



A stone's throw from the sea

▶ THE VALLEYS BETWEEN FINALE AND BERGEGGI

# The other Riviera

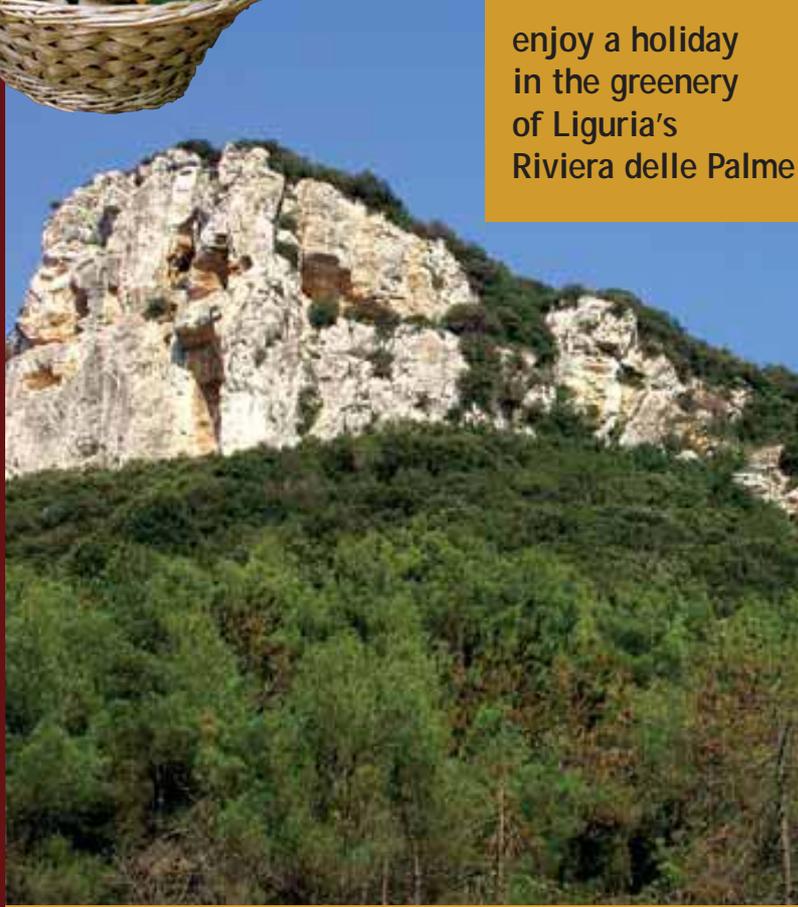


APT RIVIERA  
DELLE PALME



↘ Where, how  
and when

enjoy a holiday  
in the greenery  
of Liguria's  
Riviera delle Palme



- ▶ nature
- ▶ gastronomy
- ▶ itineraries
- ▶ tastes
- ▶ hospitality

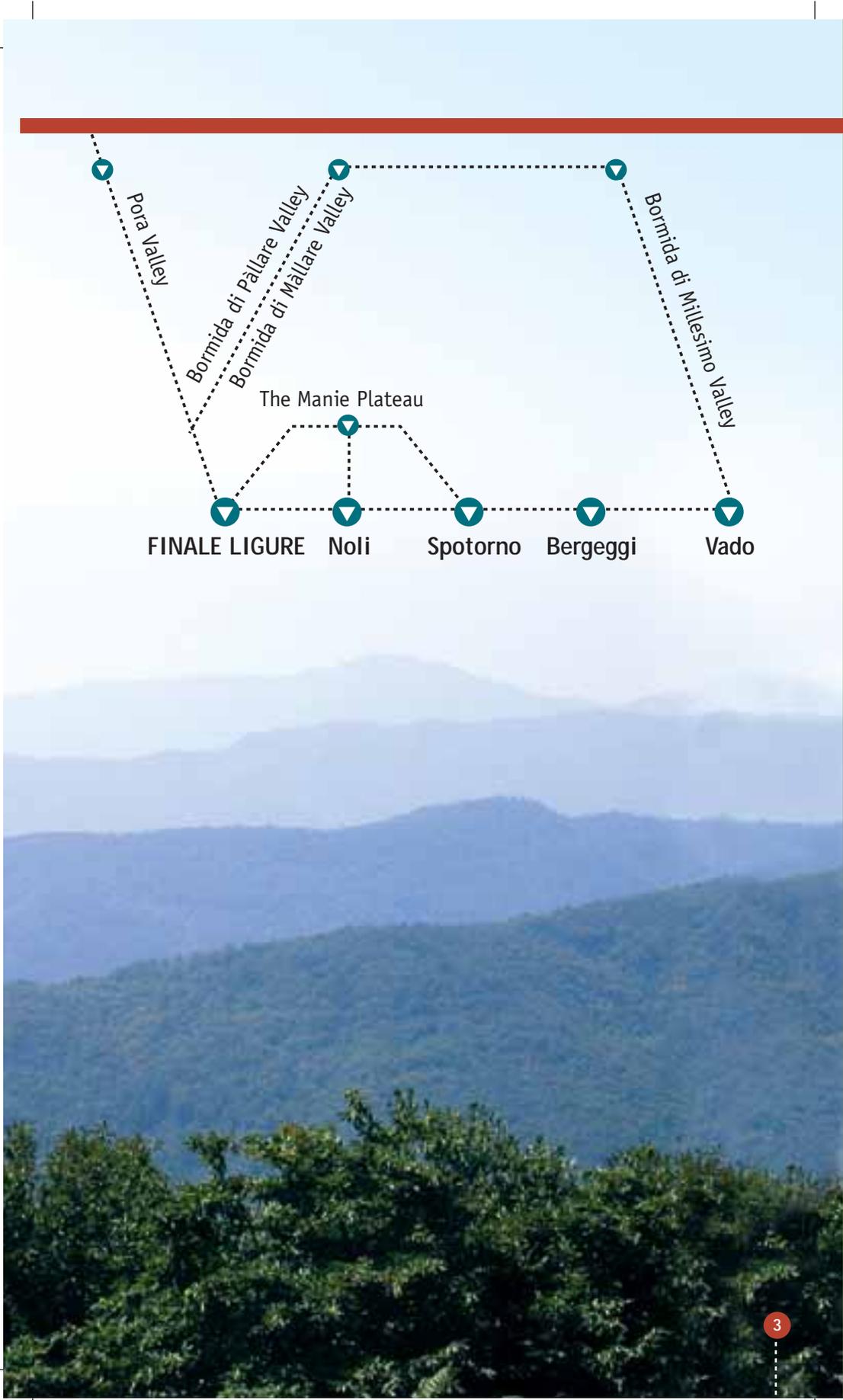
the other riviera



## The valleys between Finale and Bergeggi

The stretch of the Riviera delle Palme between Finale Ligure and Bergeggi is undoubtedly one of the most beautiful on the whole Ligurian Riviera, but its hinterland is – if possible – even more evocative. This is the Other Riviera, unique and unexpected. It combines all the best of the region's natural and historical heritage for the joy of visitors. Just a few bends and a several kilometres along the road behind Finale and Noli will take you to the Manie Plateau. This wild land was created by the geological whims of the earth and has been preserved intact by the wisdom of those who have lived here: the prehistoric Ligurians who inhabited its caves; the Romans who crossed it with their roads and stone bridges; and finally the generations of peasants who have used it to produce excellent olive oil and fine wine – and all with the deep blue sea right below. Further inland, down towards the Po Valley, are the Bormida Valleys, with their huge, protected forests, feudal castles, wild mushrooms and truffles, colourful villages, and more besides...





the other riviera



# The Manie Plateau and the Pora Valley

NOLI

Voze and Tosse

## A limestone sea

In prehistoric times this area was a warm, tropical sea. The sea bed formed gradually as the shells and skeletons of thousands and thousand of calcareous organisms were deposited. The skeletons and shells eventually became rock: Finale stone, a pale limestone that was raised high above sea level during the formation of the Alps. The ancient seafloor now forms the hills, plateau, caves and rocky cliffs that make the Finale Ligure area so picturesque and famous. The Manie Plateau and the Pora Valley remain a well-preserved and untamed region, despite being so close to the coast. The air here is perfumed by the maquis and the green landscape is dotted with old faming villages surrounded by vineyards and olive groves. The sheer pale limestone rock faces attract climbers from all over the world and the mild climate allows them to engage in their sport all year round, whilst the forests and rocks conceal caves bearing traces of prehistoric Liguria. It is no exaggeration to say that this is an absolutely unique corner of the world, for the Mediterranean coast has no other spot that can compare with the Manie Plateau.

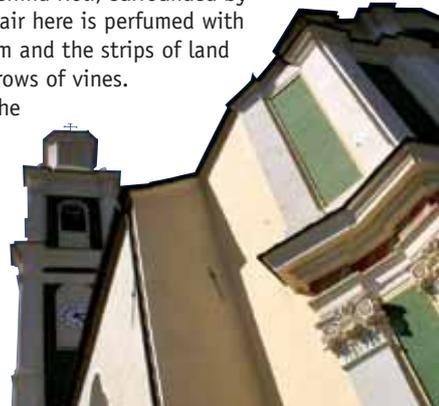


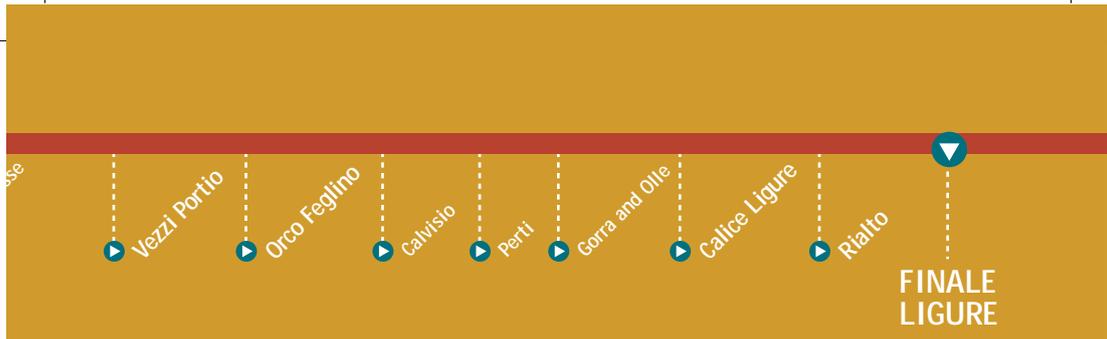
## THE HILLS OF NOLI

### Voze and Tosse

The two hamlets of Tosse and Voze are immersed in the maquis that covers the hills behind Noli, surrounded by olive groves. The air here is perfumed with the scent of broom and the strips of land are planted with rows of vines.

