmospheric space. Two rooms; seats 50.
A la Carte, Tasting,
"Chef's Recommendations"
and "Canavesian" Menu.
Wine list with regional, national,
and international wines from
around the world,
superlative vintages
and formats;
550 labels.

A STROLL THROUGH

Turin: the Borgo Medioevale in the Parco del Valentino; the Fontana dei Dodici Mesi, inaugurated to celebrate the fiftieth anniversary of the Statuto Albertino; the GAM, or Galleria Civica di Arte Moderna e Contemporanea at Via Magenta, 31, on the corner of Corso Galileo Ferraris.



Sergio Vineis

Il Patio Via Oremo, 14 - Pollone (BI)

Tel. 015.615.68

e-mail: ilpatio@libero.it

Closed Mondays and Tuesdays



The Chef

Sergio Vineis.

Born in Biella, on 1 August 1960.

Sergio Vineis, whose formation took place in privately-owned restaurants, is a chef of great character – just like his cooking.

What he says about himself

“Following engineering studies and a brief experience at university, I began to show



the first symptoms of what would soon prove to be my disease: Cooking. After almost twenty years, at this point we've lost all hope of recovery.”

Specialities

Galletta di cardi con paletta biellese, cipolle appassite e salsa al fegato grasso; astice con carciofo fritto, spinaci, salsa di mandorle e olio ai crostacei.

The Restaurant

Mediterranean, creative, and regional cuisine. Sophisticated and elegant space.

Two rooms; seats 45 for A la Carte meal and 100 for banquets. A la Carte and Tasting Menu.

Wine list with regional and national wines; 350 labels.

A STROLL THROUGH

Pollone: the garden of the Riserva Naturale Speciale Parco della Burcina (Park of Burcina Special Nature Reserve), famous for its collection of rhododendrons, which bloom between mid-May and early June.

In the environs: Graglia, with the sanctuary dedicated to the Madonna of Loreto, which stands in a panoramic spot overlooking the Biellese plain. Oropa, with the sanctuary at the foot of Mount Mucrone, a famed pilgrim destination. Biella: with its dome, church of San Sebastiano and the Museo Civico (Municipal Museum).

Antica Corona Reale

Via Fossano, 11 - Cervere (CN)

Tel. 0172.474.132

e-mail: claudioviv@yahoo.it

Closed Tuesday evenings and Wednesdays

The Chef

Gian Piero Vivalda.

Born in Cuneo,

on 24 December 1968.

Prior to “coming to a stop” at the Antica Corona Reale, the historical family restaurant, Gian Piero Vivalda refined his art in kitchens of undisputed prestige in France: the Relais & Chateaux Georges Blanc and the Carrée de Feuillantes. He received the Cuoco dell’Anno (Cook of the Year) 2003 award.



What he says about himself

“I’m on a constant quest for excellence, both in the choice of my ingredients and in the combinations I offer.”

Specialities

Lumache opercolate ai porri di Cervere, piccione di cascina arrosto all’aglio rosa con scaloppa di foie gras in ristretto di Marsala.

The Restaurant

Characteristic regional and creative cuisine. Historical space.

Three rooms; seats 50.

A la Carte and Tasting Menu.

Wine list with wines from around the world, superlative vintages and formats; 700 labels.

A STROLL THROUGH

The environs: the city of Bra with the Zizzola, the characteristic octagonal structure that has come to symbolise the city. The church of Santa Chiara, built at the volition of the Poor Clares (Colletine nuns), who had settled in the area beginning in 1633. In Pollenzo, home of the Università delle Scienze Gastronomiche, one can visit the castle, one of the 14th-century Savoy residences, which was modified with neo-Gothic forms in the early 19th century. The church of San Vittore of 1840 is connected to the castle. In the area: Cherasco, a city of profound culture that retains its ancient Roman grid layout. Here, one can admire superb buildings such as the Palazzo Municipale (Town Hall), the Torre Civica (City Tower), and the manor house on Viale Salmatoris built by Luchino Visconti in 1348.

A taste of the characteristic products

Every corner of Piedmont offers exceptional products.

On the map, several of the wines and products recognised by nationally regulated classifications are indicated for each area promoted by the Agenzie Turistiche Locali (Local Tourist Agencies).

Alessandria	Wines: Brachetto d'Acqui - Gavi e Cortese di Gavi Dolcetto d'Acqui - Cortese Alto Monferrato - Colli Tortonesi Grignolino del Monferrato Casalese Products: Robiola di Roccaverano - Filetto baciato di Ponzone Chicory - Pan di zucchero casalese - Montebore
Asti	Wines: Moscato d'Asti e Asti Spumante - Brachetto d'Acqui - Barbera d'Asti Freisa d'Asti - Grignolino d'Asti - Loazzolo Ruchè di Castagnole Monferrato Products: Robiola di Roccaverano - Ivory thistle from Isola d'Asti Asti yellow and red onion
Biella	Wines: Lessona - Coste della Sesia Products: Biellese lamb - Biellese toma - Apples indigenous to the Biellese
Canavese e Valli di Lanzo	Wines: Erbaluce di Caluso - Carema Canavese Products: Salami from Turgia - Toma di Lanzo
Cuneo	Wines: Colline saluzzesi Products: Castelmagno - Raschera - Leeks from Cervere - White chicken from Tomino di S. Giacomo di Boves - Sambucan lamb
Distretto dei Laghi d'Orta	Wines: Ghemme Products: Bresaola from Val d'Ossola - Kid from Val Vigizzo Mortadella from Orta
Langhe e Roero	Wines: Barbaresco - Barolo - Barbera d'Alba - Dolcetto d'Alba Nebbiolo d'Alba Products: Bra - Murazzano - Hazelnuts - White truffles - Peaches from Canale Snails from Cherasco - Sausage from Bra
Valle di Susa e Pinerolese	Wines: Pinerolese Doux d'Henry - Pinerolese Ramiè Products: Piedmontese toma - Grano Saraceno (buckwheat) - Chestnuts from Valle di Susa - Murianengo - Seirass del fen
Novara	Wines: Colline Novaresi - Fara Products: Gorgonzola - Taleggio - Rice - Biscottini di Novara
Torino e area metropolitana	Wines: Collina Torinese - Freisa di Chieri Products: Carmagnola sweet peppers - Moncalieri Tripe - Cherries from Pecetto
Valsesia e Vercelli	Wines: Gattinara - Coste della Sesia - Bramaterra Products: Valsesian goat - Toma from Val Sesia - Rice