In Roman times the Via Julia Augusta passed this way and its traces can still be seen in the woods and between the houses.





### Hail Caesar, the inns greet you!

Julius Caesar probably never visited Voze, but he would have found good reasons for stopping here if he had. He could have chosen from the **Albergo Ristorante El Sito** (hotel and restaurant) or the **Ristorante Lilliput** along the road leading down to Noli from Voze;



the **Locanda di Giuda** (inn) offering Ligurian specialities or the **Trattoria da Teresa** with rooms amidst the old houses of the village; or the **Ristorante Belvedere** on the Roman road. The **Ristorante Passu du Ventu**, on the other hand, is located in a panoramic position at the beginning of the road to Vezzi. Good lunches are to be had at the **Ristorante Mea Culpa** (although it's not clear what it has to apologise for!).



### A stone's throw from the sea

**Voze and Tosse:** 210 metres above sea level, 4 km from the A10 motorway exit (Spotorno) 3 km from the sea (Noli)

**Vezzi Portio:** 220 metres above sea level, 3 km from the A10 motorway exit (Spotorno) 6 km from the sea (Noli)

**Orco Feglino:** 200 metres above sea level, 1 km from the A10 motorway exit (Feglino) 7 km from the sea (Finale Ligure)

**Calvisio:** 130 metres above sea level, 3 km from the A10 motorway exit (Feglino) 3 km from the sea (Finale Ligure)

**Perti:** 145 metres above sea level, 3 km from the A10 motorway exit (Finale Ligure), 4 km from the sea (Finale Ligure)

**Gorra and Olle:** 210 metres above sea level, 1 km from the A10 motorway exit (Finale Ligure) 4 km from the sea (Finale Ligure)

**Calice Ligure:** 70 metres above sea level, 4 km from the A10 motorway exit (Finale Ligure) 6 km from the sea (Finale Ligure)

**Rialto:** 370 metres above sea level, 7 km from the A10 motorway exit (Finale Ligure) 9 km from the sea (Finale Ligure)



## ↘ The hills of Noli Where, how and when

**Albergo Ristorante El Sito**  
via la Malfa 2, Voze, tel. 019 748 107

**La locanda di Giuda**  
strada Romana 1, Voze  
tel. 019 748 625

**Ristorante Lilliput**  
regione Zuglieno 49, Voze  
tel. 019 748 009

**Ristorante Mea Culpa**  
via Guardia 9, Tosse, tel. 019 745 191

**Ristorante Pizzeria Belvedere**  
strada Romana 2, tel. 019 748 902

**Ristorante Passu du Ventu**  
strada Romana 10, Voze  
telephone Circolo Ricreativo Vozese  
tel. 349 295 8049, 347 220 6878

**Trattoria da Teresa (with rooms)**  
strada Romana 25, Voze, tel. 019 748 065



## VEZZI PORTIO

### Vineyards, olive groves and wooded strips of land



◦ Six hundred inhabitants scattered amongst small villages, clinging to strips of land covered with olive groves, vineyards and maquis. This is Vezi Portio, in the wild inland area of Finale Liguria. It is made up of four villages, San Giorgio, San Filippo, Portio and Magnone, where the town hall is located. The hamlets offer views ranging from the bell tower of the neighbouring village to the rocky cliffs much beloved by climbers. History left has many traces here, including the Porta di Spagna (Spanish Gate), a border station on the edge of the Marquisate of Finale Ligure, which belonged to the Spanish crown in the seventeenth century.

### ◦ A couple of tasty addresses

The pretty, family-run **Osteria dei Funghi** (inn), on the road between Magnone and Portio is well worth a stop for a bite, whilst **Giuseppa Piscitello** produces excellent honey amongst the farms of Magnone, which she sells in the local shops with the "Pollupice" label.



### Wines with a view

The salty sea air mixes with forest scents and lends aroma and flavour to the gourmet delicacies of Vezzi Portio: Lumassina and Barbarossa wines, olive oil and chestnuts.

### ↘ Vezzi Portio Where, how and when

Town Hall tel. 019 742 8000  
[www.inforiviera.it/blu/vezzi.cfm](http://www.inforiviera.it/blu/vezzi.cfm)

**Azienda Agricola  
di Giuseppa Piscitello** (honey)  
via Magnone 10  
tel. 019 742 275

**Osteria dei Funghi**  
via Portio 69, tel. 019 742 028



## ORCO FEGLINO

### 🍷 A bunch of grapes, a pine tree and a tower...

...all feature in the coat of arms of Orco Feglino, a municipality in the Finale Ligure area. It is made up of several hamlets in the upper valley of the River Aquila, with fine views over the lonely, unspoilt Cornei Valley. Terraced roofs, a common Mediterranean feature around Finale Ligure, are common here too. Feglino is situated next to the motorway, with its imposing Church of San Lorenzo and red-roofed houses. Above the motorway is the white church of Santa Maria Ausiliatrice, with the nearby Cappella dell'Apparizione (Chapel of the Apparition), whilst the hill that dominates Orco is the site of the ruins of the ancient *castrum Orchae* and a tenth-century tower. Not far away is the Romanesque-Gothic country Church of San Lorenzino with fifteenth-century frescoes. Boragni is a country village enclosed by tall fortifications and crossed by a covered vaulted street. At Christmas the charming old town of Feglino is enlivened by the living nativity scene staged by its inhabitants.





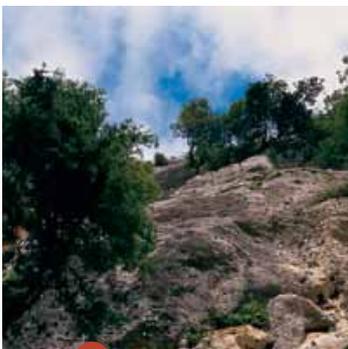
### Wine, oil and peaches

The area of Orco Feglino produces Lumassina and Barbarossa wines, olive oil and peaches. The trattorias serve ovoli mushrooms on vine leaves and peaches in Lumassina wine.



### Rocky paths

The wild, unspoilt Aquila Valley is crisscrossed with evocative paths and its rock faces are a magnet for free climbers from all over the world. The Monte Cucco practice wall is very famous.



### Useful addresses

You can eat and sleep like a lord around Orco and Feglino! Feglino is home to the **Locanda Ristorante Borgo Antico** (inn and restaurant) and the **Locanda Ristorante Del Rio** (inn and restaurant), as well as **Giovanni Bonora's** rooming house, the **Ristorante da Anna** and the **Ristorante il Portico**. The central part of the valley floor also boasts the **Agriturismo Aspettando il Sole** (guest farm), offering food and accommodation, horse riding, garden and poultry produce, and the **Agriturismo Da Beppe e Lucia** (guest farm), with its soft beds, tasty meals, oil and wine.

The roads that climb up to Orco lead to the **Ristorante con camere La Sosta** (restaurant with rooms) in Bonomi, and the **Ristorante Pizzeria il Rifugio** at the Monte Cucco practice wall. Visitors to Orco can stay at the **B&B di Nicoletta Pozzi** and the **B&B Cà Bassi**, towards Boragni, next to the **Azienda Agrituristica Cà Magli** (guest farm).



## Orco Feglino

### Where, how and when

**Town Hall** tel. 019 699 010  
[www.inforiviera.it/blu/orco.cfm](http://www.inforiviera.it/blu/orco.cfm)

**Affittacamere Giovanni Bonora**  
via Aquila 2, Feglino  
tel. 019 699 107

**Agriturismo Aspettando il Sole**  
via Concezione 3, Feglino  
tel. 019 699 146

**Agriturismo  
Da Beppe e Lucia**  
via San Giacomo 33  
Feglino  
tel. 019 699 318



**Azienda Agrituristica  
Cà Magli**  
via Boragni 3, tel. 019 699 319

**B&B Cà Bassi**  
via Condera 18  
Boragni-Orco road  
tel. 019 699 174, 333 799 7132

**B&B Nicoletta Pozzi**  
via Chiesa 1, Orco  
tel. 019 699 399

**Locanda Ristorante Borgo Antico**  
via San Giacomo 17, Feglino  
tel. 019 699 4405, 019 699 108

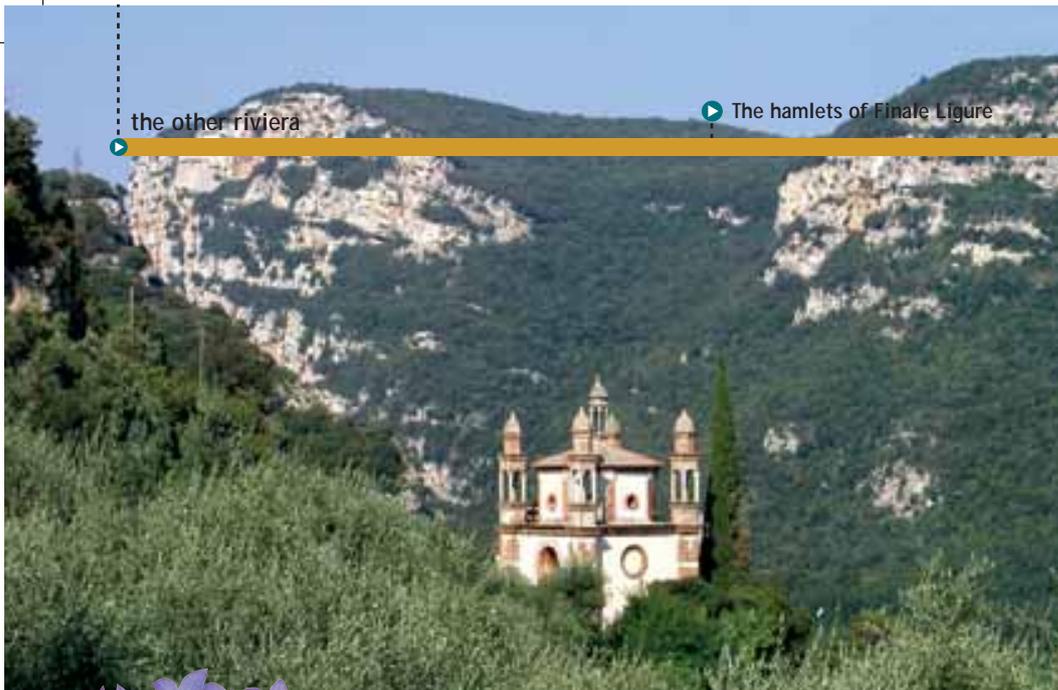
**Locanda Ristorante Del Rio**  
via Aquila 6, Feglino  
tel. 019 699 011

**Ristorante con camere La Sosta**  
strada per Orco 1, loc. Bonomi  
tel. 019 699 195

**Ristorante da Anna**  
via Cristoforo Colombo 4, Feglino  
tel. 019 699 040

**Ristorante il Portico**  
via San Rocco 22, Feglino  
tel. 019 699 207

**Ristorante Pizzeria il Rifugio**  
via San Lorenzino  
tel. 019 699 311



the other riviera

The hamlets of Finale Ligure

## THE HAMLETS OF FINALE LIGURE



### ◦ The Manie Plateau: in a world of its own

The small but concentrated region of deep valleys, sheer rock faces and limestone plateaus that lies immediately inland of Finale Ligure is almost unique in Liguria. This lush, solitary landscape, alternating flat and craggy stretches, is interrupted here and there by small villages and crisscrossed by a maze of dirt tracks and paths that cry out to be explored. It is the only place in Liguria you can find plant and animal species like *Campanula isophylla*, whose bright blue flowers cover the openings of caves and walls of old houses, and *Lacerta ocellata*, the largest European lizard, which is green-blue in colour and over 60 cm long. The slopes of the Aquila Valley are home to a monumental *Pinus pinea* (stone pine), which is at least 200 years old.

### ◦ Churches and squares in Calvisio, Perti, Gorra and Olle

Man's artistic genius has created several splendid buildings scattered between the hamlets of Finale Ligure's plateau and valleys: the Romanesque Church of San Cipriano and the Renaissance Villa Buraggi in Calvisio; the Romanesque Church of San Sebastiano, the Gothic Church of Sant'Eusebio and the Renaissance Cinque Campanili Church in Perti (whose oriental style is reminiscent of the Portinari Chapel in Milan); the abandoned fifteenth-century Church of San Bartolomeo in Gorra; and the rural stone houses in Olle.

### ◦ Rocks, bridges and caves

The most famous climbing wall in the Finale Ligure area is undoubtedly the Corno Rock (313 m), next to the Ponte delle Fate (Fairy Bridge), the first of the five second-century Roman bridges crossing the Ponci Valley (*Vallis Pontium*) on the Via Julia Augusta, built by the Romans in 13 BC. The Roman road connects the Manie Plateau, with its rosemary hedges, lavender, holm oaks and juniper bushes,

to the wonderfully scenic Capo Noli headland (267 m).

The karst network of underground streams has created many caves, the

most famous of which are the Arma delle Manie (Manie Cave), which was inhabited in prehistoric times, and the Caverna delle Fate (Fairy Cave). The paths of this small, untamed region are well suited to exploration on horseback. Visitors can contact the **Società Ippica Finalese** (riding club), which also runs a riding school.



## ◦ Eating in the Finale Ligure area

There is a wide choice of restaurants and inns ready to satisfy the appetites of hungry visitors. The road up to Le Manie is lined by the **Trattoria del Falco**, the **Antica Trattoria Le Terrazze sul Mare**, the **Ristorante la Gioiosa** and the **Ristorante Rosita**. In the woods nearby is the **Ristorante Acapulco**; the brightly coloured **Ristorante Altopiano** also offers rooms for overnight stays. Le Manie is also home to the **Trattoria Gambero Verde** in an old church along the road; the **Osteria della Briga** (inn) in a spot frequented by hang-gliding enthusiasts; the **Trattoria Ferrin**, a brasserie in the centre of the plateau; the **Osteria del Bosco** (inn) near the Church of San Giacomo along the dirt track leading to the Arma Cave; and finally the **Osteria La Grotta dell'Arma** (inn), which also produces honey. Bricco, between the hamlets of Isasco and Chien, boasts the **Trattoria Beppe**, which also offers rooms. In Calvisio there is the **Ristorante Inegaggie** in the village square, whilst the road to Vezzi Portio, beyond the junction for Verzi, is home to the **Ristorante Girasole**, the **B&B Ristorante Pizzeria La Fenice** and the **Pizzeria Cornei**. The **Trattoria Cucco** is situated amidst the olive groves, maritime pines and houses of San Bernardino and boasts a magnificent view stretching as far as the coast and the sea. The **Antica Osteria con cucina** (inn and restaurant) and the **Antica Osteria del Castel Gavone** (inn) are situated right in the heart of the mystical village of Perti, whilst the business district on the valley floor is home to the **Ristoro La Francesina** (restaurant) and the **Ristorante Pizzeria Bastian Contrario**, offering grilled meats. The **Osteria del Tempo Perso** (inn) invites travellers to pause on the road leading up to Gorra, which also boasts the **Osteria dell'Agorà** (inn), the **Ristorante au Gumbu** and the **Ristorante Cà del Moro**, on the former Melogno highway.



## Produce from the Finale Ligure area

Agricultural produce from the Finale Ligure area can be purchased from **Paolo Granero** (who produces exquisite capers, oil and wine at Le Manie), the **Azienda Agricola Terre Rosse** (farm), also on the plateau, which is renowned for its Vermentino, and the **Azienda Agricola Gli Aromi** di Isasco, which produces oil and wine. Perti offers honey from **Apicoltura Fernandez** (beekeepers) and wine from the **Cantina Paganini** (winery), whilst Gorra has the **Frantoio da Olive Folco** (olive oil mill), which sells oil and olives.





### ▶ The other hamlets of Finale Ligure's hinterland...

...are small clusters of rural houses with centuries of history, or modern residential complexes for summer holidays. They are immersed in the countryside of the plateau or exposed on the panoramic hillsides and are called San Bernardino, Monticello, Isasco, Monte and Sella.

### ▶ Hooray for guest farms!

The wild, unspoilt setting of the area behind Finale Ligure is ideal for guest farm holidays. Le Manie is home to the **Agriturismo La Realidad** on the road up to the plateau, which offers food and accommodation, and the **Agriturismo La Selva** amidst the olive groves overlooking Varigotti. Verzi boasts the **Agriturismo La Fontana** with rooms and the **Agriturismo Barillaro** offering food and accommodation, as well as the chance to buy PDO olive oil, wine and fruit, whilst the edge of the municipal territory (along the main road leading to Feglino) is the site of the **Agriturismo a Cà di Alice**, which offers rooms and meals and sells barnyard animals and vegetables. Perti is home to the **Agriturismo Rocca di Perti**, which serves meals and sells oil and wine, and the **Agriturismo Villa Piuma** housed in an eighteenth-century country house that offers accommodation and country cooking. Both are excellent bases for climbing the Perti Rock. The **Agriturismo ai Cinque Campanili** is situated close to the magnificent church of the same name and offers accommodation, local cuisine and oil. Gorra offers the **Agriturismo da Mario** in the Valgelata, with its wild cacti, exotic animals and cuisine featuring wild boar and vegetable fritters.



### Sleeping and perhaps even dreaming

The road up to Le Manie is home to the **Albergo La Gioiosa** (hotel) and the **Albergo Rosita** (hotel), whilst the woods of the plateau conceal the **Campeggio Terre Rosse**, **Campeggio San Martino** and **Campeggio La Foresta** campsites. The road to Isasco, on the other hand, has the **B&B di Pia Lamberti** Guglielmone. Calvisio is home to **Eurocamping** (campsite), whilst Perti boasts the **Villaggio Verdeazzurro Camping** (campsite) with caravan area.