Directory of Piedmont ATL (Local Tourist Agencies)

**For information
and to request materials
and news regarding tourist
activities in Piedmont, please
contact the following offices.**

AGENZIA TURISTICA REGIONALE
PER LA PROMOZIONE DEL PIEMONTE
Via G. Viotti, 2 - 10121 TORINO
Tel. 011.5541111
Fax 011.5627176
E-mail: atrinfo@atr.piemonte.it

AGENZIA DI ACCOGLIENZA E PROMOZIONE
TURISTICA LOCALE DI ALESSANDRIA
"ALEXALA"
P.zza Santa Maria di Castello, 14 - 15100
ALESSANDRIA
Tel. 0131.220056
Fax 0131.220546
Sito internet: www.alexala.it
E-mail: info@alexala.it

AGENZIA DI ACCOGLIENZA E PROMOZIONE
TURISTICA LOCALE DI ASTI
Piazza Alfieri, 29 - 14100 ASTI
Tel. 0141.530357
Fax 0141.538200
Sito internet: www.terredasti.it
E-mail: atl@axt.it

AGENZIA DI ACCOGLIENZA E PROMOZIONE
TURISTICA LOCALE DI BIELLA
P.zza Vittorio Veneto, 3 - 13900 BIELLA
Tel. 015.351128
Fax 015.34612
Sito internet: www.atl.biella.it
E-mail: info@atl.biella.it

AGENZIA DI ACCOGLIENZA E PROMOZIONE
TURISTICA LOCALE DI CUNEO
Via Vittorio Amedeo II, 13 - 12100 CUNEO
Tel. 0171.690217
Fax 0171.602773
Sito internet: www.cuneoholiday.com
E-mail: info@cuneoholiday.com

AGENZIA DI ACCOGLIENZA E PROMOZIONE
TURISTICA LOCALE DELLE
LANGHE E DEL ROERO
P.zza Medford, 3 - 12051 ALBA (CN)
Tel. 0173.35833
Fax 0173.363878
Sito internet: www.langheroero.it
E-mail: info@langheroero.it

AGENZIA DI ACCOGLIENZA E PROMOZIONE
TURISTICA LOCALE "DISTRETTO
TURISTICO DEI LAGHI" Srl.
Via Principe Tomaso, 70/72 - 28838 STRESA (VB)
Tel. 0323.30416
Fax 0323.934335
Sito internet: www.distrettolaghi.it
E-mail: infoturismo@distrettolaghi.it

AGENZIA DI ACCOGLIENZA E PROMOZIONE
TURISTICA LOCALE DELLA PROVINCIA
DI NOVARA
Baluardo Q. Sella, 40 - 28100 NOVARA
Tel. 0321.394059
Fax 0321.631063
Sito internet: www.turismonovara.it
E-mail: novaratl@tin.it

AGENZIA DI ACCOGLIENZA E PROMOZIONE
TURISTICA LOCALE DELL'AREA METROPOLITANA
DI TORINO "TURISMO TORINO"
Atrium Padiglione Olimpico
Piazza Solferino - 10123 TORINO
Tel. 011.535181
Fax 011.530073
Sito internet: www.turismotorino.org
E-mail: info@turismotorino.org

AGENZIA DI ACCOGLIENZA E PROMOZIONE
TURISTICA LOCALE DEL
CANAVESE E DELLE VALLI DI LANZO
C.so Vercelli, 1 - 10015 IVREA (TO)
Tel. 0125.618131
Fax 0125.618140
Sito internet: www.canavese-vallilanzo.it
E-mail: info@canavese-vallilanzo.it

AGENZIA DI ACCOGLIENZA E PROMOZIONE
TURISTICA LOCALE DELLA
VALLE DI SUSÀ E DEL PINEROLESE "MONTAGNE DOC"
V.le Giolitti, 7/9 - 10064 PINEROLO (TO)
Tel. 0121.795589
Fax 0121.372084
Sito internet: www.montagnedoc.it
E-mail: pinerolo@montagnedoc.it

AGENZIA DI ACCOGLIENZA E PROMOZIONE
TURISTICA LOCALE "TURISMO
VALSESIA E VERCELLI"
C.so Roma, 38 - 13019 VARALLO (VC)
Tel. 0163.564404
Fax 0163.53091
Sito internet: www.turismovalsesiavercelli.it
E-mail: atlvarallo@libero.it



REGIONE
PIEMONTE

DIREZIONE TURISMO, SPORT E PARCHI
SETTORE COORDINAMENTO
DELLA PROMOZIONE TURISTICA
Via A. Avogadro, 30 - 10121 Torino
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Via A. Avogadro, 30 - 10121 Torino
Tel. 011.4322479 - Fax 011.4325718
e-mail: osservatorio.turismo@regione.piemonte.it

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www.piemonte-emozioni.it

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CH	Switzerland	0 800 551 129
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●	Other Nations	00 39 011 522 10 35 (this call is not toll-free)

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PER IL TURISMO



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