## ↘ The hamlets of Finale Ligure Where, how and when

### **Agriturismo a Cà di Alice**

loc. Sanguineo 59  
tel. 019 680 160, 349 557 6285

### **Agriturismo ai Cinque Campanili**

contrada Bolla 26, Perti, tel. 019 680 482

### **Agriturismo Barillaro**

loc. Verzi, tel. 019 603 111

### **Agriturismo da Mario**

loc. Valgelata 13, Gorra, tel. 019 696 322

### **Agriturismo La Fontana**

loc. Verzi 18, tel. 019 603 330

### **Agriturismo La Realidad**

via Manie 53, tel. 019 600 455

### **Agriturismo La Selva**

loc. Selva, tel. 019 698 8320

### **Agriturismo Rocca di Perti**

loc. Chiazzari, Perti  
tel. 019 695 513, 389 816 6170

### **Agriturismo Villa Piuma**

via Cappelletta Nuova 8, Perti  
tel. 019 687 030

### **Albergo Ristorante La Gioiosa**

via Manie 53, tel. 019 601306

### **Albergo Ristorante Rosita**

via Manie 67, tel. 019 602 437

### **Antica Osteria con cucina**

piazza Martiri di Perti 4, tel. 019 690 609

### **Antica Osteria del Castel Gavone**

via Chiesa di Perti 4, tel. 019 694 320

### **Antica Trattoria Le Terrazze sul Mare**

via Manie 65, tel. 019 601 243

### **Apicoltura Fernandez (honey)**

via Calice 186, Perti, tel. 019 687 042

### **Azienda Agricola Gli Aromi**

loc. Isasco 3, tel. 019 698 221

### **Azienda Agricola Paganini**

loc. Chiazzari 15, Perti, Finale Ligure  
tel. 019 681 6208, 335 211 931

### **Azienda Agricola Terre Rosse**

(vermentino) loc. Manie

### **B&B Pia Lamberti Guglielmone**

strada di Isasco 40, tel. 019 698 8437

### **B&B Ristorante Pizzeria La Fenice**

via Calvisio 131, tel. 019 604 9072

### **Camping La Foresta**

loc. Manie, tel. 019 698 103

### **Camping San Martino**

loc. Manie, tel. 019 698 250

### **Camping Terre Rosse & Trattoria Ferrin**

loc. Manie 40, tel. 019 698 473

### **Eurocamping**

via Calvisio 37, Calvisio, tel. 019 601 240

### **Frantoio da olive Folco**

piazza Annunziata 10, Gorra, tel. 019 696 025

### **Osteria del Bosco**, loc. Manie, tel. 019 698 197

### **Osteria della Briga**, loc. Manie, tel. 019 698 579

### **Osteria dell'Agorà**

p.zza San Bartolomeo 13, Gorra, tel. 019 696 263

### **Osteria del Tempo Perso**

via Provinciale 7, Gorra, tel. 019 696 093

### **Osteria La Grotta dell'Arma**

loc. Manie, tel. 019 698 457

### **Pizzeria Cornei**

via Calvisio 137, tel. 019 699 254

### **Ristorante Acapulco**

loc. Selva, tel. 019 698 8240

### **Ristorante Altopiano with rooms**

loc. Manie 12, tel. 019 698 080

### **Ristorante au Gumbu**

piazza Annunziata 5, Gorra, tel. 019 696 025

### **Ristorante Cà del Moro**

via per Calizzano 34, Gorra, tel. 019 696 001

### **Ristorante il Girasole**

via Calvisio 111, tel. 019 600 202

### **Ristorante Inegaggie**

piazza Inegaggie 5, Calvisio, tel. 019 600 820

### **Ristorante Pizzeria Bastian Contrario**

(grilled meat) via Calice, tel. 019 692 750

### **Ristoro La Francesina**

via Maestri del lavoro d'Italia 13, Perti  
tel. 347 402 1601

### **Società Ippica Finalese**

via Calice, Perti, tel. 019 695 640

### **Trattoria Beppe with rooms**

loc. Bricco, Manie, tel. 019 691 622

### **Trattoria Cucco**

loc. San Bernardino 9, tel. 019 691 267

### **Trattoria del Falco**

via Manie 53, tel. 019 601 311

### **Trattoria Gambero Verde**

loc. Manie 2, tel. 019 698 483

### **Vignaiolo Paolo Granero** (wine, oil and capers)

via Manie 47, tel. 019 600 658

### **Villaggio Verdeazzurro Camping**

via Calice 15b, with caravan area





## FINAL BORGIO

### ◉ An authentic capital

Final Borgo is not a municipality, or even an outlying administrative district of one. It merges with the villages of Finalpia and Final Marina to form the almost inseparable commune of Finale Ligure. It features in this guide to the “Other Riviera”, dedicated to the villages of the inland region, because it is an ancient settlement with a rich historical, artistic and architectural heritage. But it has no coastline, despite being practically a stone’s throw from the sea. It appears on the Peutingerian Table (map of the Roman Empire) as Pollupice, and was originally a *vicus ad fines* (border village) of the Roman town of Vada Sabatia. During the early Middle Ages it lay on the border between the Marca Aleramica and the Marca Arduinica. In the thirteenth century it passed under the control of the Del Carretto Marquises, imperial landowners connected with the Sforza family of Milan. The ensuing centuries brought great splendour to the Marquisate of Finale Ligure. In 1598 it was sold to the Spanish crown and came under Genoese rule in 1748. The walls, palaces, churches, Porta Reale gate with the octagonal bell tower of San Biagio, and Porta Testa gate all date back to this period. Local history is preserved in the Civic Museum, housed in the Convent of Santa Caterina. The paved pedestrian streets of the village are lined with craftsmen’s workshops, art galleries, bakeries selling farmhouse bread, trattorias and bars.

Half-closed gates offer glimpses of large rural courtyards and gardens with lemon trees, which would have delighted the Italian poet Eugenio Montale. High above the walls and roofs of the village is Castel San Giovanni, a blend of medieval and Spanish architecture, which marks the start of the Strada Berretta, the road that connected Finale Ligure to the Spanish possessions in the Milan area from 1666. Further up are the ruins of Castel Gavone, a Lombard-style military and residential building. Today Final Borgo belongs to the “Most Beautiful Villages in Italy” Club.



### ◦ The hospitality of the Marquises

Visitors can eat and rest to their hearts' content both inside and outside the walls of Finalborgo. The **Albergo Ristorante**



**Vecchie Mura** (hotel and restaurant) is situated outside the walls, near the late-Gothic bell tower of San Biagio, whilst the **Trattoria au Quarté**, is located along the River Aquila. The medieval rectangle of the village features the elegant **Ristorante ai Torchi** and the **Locanda di Lò** (inn), near the Convent of Santa Caterina.

A stroll around the old lanes and fine squares will reveal the Ligurian flavours of the **Trattoria Invexendu**, the first courses of the **Spaghetteria Sotto il Santo**, the flower-decked **Ristorante dell'Orso Poeta**, the mulled wine and Serrano ham of the **Tia Pepa** restaurant and the little **Osteria ai Cuatru Canti** (inn). The **B&B Letti al Castello** offers accommodation overlooking a pretty and colourful little square. Finally, the beginning of the road up to the Melogno Hill is marked by **Settanta**, a beerhouse with restaurant, which also serves *cassèula* (a Lombard dish of pork and cabbage).





Final Borgo  
Where, how and when

**Town Hall** tel. 019 689 011  
[www.inforiviera.it/blu/finale.cfm](http://www.inforiviera.it/blu/finale.cfm)

**Albergo Ristorante Vecchie Mura**  
via delle Mura 3, tel. 019 691 268

**B&B Letti al Castello**  
piazzetta Meloria 4/1  
tel. 019 695 056, 347 331 6280  
347 780 1622

**Osteria ai Cuatru Canti**  
via Torcelli 2  
tel. 019 680 540

**Ristorante ai Torchi**  
via dell'Annunziata 12  
tel. 019 690 531

**Ristorante l'Orso Poeta**  
piazza Aicardi 21  
tel. 019 690 445

**Settanta (pub with restaurant)**  
via per Gorra 10, tel. 019 695 683

**Spaghetteria  
Sotto il Santo**  
piazza Garibaldi 7  
tel. 019 680 087

**Tia Pepa**  
via G. Nicotera 25  
tel. 019 680 087

**Trattoria au Quarté**  
via Fiume 38  
tel. 019 690 300

**Trattoria Invexendu**  
piazza Tribunale 1  
tel. 019 690 475

**Trattoria la Locanda di Lò**  
piazza Santa Caterina 13  
tel. 019 693 202





## CALICE LIGURE

### A stone's throw from the sea

The 1500 inhabitants of Calice Ligure breathe the cool country air, despite being just a stone's throw from the sea at Finale Ligure. Calice is a peaceful village graced by elegant Renaissance and Baroque churches and narrow streets and squares lined with colourful, decorated palaces. It overlooks the Riviera and backs onto the woods of the Pora Valley that run from the maquis of the village of Eze to the pine groves of the hamlet of Carbuta, the site of a 220-year-old monumental holm oak. Beyond Carbuta the road climbs up towards the solitary Chapel of San Rocco in the woods, and then on to the beech woods of Pian dei Corsi, with their wide views, soaring birds of prey and the revolving turbines of a wind farm.



### Painting and contemporary art

Calice was the home of the painter Emilio Scanavino, who opened his home to many twentieth-century artists, transforming the village into a miniature art capital. The "Remo Pastori" **Civic Collection of Contemporary Art** is on display at the Casa del Console museum.





### ► The local cuisine

Calice's ravioli are delicious with Lumassina and Barbarossa, the excellent local wines. The centre of the town features the elegant **Trattoria Piemontese** with rooms, which serves snails and fish, whilst the colourful old alleys conceal the **Ristorante Sciamadda**, the **Osteria il Caruggio** (inn) and the **Bar Braceria Barabba** (bar and brasserie). A pretty, colourful little square is home to the **Ristorante Al Tre**, not far from the **Piccolo Bar Pizzeria** and the **Pizzeria Lo Spigo**. The road leading up to Carbuta, a hamlet halfway up the hillside, offers the **Osteria du Casè** (inn) and, a little higher up, the **Ristorante Sotto la Quercia**.





### Accommodation in Calice

Those wishing to stay in Calice can choose from a room at the **Trattoria Piemontese**, the **Agriturismo Il Cerro** (guest farm), the **B&B Giucalù** (amidst the chestnut woods of Carbuta), the **B&B La Rocca** in Campogrande, and the **B&B Filosofia della Quotidianità** in Ramata, which also offers a library, Internet access and a hammam (Turkish bath). The area also offers the **B&B la Bibliothèque**, on the road that leads down to Feglino, and the **B&B la Costa**, towards Rialto.



### Calice Ligure Where, how and when



**Town Hall** tel. 019 65 433  
[www.inforiviera.it/blu/calice.cfm](http://www.inforiviera.it/blu/calice.cfm)

**Agriturismo Il Cerro**  
loc. Cerro, tel. 019 65 524

**Bar Braceria Barabba**  
via Vecchia 59, tel. 019 65 739

**B&B Filosofia della Quotidianità**  
(hammam, library, Internet access)  
loc. Ramata 1, road to Carbuta, tel. 019 65 976  
348 510 0524, [www.filosofiadellaquotidianita.it](http://www.filosofiadellaquotidianita.it)



**B&B Giucalù**  
loc. Cà de Boretti 11, Carbuta  
tel. 019 65 477  
338 9513663, [www.bandb.ligure.it](http://www.bandb.ligure.it)

**B&B La Bibliothèque**  
loc. Prà 1, road between Carbuta a  
Feglino, tel. 019 65 795, 328 583 3362

**B&B La Costa**  
loc. Costa 4, from via Vene  
tel. 019 65 769, 333 599 7512

**B&B La Rocca**  
loc. Campogrande 23, tel. 019 65 801

**Civica Raccolta d'Arte  
Contemporanea "Remo Pastori"**  
via Roma, tel. 019 65 433 (Town Hall)

**Osteria du Casè**  
via Trincheri, towards Carbuta  
tel. 019 65 639

**Osteria il Caruggio**  
via alla Chiesa 5, tel. 019 65 708

**Piccolo Bar Pizzeria**  
piazza Cesio 12, tel. 019 65 432

**Pizzeria Lo Spigo**  
via Emo Trincheri 7, tel. 019 65 336

**Ristorante Al Tre**  
piazza IV Novembre 3, tel. 019 65 388

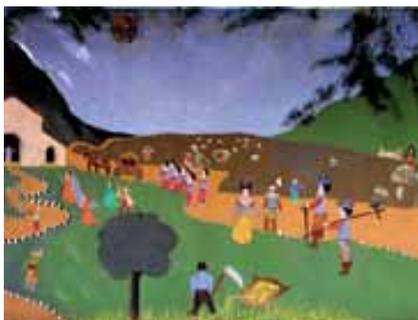
**Ristorante Sciamadda**  
via Vecchia (road leading to the church) 67  
tel. 019 65 648

**Ristorante Sotto la Quercia**  
piazza Paolo Cappa 3, Carbuta  
tel. 019 65 343

**Trattoria Piemontese (with rooms)**  
piazza Massa 4, tel. 019 65 463



## RIALTO

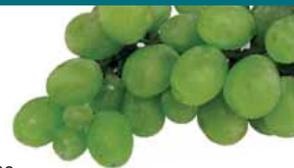


### ▸ Peasant culture and silver

The small **Museo della Civiltà Contadina** (Peasant Culture Museum) displays the agricultural tools and illustrates the traditions of the Upper Pora Valley. The treasures housed in the local churches recall the time when silver, lead, iron and gold were mined in Purin, towards Melogno Hill.

### ▸ The town of murals

Rialto is a small farming village at the head of the Pora Valley. Its 500 inhabitants live in small groups of houses scattered around the terraced vineyards and olive groves. The history and legends of the village are depicted in colourful murals around the square of the Romanesque Church of San Pietro.





## ◦ Hospitality in Rialto

Rialto is a hospitable village. Local cuisine can be enjoyed at the **Agriturismo Del Ponte** (guest farm) in a seventeenth-century building, which also sells oil, fruit and vegetables, or at the **Agriturismo La Cà dell'Alpe** (guest farm), which also offers accommodation, horse riding, a swimming pool (for children), and "leaf-peeping" (learning how to identify the leaves of the forest trees). The **Agriturismo Podere Bricchetto** (guest farm) offers accommodation and sells oil, fruit and vegetables. The forests of Pian dei Corsi are home to the **Vivaio Forestale col Rifugio Escursionistico** (woodland nursery and trekking refuge), which is ideal for those walking the Alta Via dei Monti Liguri (Upper Ligurian Mountain Way) and sells woodland and ornamental plants. Finally, there is the **Osteria del Din** (inn), almost at Melogno Hill, which boasts a well-stocked cellar of foreign wines (ranging from French to South African) and a sweet green liqueur based on Arquebuse, which is well worth sampling.



### A recipe from the Osteria del Din in Rialto: Wild boar in wine

#### Ingredients for 4 people:

1kg lean boar meat, 3-4 carrots, 2 onions, 2 cloves garlic, sprig of rosemary, 1 stick celery, 1l red wine, salt and pepper to taste

Marinate the meat and the chopped vegetables for 6-8 hours in the wine. before cooking, setting aside the wine. Sauté the meat in a large pan and brown the vegetables separately. When the vegetables have browned, liquidise with the wine and add the sauce to the meat. Season to taste and simmer, adding a little stock if necessary. The sauce should have a creamy consistency.



## ↘ Rialto Where, how and when

Town Hall tel. 019 65 114  
[www.inforiviera.it/blu/rialto.cfm](http://www.inforiviera.it/blu/rialto.cfm)

**Agriturismo Del Ponte**  
via Ferrera 5, tel. 019 65 110

**Agriturismo La Cà dell'Alpe**  
via Alpe 6 o 10, tel. 019 688 030

**Agriturismo Podere Bricchetto**  
(oil, cheese and fruit)  
via Melogno 14, tel. and fax 019 65 146, [www.poderebricchetto.it](http://www.poderebricchetto.it)

**Osteria del Din**  
via Pian dei Corsi 1, Melogno, tel. 019 64 184, 347 478 8718, 338 686 1266

**Museo della Civiltà Contadina**  
via Benso 5, loc. Chiesa, tel. 019 65 114 (Town Hall)

**Vivaio forestale e Rifugio escursionistico Pian dei Corsi**  
Road between Carbuta and Melogno, tel. 019 65 498, 019 681 037





## The Bormida di Màllare and Bormida di Pàllare Valleys

### A world of beech trees

The two valleys of the minor Bormida rivers – the Bormida di Màllare and Bormida di Pàllare – remind us of how Italy and Europe must have looked until the Middle Ages: a succession of majestic forests, where gigantic beech trees gave way to chestnuts and willows and alders grew along the banks of little lakes. The forests were inhabited by wild boar, roe deer and hawks and dotted with farming villages, offering hospitality, food and rest to travellers and pilgrims.

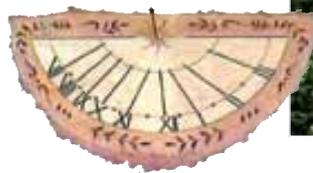
Today most of the travellers arrive by car, but the forests, hospitality, food and rest remain the same.



### BORMIDA

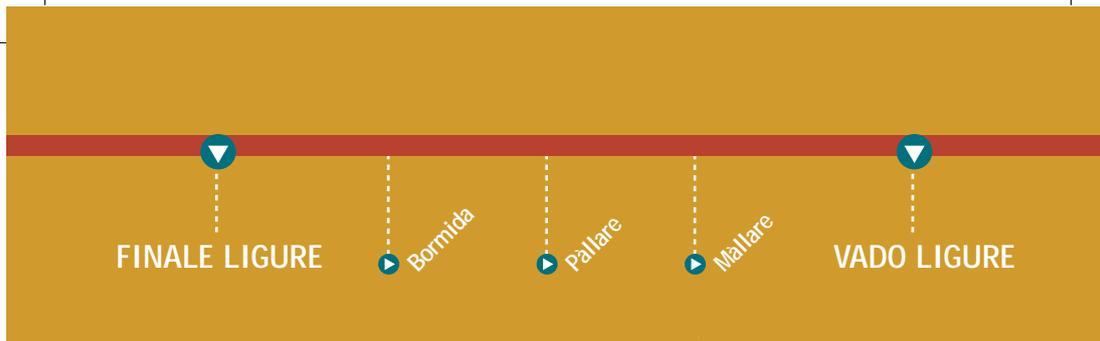
#### Up where the river is born

Logically enough, several of the numerous sources of the River Bormida are located in the municipality of Bormida. It is said to be the greenest in Italy, with almost 500 inhabitants in an area of wooded hills crisscrossed by paths and mountain streams, populated by wild animals and boasting extensive panoramic ridges, typical of the entire valley. Cascina Piagna, above Pian Soprano is a wildlife centre with an environmental education workshop. The ridge facing Osiglia houses a modern wind farm, where the sails of a gigantic twenty-first-century windmill turn in the air, in the best Don Quixote tradition.



#### History has left its mark

Leaving behind red Palazzo della Ferriera in Pian Soprano, where the iron imported from Elba was once worked, visitors encounter the Napoleonic trenches on Mount Ronco di Maglio and the Strada della Regina (Queen's Road). Its name commemorates Margarita Teresa, the daughter of Philip IV of Spain, who passed through here on the occasion of her marriage to the Austrian Emperor Leopold I in 1666.



### A stone's throw from the sea

#### Bormida

590 metres above sea level, 16 km from the A6 motorway exit (Altare), 22 km from the sea (Finale Ligure)

#### Pàllare

400 metres above sea level, 8 km from the A6 motorway exit (Altare), 25 km from the sea (Vado Ligure) and 30 km from the sea (Finale Ligure)

#### Mállare

460 metres above sea level, 11 km from the A6 motorway exit (Altare), 28 km from the sea (Vado Ligure) and 31 km from the sea (Finale Ligure)



### Mouthwatering...

...is the only way to describe *fazéni*, little potato flat breads cooked on the stove and drizzled with oil and garlic. A speciality of these valleys, they are often eaten with local honey, fruit, mushrooms and chestnuts. Good eateries in Bormida are the **Locanda Ristorante La Casa del Viandante** (inn and restaurant) and the **Trattoria da Piero**, in Piano Sottano, which offers authentic home cooking – light as well as very tasty. Piano Soprano is home to the **Trattoria Pizzeria Serena**. Visitors can stay at the recently built **B&B Il Bosco Magico** and **B&B Pineta di Bormida** in Pirotti, the **B&B La Casa di Magali** in Chiesa, or the **B&B Frumento** in Costa.



## ↘ Bormida Where, how and when

**Town Hall** tel. 019 54 718  
www.inforiviera.it/blu/bormida.cfm

**B&B Il Bosco Magico**  
di Biassiolo Michela  
loc. Pirotti n. 20, tel. 019 54 785

**B&B La Casa di Magali**  
di Cavelli Floriana  
loc. Chiesa n. 45, tel. 019 54 883

**B&B La Pineta di Bormida**  
di Ambrosini Claudio  
loc. Pirotti n. 26

**B&B Frumento**  
di Frumento Giuseppe - loc. Costa n. 9  
tel. 019 54 615

**Locanda Ristorante**  
**La Casa del Viandante**  
via Piano Sottano 27, tel. 019 54 835

**Trattoria da Piero**  
via Piano Sottano 40, tel. 019 54 804

**Trattoria Pizzeria Serena**  
via Piano Soprano 42  
tel. 019 54 769

## PÀLLARE



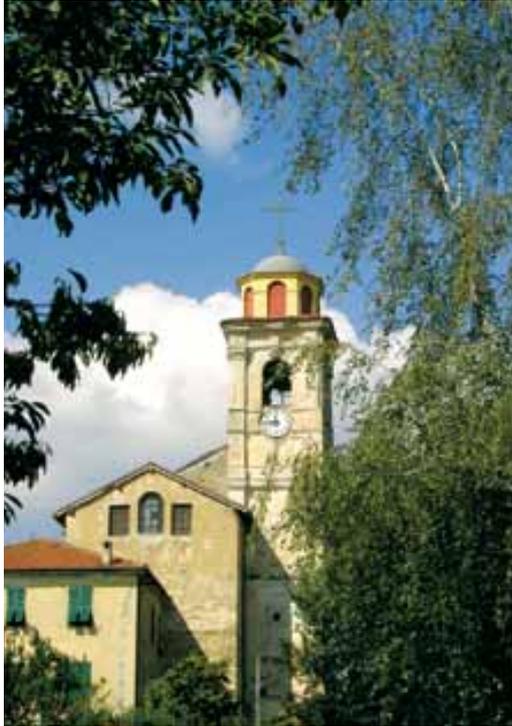
### ◉ A landscape dominated by chestnut and fir trees...

... and populated by the 900 inhabitants of Pàllare, on another head branch of the River Bormida. Pàllare has Roman origins and became an independent commune in 1795, just in time to be traversed and sacked by Napoleon's troops. Five sculpted rocks in the Biestro Forest are known as "Napoleon's Stones" and may have been gun pits or the bases for a bridge. The rock carvings on the road to Bric della Costa, on the other hand, are much more ancient.



### Art and science

Is Pàllare a town of astronomers? Perhaps not, but the sundials painted on the walls of its rural houses are an interesting testimony of art and science.



### ◦ Green giants

Sparse pastures, a few hamlets and woods: this is Pàllare, home to bizarre, curious trees, like the six monumental beeches that have grown up together with a hop hornbeam on the ruins of the Notola Farm in the Upper Biestro Valley. Or the almost horizontal pine tree in Retano delle Surie, which has three younger pines growing out of its trunk.



### ◦ The local cuisine

Pàllare's cuisine includes *lisotto* (a flat bread, cooked on the griddle and served with various kinds of sweet and savoury sauces) and, more generally, inland Ligurian and Piedmontese dishes. Its "temples" are the **Ristorante Lady Blue**, the first on the road from Carcare; the **Ristorante la Trota d'Oro**, in the centre of town; the **Osteria San Lazzaro Pescatore** (inn), offering themed evenings, on the main road to Bormida; and the **Trattoria Franca**, in the small country village of Biestro.

A maze of paths runs across the countryside around Biestro, through a world of woods, valleys and uplands with uncertain boundaries. It is the setting for the **Fattoria degli Antichi Sapori** (guest farm), which offers food and accommodation and is situated between Biestro and Costabella.

### ↘ Pàllare Where, how and when

Town Hall tel. 019 590 250  
[www.inforiviera.it/blu/pallare.cfm](http://www.inforiviera.it/blu/pallare.cfm)

**Agriturismo la Fattoria degli antichi sapori**  
loc. Culazzi 3, Biestro  
tel. 019 590 054

**Osteria di San Lazzaro Pescatore**  
via Fornelli 1, tel. 019 590 313

**Ristorante la Trota d'Oro**  
piazza San Marco 11  
tel. 019 590 051

**Ristorante Pizzeria Lady Blue**  
via Contei 14, tel. 019 590 169

**Trattoria Franca**  
via Roma 10, Biestro  
tel. 019 590 065

## MALLARE

### Peasant culture and natural resources...

...are the chief attractions of Mallare, an elegant, colourful village with 1,300 inhabitants in the Upper Bormida Valley, which gives its name to one of the three head branches of the river. Mallare grew up along an ancient salt route and shared the common destiny of the region during the feudal period.



### The Benevento beeches and the Piantelli Ironworks

The Mallare Forest, not far from the hamlet of Eremita on the slopes of Mount Alto, boasts a splendid beech wood, whose solemn and majestic trees are much admired and respected by visitors. Four of them are listed as monumental trees in Liguria, and their trunks have a circumference of almost eight metres, making them one of the greatest wonders of the Riviera delle Palme. They stand in the beech wood of Benevento, which is reached from Eremita, via the road that climbs the Colla di San Giacomo, a hill offering stunning views over the Finale Ligure area, and descends the other side. Another monumental tree – a 150-year-old arborvitae – stands by the striking ironworks in Codevilla, where the iron imported from Elba, unloaded in Finale Ligure and brought here by mules was worked from the fifteenth century onwards. Next to the ironworks is an elegant manor house with a seventeenth-century family chapel.



### Handicrafts and good cooking

Mallare was once famous throughout Italy for its woven chestnut wicker grape baskets. Today only a handful of craftsmen still make them. Local gourmet traditions, on the other hand, are thriving. Codevilla produces one of the Bormida Valley's excellent farmhouse breads, whilst *fassini* are disks of potato dough cooked on a griddle and seasoned with garlic pounded with oil. Other specialities that deserve to be tasted are hazelnut cake and *turcett*, sweet biscuits with rum filling.



### History told by churches

Traces of Mallare's past can be seen in the picturesque narrow streets of its historic district, and the medieval Casa del Conte, the residence of the Del Carretto family. Several fine country churches can be found outside the village, in particular the Santuario dell'Eremita (Sanctuary of the Hermit) – built around 1000 AD on a pre-existing pagan building – and the twelfth-century Fornelli Abbey, in Lombard Gothic style, which is more easily reached from Pällare.



## ↘ Mällare Where, how and when

Town Hall tel. 019 586 009  
[www.inforiviera.it/blu/mallare.cfm](http://www.inforiviera.it/blu/mallare.cfm)

### Abbazia di Fornelli

Pällare-Bormida main road, visits can be booked through the Savona branch of the FAI (Italian Environment Foundation), tel. 019 829 895 (Luisa Faccio); 339 747 1308 (Graziella Ferrari)

### Agriturismo Il Frutteto

loc. Cadotto 7, tel. 019 586 375

### Ristorante all'Eremita

loc. Eremita 2/R, tel. 019 586 402

### Ristorante Del Poggio

via Poggio 4, Montefreddo  
 tel. 019 586 210

### Ristorante K3

loc. Acque 1, tel. 019 586 004

### Ristorante Il Cadotto

loc. Cadotto 2, tel. 019 586 050

### Ristorante La Lanterna

loc. Panelli 5, tel. 019 586 300

### Ristorante Pizzeria Mediterranea

viale Luigi Corsi 40, tel. 019 586 296

### Trattoria del Pozzo

loc. Fucine 49, tel. 019 586 044

### Trattoria Rosa Oliveri

loc. Ferriere Codevilla  
 tel. 019 586 530

## ◉ A few good addresses

The road that leads from Altare to Mällare offers the opportunity for lunch at the **Ristorante K3** in Acque, or at the **Ristorante Del Poggio**, beyond the winding roads of Montefreddo. The **Pizzeria Mediterranea** and the **Ristorante La Lanterna** – a member of the Slow Food movement and featuring a well-stocked wine cellar – are both located further on, towards the village itself, whilst the **Ristorante all'Eremita** is situated near the Santuario dell'Eremita.

Visitors to Mällare can stay at the **Agriturismo Il Frutteto** (guest farm) up in the Eremita Valley, which also boasts a riding school with fine horses, a gym and excellent Ligurian and Piedmontese cuisine. A little higher up is the **Ristorante Il Cadotto**, and the Colla di San Giacomo hill beyond.

The main road that leads to the upper valley is home to the **Trattoria del Pozzo** alle Fucine and the **Trattoria di Rosa Oliveri** (without any signs or directions) by the evocative ironworks in Codevilla.



the other riviera



## The Bormida di Millesimo Valley

FINALE LIGURE

### The Riviera with a Piedmontese flavour

Millesimo is one of the numerous Bormida valleys that form the backbone of the Savona Apennines, and it has close geographical and historical links with Piedmont. There is a flavour of Piedmont in the area's dialects, cookery and sporting traditions. It blends perfectly with the scent of the Ligurian sea air, which rises from the dividing ridge, carried by the *marin*, the warm, salty wind that gives the wild mushrooms of this valley their particular aroma.



▶ Osiglia

▶ Millesimo

▶ Cengio

▶ Roccavignale

▶ Plodio

▶ Cossèria



## A stone's throw from the sea

### Osiglia

710 metres above sea level  
15 km from the A6 motorway exit (Millesimo), 25 km from the sea (Finale Ligure)

### Millesimo

430 metres above sea level  
1 km from the A6 motorway exit (Millesimo), 30 km from the sea (Vado Ligure)

### Cengio

400 metres above sea level  
1 km from the A6 motorway exit (Millesimo), 34 km from the sea (Vado Ligure)

### Roccavignale

500 metres above sea level  
3 km from the A6 motorway exit (Millesimo), 32 km from the sea (Vado Ligure)

### Plodio

500 metres above sea level  
3 km from the A6 motorway exit (Millesimo), 32 km from the sea (Vado Ligure)

### Cossèria

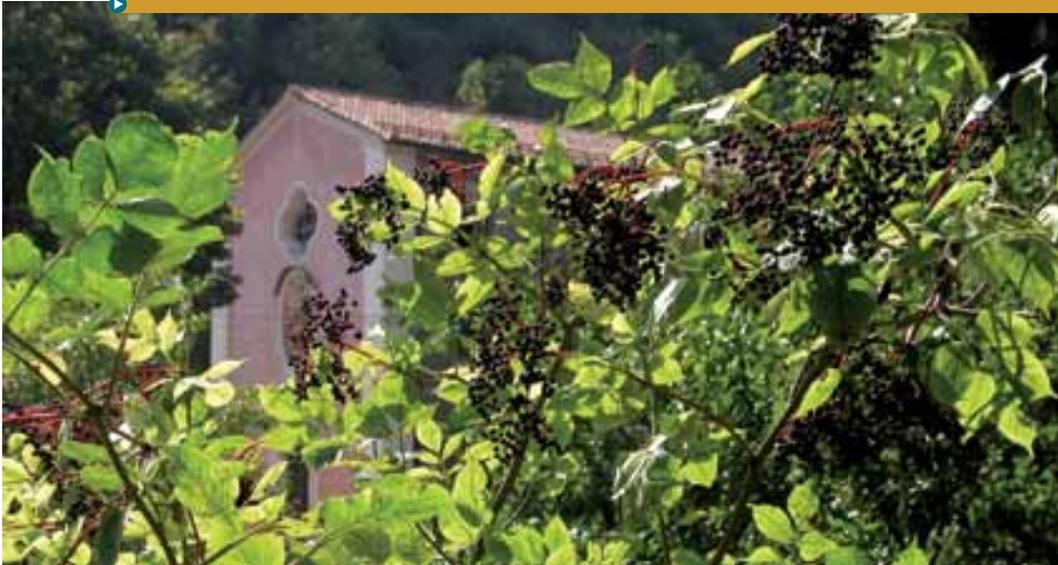
510 metres above sea level  
3 km from the A6 motorway exit (Millesimo), 32 km from the sea (Vado Ligure)

## OSIGLIA

### ▶ A village and a lake

The 500 inhabitants of Osiglia, who live on the shores of a striking, deep, artificial lake, are descended from pre-Roman ancestors. Part of the village was flooded when the lake was dug in the 1930s, but it perhaps the most beautiful in Liguria, with an elegant Swiss air that would not look out of place amongst the mountains of Lucerne. It hosts international rowing and canoeing events, fishing contests and a costume regatta aboard homemade craft. Visitors can stay at the **Campeggio del Lago** (campsite) on its shores, stroll around the lakeside path or cross the Manfrin Bridge that divides it in two. The many churches scattered around its hamlets include the Magione ("Manor") of San Giacomo in Ronchi, which belonged to the Knights Templar before being entrusted to the Knights of Malta.





### Osiglia for gourmets

The Slow Food Presidium for “dried Calizzano and Murialdo chestnuts” also dries and protects the chestnuts of Osiglia, which are still cooked according to traditional recipes: boiled and flavoured with fennel seeds or roasted.



Along with these russet autumn treasures, visitors can taste delicious fresh and creamy Robiola cheese made from sheep's milk and produced and sold by the **Azienda Agricola Mauro Carle** (farm) in Ronchi, situated in a farmhouse on a hillock below the dam. Accommodation is offered by the **B&B di Daniele Coralli**, the **Albergo Ristorante La Posta** (hotel and restaurant), or the **Albergo Ristorante Alpino** (hotel and restaurant) above the lake, in Barberis. The **Ristorante Pizzeria C'era una Volta**, also in Barberis, and the **Ristorante Tavernetta delle Trote** in Borgo both serve excellent food.



### Where's Don Quixote?

Like all the villages in the Bormida Valley, Osiglia is surrounded by thick woods and huge chestnut trees. The extensive network of paths crosses a protected beach wood and reaches Melogno Hill, at an altitude of over 1000 metres. The ridge separating the Osiglia Valley from the River Bormida di Pällare is home to a wind farm jointly run by the town councils of Osiglia and Bormida. It is a handsome sight, as well as a clean source of energy.

### Osiglia Where, how and when

**Town Hall** tel. 019 542 085  
[www.inforiviera.it/blu/osiglia.cfm](http://www.inforiviera.it/blu/osiglia.cfm)

**Albergo Ristorante Alpino**  
via Rossi 7, tel. 019 542 090

**Albergo Ristorante La Posta**  
loc. Rossi 24, tel. 019 542 080

**Azienda Agricola Mauro Carle** (sheep's cheeses)  
loc. Ronchi 21, tel. 333 72 43 518

**B&B Daniele Coralli**  
loc. Barberis 7, tel. 019 512 996

**Campeggio del Lago**  
loc. Barberis, tel. 348 224 1378

**Ristorante Pizzeria C'era una Volta**  
loc. Barberis 27, tel. 019 512 998

**Ristorante Tavernetta delle Trote**  
p.zza San Francesco 13, loc. Borgo, tel. 019 512 988

## MILLESIMO

### ◉ One of the most beautiful villages in Italy

This is not just a figure of speech: Millesimo, a Roman town on the *Via Emilia Scauri* with 3,300 inhabitants, belongs to the "Most Beautiful Villages in Italy" Club. A stroll around its streets will enable visitors to see its palaces, castles, bridges and churches.



### ◉ A castle, a bridge, a square and a sundial...

Millesimo's medieval heritage can still be seen in the ruins of its castle, perched on the hill, and many details of its houses, such as massive wooden beams, low arcades and stone portals. Enrico II Del Carretto made it the mountain capital of his marquisate, boosting its growth. The Parish Church of the Annunziata and the watchtower on the arch of the thirteenth-century Gaietta Bridge both date back to the fifteenth century.

The handsome sixteenth-century square is the site of the turreted palace of the Del Carretto Marquises, housing the town hall, and featuring one of the finest and most complete sundials in Northern Italy.





► ...and a few churches

Millesimo's two most evocative churches are also well worth a visit: the medieval Romanesque Parish Church of Santa Maria Extramuros and, on the road leading to Cengio, the former Cistercian Monastery of Santo Stefano. It was built in 1211 and converted into a private home at the beginning of the twentieth century, and has a tower by Gino Coppedè and several interesting frescoes. The round dome of the solitary eighteenth-century Santuario della Madonna del Deserto stands out above the woods of the upper valley, a few kilometres above the village.



Napoleon and his museum

The **Museo Mineralogico** (Mineral Museum) and the **Museo Napoleonico** (Napoleonic Museum) are housed in Villa Scarzella, which was built near the castle during the twentieth century.

► Protected nature and prehistory...

The area between Millesimo and the Santuario della Madonna del Deserto (Sanctuary of Our Lady of the Desert) is the starting point for paths that cross the protected areas of the Tre Re Valley and the Bric Tana, part of a regional park with characteristic karst formations, caves and sinkholes. Excavations near the "Tana dell'Orpe" cave have uncovered a rare Ligurian Bronze-Age settlement, not far from a group of menhirs with rock engravings.



► Gourmet Millesimo



Millesimo's vicinity to Piedmont can also be deduced from the fact that it holds an annual fair in honour of white truffles, for the quality of the local specimens rivals those of Alba. Gourmet specialities of the Bormida Valley include raw salami, *fazzini* (potato bread) and *frizze* (or *grive*): a local salami made from pork liver, sausage meat and juniper berries (a local substitute for the more expensive pepper). Another speciality of the area is rice and leek tart. **Luciana Oliveri's** cheeses can be purchased in Chiesa, whilst the **Cooperativa Allevatori Bestiame CAB** (Livestock Farmers' Cooperative) sells its meat at the **OK Market**.





### Some good addresses

Visitors to Millesimo can stop for a bite at the **Albergo Ristorante La Gaietta** (hotel and restaurant), the nearby **Pizzeria da Nino**, the **Trattoria Nazionale** or the **Ristorante Jolly Caffè**. The turreted Monastery of Santo Stefano, on the road to Cengio, offers lunch in its **Ristorante Msè Tutta**, whilst those visiting the Santuario del Deserto can try the **Ristorante del Deserto**, immersed in the green landscape.



### ↘ Millesimo Where, how and when

Town Hall tel. 019 564 007  
[www.inforiviera.it/blu/millesimo.cfm](http://www.inforiviera.it/blu/millesimo.cfm)

**Albergo Ristorante La Gaietta**  
Piazza Libertà 98, tel. 333 241 5618

**Bar Ristorante Jolly Caffè**  
via Partigiani 50, tel. 019 565 322

**Cooperativa Allevatori Bestiame CAB**  
(production and sale of meat)  
via Trento e Trieste 139  
presso OK Market

**Luciana Oliveri (cheese)**  
loc. Chiesa 73  
tel. 019 565 193

**Museo Mineralogico  
and Museo Napoleonico**  
via Enrico del Carretto 29  
tel. 019 564 007 (Town Hall)

**Pizzeria da Nino**  
piazza Libertà 93  
tel. 019 564 444

**Ristorante del Deserto**  
Santuario del Deserto  
tel. 019 564 022

**Ristorante Msè Tutta**  
loc. Monastero 8, tel. 019 564 226

**Trattoria Nazionale**  
via Garibaldi 10  
tel. 019 565 019, 019 565 527

CENGIO



◦ "Cinglum"

Cengio owes its name to the *cengi*, rocky spurs that break the profile of the lush, green hills. The original core of this municipality of 4,000 inhabitants is the old hamlet of Cengio Alto, a Piedmontese-style little hilltop village clustered around a ruined castle. Nearby is the hamlet of Chiesa, which was the original town centre. The modern centre, on the other hand, grew up along the river close to the border with Piedmont in the early twentieth century, following the valley's industrial development.

◦ Between Liguria and Piedmont

Cengio's chief sporting passion, like that of the entire Bormida Valley, is *pallone elastico* (elastic ball), a typical sport in western Liguria and lower Piedmont that combines strength, elegance and dexterity. It is played on special courts or, more informally, in the church squares. Additional traces of Piedmont can be found in the local dialect, which is also influenced by Provençal, and the cuisine.



Running and jumping in the woods...

...although not to escape from ferocious beasts or wicked witches. The fields and woods around the River Parasacco are crisscrossed by a fitness trail that enables healthy physical exercise to be enjoyed whilst learning the secrets and discovering the wonders of this small but untamed natural area.



### Christmas illuminations

For several years now Cengio has created an unusual illuminated nativity scene that is very popular with visitors.



### The pleasures of the table

Cengio's cuisine can be discovered and enjoyed at the **Ristorante Il Cantuccio** or the **Ristorante Pizzeria Pappa e Buffa**, near the railway station in Genepro.

Cengio Alto is home to the finely decorated **Trattoria il Castello**, whilst the peaceful hamlet of Rocchetta Cengio has the friendly and welcoming **Trattoria Conca d'Oro**, with its wood-burning oven.



### Cengio Where, how and when

**Town Hall** tel. 019 554 035  
[www.inforiviera.it/blu/cengio.cfm](http://www.inforiviera.it/blu/cengio.cfm)

**Ristorante Il Cantuccio**  
via Valbormida 37, Genepro  
tel. 019 555 152

**Ristorante Pizzeria Pappa e Buffa**  
Via Valbormida 99, Genepro  
tel. 019 554 317

**Trattoria Conca d'Oro**  
piazza IV Novembre, Rocchetta  
tel. 019 554 229

**Trattoria il Castello**  
Piazza Libertà 19, tel. 019 554 000



## ROCAVIGNALE

### Green Liguria

Rocavignale is one of the greenest Ligurian municipalities in Italy's greenest province, with 75% of its territory consisting of woods and countryside. Its 700 inhabitants are the descendants of the medieval vine-dressers and the prehistoric Ligurians who erected the dolmen in Ghiare. They now live scattered in four hamlets of varying age and scenic appeal, which all enjoy the cool country air, despite being situated just a few minutes' drive from the sea.



▶ **A majestic castle**

The ruined castle of the hamlet of Vazèmola has been partially restored and is truly imposing. It dates back to the twelfth and thirteenth centuries and belonged to the powerful Del Carretto family. It stands below the village because the fiefdom of Roccavignale collected the transit tolls on the salt route. It is now the venue for evocative open-air shows and its imposing bulk can be admired from the motorway to Turin.



▶ **A special dialect**

They “talk funny” in Roccavignale: the local dialect, especially in Borgo di Strada, has unique characteristics. They developed when Strada’s haberdashers began to make contact with the Piedmontese markets. It would be well worth learning...



**Baby Jesus is born**

A twenty-year tradition attracts thousands of people to Roccavignale each Christmas, when the village stages a huge living nativity scene for three days, featuring two hundred people.

▶ **The tasty local cooking...**

... has mixed Ligurian and Piedmontese origins. It can be savoured at the elegant country-style **Albergo Ristorante Orizzonte** (hotel and restaurant) amidst the muraled houses of the scenic village of Pianissolo, and beneath the great horse chestnut tree of the **Albergo Ristorante da Librina** (hotel and restaurant) in the small Piedmontese-style village of Camponuovo, in the woods beyond the castle. The **B&B Ai Piani del Sole** is ideal for an overnight stay.



↘ **Roccavignale**  
**Where, how and when**

Town Hall tel. 019 564 103  
[www.inforiviera.it/blu/roccavignale.cfm](http://www.inforiviera.it/blu/roccavignale.cfm)  
**Albergo Ristorante da Librina**  
 via delle Scuole 42, Camponuovo, tel. 019 568 202  
**Albergo Ristorante Orizzonte**  
 via Partigiani 22, Pianissolo, tel. 019 568 034  
 (closed until spring 2005)  
**B&B Ai Piani del Sole**  
 tel. 339 462 4370, 335 669 3570



## PLODIO

### ◦ The Farmer's Festival

This is the annual event that best describes the agricultural character of Plodio, a small village with 500 inhabitants on the watershed between the Bormida di Millesimo and the Bormida di Pàllare Valleys. It has a long history: rock engravings at Bric della Colla testify to man's presence in the area since the Bronze Age. Plodio's destiny subsequently followed a similar course to that of its neighbours in the valley, passing between the Del Carretto and Savoy Marquises. The distant peaks of the Alps can be admired from the Chapel of Sant'Anna e Santa Lucia on the hill.

### ◦ Sport and good water

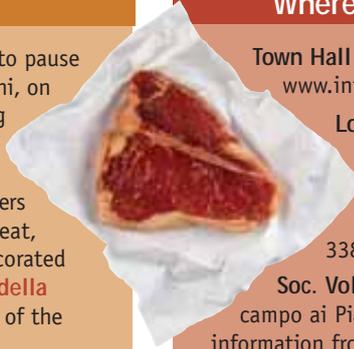
Plodio's woods are ideal for walking as they are crisscrossed by paths shaded by trees and accompanied by the murmur of streams. The thick vegetation between Plodio and the road between Càrcare and Biestro is the location of the Sieizi Spring, which is renowned for the diuretic properties of its waters. The surrounding woods offer ceps, ovoli mushrooms, and even the odd truffle. Piani is home to the archery range belonging to the **Società di Tiro con l'Arco "Volpe Argentata"** (archery club).





### Eating and drinking in Plodio

Two excellent places to pause for refreshment in Piani, on the main road leading up from Càrcare, are the **Ristorante dal Tabacchino**, which offers truffles and grilled meat, and the elegantly decorated **Ristorante Locanda della Fontana** on the edge of the village.



### Plodio Where, how and when

Town Hall tel. 019 519 649  
[www.inforiviera.it/blu/plodio.cfm](http://www.inforiviera.it/blu/plodio.cfm)

**Locanda e Ristorante della Fontana**  
loc. Piani 26, tel. 019 511 229

**Ristorante dal Tabacchino**  
via Piani 4, tel. 019 518 091  
338 492 4751

**Soc. Volpe Argentata Tiro con l'Arco**  
campo ai Piani  
information from the Town Hall

## COSSÈRIA

### ◉ A ruined castle in the woods

Cossèria is mentioned in a diploma issued by Emperor Otto I under the name *Crux Ferrea*. The village now has 1,000 inhabitants, and boasts a ruined castle and many other attractions. The ruins of the medieval castle are surrounded by a silent, evocative wood offering wonderful views over the Maritime Alps and the Langhe. The paths around the village are ideal for horseback or mountain bike excursions.





### ► Napoleon's battle and Napoleonic events

Cossèria is best known for the battle between the young general Napoleon Bonaparte and the Austrian and Savoy army, which took place on 13 and 14 April 1796. Following his victory at the Battle of Cossèria, Napoleon began his glorious yet tragic imperial adventure, which ended at Waterloo twenty years later. The battle inspired Giosuè Carducci's bold verses of the poem entitled *La Bicocca di San Giacomo*. In Cossèria the Napoleonic vicissitudes of two hundred years ago are commemorated with celebrations and costume re-enactments, accompanied by shows and conferences.

### ► Quassolo Castle

At the turn of the twentieth century Liguria's rich and noble families enthusiastically built elegant and bizarre buildings ("castles") in Art Nouveau or eclectic style in both the city and the country. Quassolo's Piantelli Castle is one of the best examples in the region and its grounds are an interesting natural area, containing many tall trees and wild animals.



### Singing for eggs

This ancient tradition comes from the Bormida Valley and the hills of Piedmont.

During Easter week adults and children gather in the streets to sing an ancient song, sung by farmers many years ago. In return they all receive an egg.

Today the tradition has taken on a more humanitarian angle: all proceeds go to international charities.





### ◦ Italians worldwide

Each year the municipality of Cossèria organises a lively literary competition for Italians living abroad. It may seem strange, but works of literature from every corner of the globe arrive in this little-known small town in Savona's inland area. And it is no coincidence that the park opposite the Church of San Rocco is home to an unusual sculpture – a monument to women – carved from Carrara marble by the Italian-Argentinian sculptor Noemi Sanguinetti.

### ◦ What to eat and where to stay

Wild mushrooms and truffles take pride of place in Cossèria. The **Ristorante La Coccinella**, on the main road at Case Lidora, is perfect for a meal. It is publicised by artistic business cards and run by two dynamic young girls. Another good choice is the **Albergo Ristorante al Castello** (hotel and restaurant) on the hillside, which organises historical gourmet days along the Napoleonic trails. Home-produced meat and charcuterie products are available from both **Eraldo Bergero** in Mussi, and **Ercole Pizzorno** in Bosi.



## A recipe from Cossèria Castle Gnocchi "Al Castello"



### Ingredients for 4 people:

Gnocchi: 500g potatoes, 1 egg, 1 tbsp extra-virgin olive oil,  
2 tbsp grated Parmesan cheese, grated nutmeg, 200g flour  
Sauce: 200g Fontina or Raclette cheese, 20g flour, 20g butter,  
1/2 glass milk, 100g grated Parmesan cheese

Boil the potatoes in their skins in plenty of water. When they are cooked, peel them when still warm and pass through a ricer.

Heap onto a worktop, form a well and add the egg, nutmeg, Parmesan, oil and flour. Mix all the ingredients together quickly to make a smooth, soft dough. Roll out the dough to a thickness of 2 cm and use a pastry cutter or glass to cut out 8 cm rounds.

Cook the rounds of dough in plenty of boiling salted water, drain and place in a greased ovenproof dish. Dice the cheese, dust lightly with the flour and melt in a bain-marie with the butter and milk until it forms a thick cream. Spread the sauce over the gnocchi and sprinkle with Parmesan. Bake in a preheated oven (180°C) for about 10 minutes, until browned. Serve straight from the oven.



## ↘ Cossèria Where, how and when

**Town Hall** tel. 019 519 608  
[www.inforiviera.it/blu/cosseria.cfm](http://www.inforiviera.it/blu/cosseria.cfm)

**Albergo Ristorante al Castello**  
Loc. Bosi 12, tel. 019 519 615  
[digilander.libero.it/mangiedormi](http://digilander.libero.it/mangiedormi)

**Eraldo Bergero**  
(production and sale of meat)  
loc. Mussi 218, tel. 019 519 315

**Ercole Pizzorno**  
(homemade traditional meat specialities)  
loc. Bosi 18, tel. 019 519 610

**Ristorante La Coccinella**  
Case Lidora 66, tel. 019 514 2050



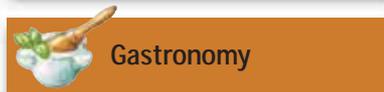


# The valleys between Finale and Bergeggi



## How to consult this guide

- This guide describes each valley of the territory along routes that go "municipality by municipality". Each area includes different topics highlighted by symbols and a colour code:



- The territory map uses these symbols:



The information regarding each business was checked by the editor and was updated in May 2004. Thanks in advance to our readers for reporting any changes. As they are subject to variations, opening hours of restaurants are available on the website [www.inforiviera.it](http://www.inforiviera.it) or by calling the establishments.

The information contained in this booklet is in no way derived from advertisements.

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Piazza Corridoni, 11  
tel. 0182 558 444 - fax 0182 558 740  
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Via Aurelia, 122/a - Villa Laura  
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e-mail: andora@inforiviera.it  
**Ceriale (17023)**  
Via Aurelia, 224/a  
tel. 0182 993 007 - fax 0182 993 804  
e-mail: ceriale@inforiviera.it  
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Via Roma, 1  
tel. e fax 0182 582 114  
e-mail: garlenda@inforiviera.it  
**Laigueglia (17053)**  
Via Roma, 2  
tel. 0182 690 059 - fax 0182 691 798  
e-mail: laigueglia@inforiviera.it  
**Ortovero (17037)**  
Piazza IV Novembre, 11  
tel. e fax 0182 547 423  
e-mail: ortovero@inforiviera.it  
**Villanova d'Albenga (17038) seasonal**  
Via Garibaldi, 5  
tel. e fax 0182 582 498  
e-mail: villanova@inforiviera.it

### Il Loanesse & Il Pietrese

**Borghetto Santo Spirito (17052)**  
Piazza Libertà, 1  
tel. e fax 0182 950 784  
e-mail: borghetto@inforiviera.it  
**Borgio Verezzi (17022) seasonal**  
Via Matteotti, 158  
tel. e fax 019 610 412  
e-mail: borgioverezzi@inforiviera.it  
**Loano (17025)**  
Corso Europa, 19  
tel. 019 676 007  
fax 019 676 818  
e-mail: loano@inforiviera.it  
**Pietra Ligure (17027)**  
Piazza San Nicolò, 36  
tel. 019 629 003  
fax 019 629 790  
e-mail: pietraligure@inforiviera.it  
**Toirano (17055)**  
Piazzale Grotte  
tel. 0182 989 938  
fax 0182 984 63  
e-mail: toirano@inforiviera.it

### Il Finalese

**Bardineto (17057) seasonal**  
Piazza della Chiesa, 6  
tel. 019 790 72 28 - fax 019 790 72 93  
e-mail: bardineto@inforiviera.it  
**Bergeggi (17042) seasonal**  
Via Aurelia - tel. e fax 019 859 777  
e-mail: bergeggi@inforiviera.it  
**Calizzano (17057) seasonal**  
Piazza San Rocco - tel. e fax 019 791 93  
e-mail: calizzano@inforiviera.it  
**Finale Ligure (17024)**  
• Finalmarina - Via San Pietro, 14  
tel. 019 681 019 - fax 019 681 804  
e-mail: finaleligure@inforiviera.it  
• Finalborgo **seasonal**  
Piazza Porta Testa  
tel. 019 680 954 - fax 019 681 57 89  
e-mail: finalborgo@inforiviera.it  
**Millesimo (17017)**  
Piazza Italia, 27  
tel. 019 560 00 78 - fax 019 560 09 70  
e-mail: millesimo@inforiviera.it  
**Noli (17026)**  
Corso Italia, 8 - tel. 019 749 90 03 - fax 019 749 93 00  
e-mail: noli@inforiviera.it  
**Spotorno (17028)**  
Piazza Matteotti, 6  
tel. 019 741 50 08 - fax 019 741 58 11  
e-mail: spotorno@inforiviera.it  
**Varigotti (17029) seasonal**  
Via Aurelia, 79 - tel. 019 698 013 - fax 019 698 88 42  
e-mail: varigotti@inforiviera.it

### Il Savonese & Il Varazzino

**Albissola Marina (17012)**  
**Albisola Superiore (17013)**  
Passeggiata E. Montale, 21  
tel. 019 400 20 08 - fax 019 400 30 84  
e-mail: albisola@inforiviera.it  
**Celle Ligure (17015)**  
Via Boagno - Palazzo Comunale  
tel. 019 990 021 - fax 019 999 97 98  
e-mail: celleligure@inforiviera.it  
**Pontinvrea (17040) seasonal**  
Piazza Indipendenza, 1  
tel. 019 705 001 - fax 019 705 269  
e-mail: pontinvrea@inforiviera.it  
**Sassello (17046) seasonal**  
Via G.B. Badano, 45  
tel. 019 724 020 - fax 019 723 832  
e-mail: sassello@inforiviera.it  
**Savona (17100)**  
Corso Italia, 157 r  
tel. 019 840 23 21 - fax 019 840 36 72  
e-mail: savona@inforiviera.it  
**Varazze (17019)**  
Via Matteotti, 56 - Palazzo Beato Jacopo  
tel. 019 935 043 - fax 019 935 916  
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