

A stone's throw from the sea

► THE VALLEYS BETWEEN VARAZZE AND VADO



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

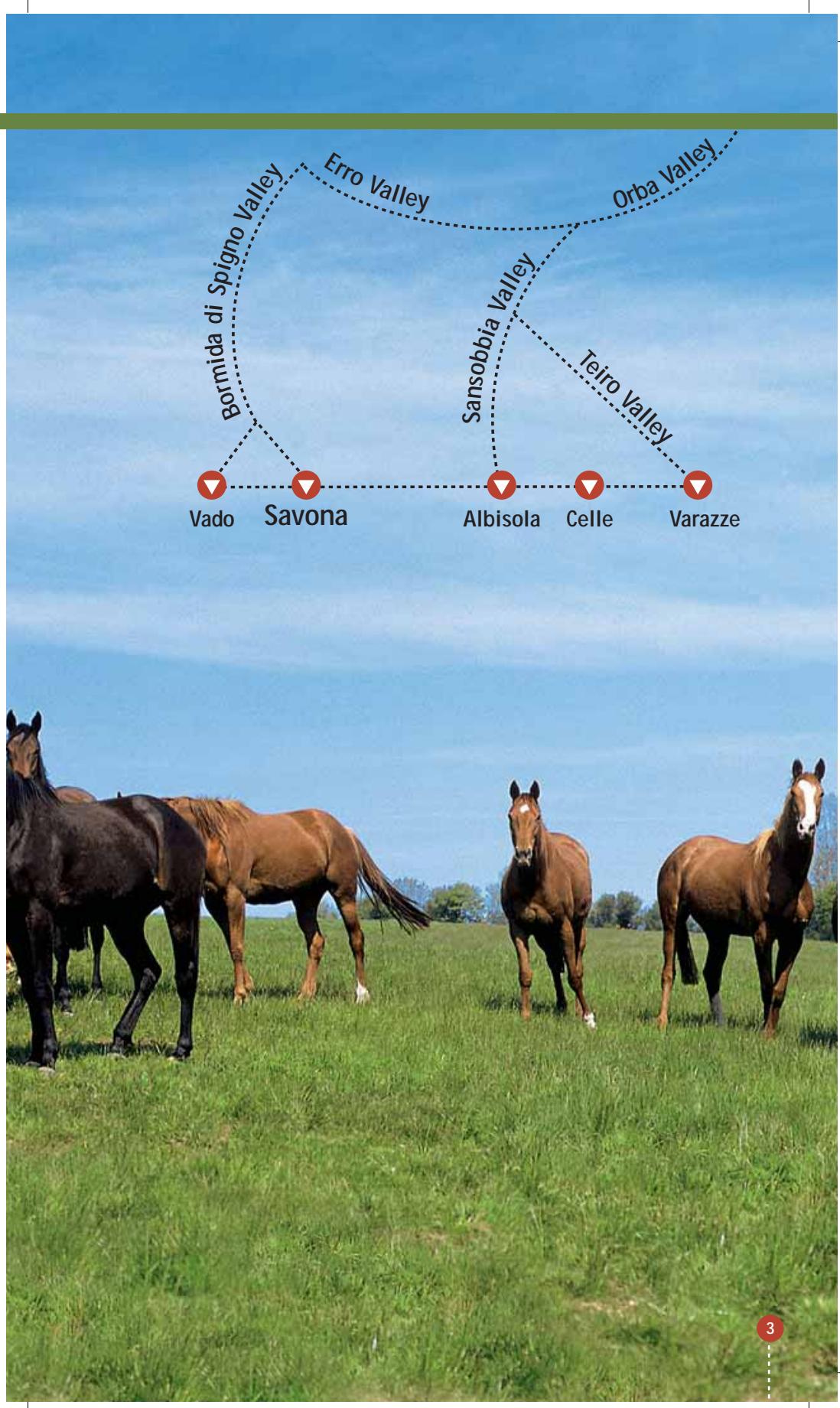
► hospitality



The valleys between Varazze and Vado

"I'm a Western man and in the summer I always go to the beach," sang Edoardo Bennato. And indeed, a holiday by the sea, rocked by the blue waves beneath the golden warmth of the sun, is just the job after a year spent among city tower blocks, beneath grey skies of clouds and fog. The Riviera delle Palme offers all these things and more: a marvellous inland region lies behind the seafront and beyond the motorway. It is close to the sea, yet boasts wooded mountains, cool streams, peaks with wide open views, and small towns and villages with numerous cultural, environmental and gourmet treasures. A very hospitable region for holidaymakers wishing to alternate the blue sea with the green hills. Take a few bends along the road inland... and welcome to the Other Riviera!





the other riviera



The Teiro, Sansobbia, Orba and Erro Valleys

Varazze
Celle Ligure
Albisola Superiore

Thick forests and cool mountain streams

You only need to turn your back on Varazze, Celle Ligure and Albisola along the coast to find yourself in a world of woods and hills. The true face of the other Riviera awaits you in the Teiro and Sansobbia Valleys, which lead down towards the sea, and the Orba and Erro

Valleys, which extend north towards the River Po: greenery and panoramic views, with your head in the clouds and your feet in the warm Mediterranean.



THE HAMLETS OF VARAZZE



► Casanova, between the green countryside and the blue sea

The huge forest with many watercourses and plentiful wild mushrooms that stretches up from the rocky coast of Piani di Invrea and Varazze towards Mount Beigua is part of the Regional Natural Park of the same name. It is dotted with several farming villages, houses and farms. In Cantalupo the houses are set among the olive groves, whilst in Casanova the smell of the sea mingles with the aroma of wild herbs and flowers. Nearby are the **Trattoria Fossello**, which offers pizza and barbecued meat, the **Trattoria la Vecchia Fattoria** and the **Ristorante Pizzeria Pub Claro de Luna**, on the road to Le Faie. The panoramic little church of Madonna della Guardia stands on a hilltop high above Varazze, not far from the Chapel of Jacopo da Voragine. He is Varazze's most famous historical figure, Bishop of Genoa and a very famous religious writer, and his works include the "Golden Legend".

4



► Pero: among holm oaks and chestnut trees

The landscape becomes wild and rugged as the road climbs towards Mount Beigua. The olive trees give way to holm oaks and then chestnut trees. Pero is home to the **Pasticceria Artigiana Punto Dolce** (patisserie), whilst the lively **Ristorante da Carlin** and the sweet honey produced by **Apicoltura Montali** (beekeepers) can be found along the road that cuts through the flowers and olive groves in Campomarzio. Here a signpost displays geographic facts and figures (latitude, longitude...), not least that New Zealand's Chatham Islands lie 12,000 km below your feet, in the Antipodes.





A stone's throw from the sea

Casanova: 180 metres above sea level, 5 km from the A10 motorway exit (Varazze), 3.5 km from the sea (Varazze)

Pero: 150 metres above sea level, 6 km from the A10 motorway exit (Varazze), 5 km from the sea (Varazze)

Alpicella: 400 metres above sea level, 11 km from the A10 motorway exit (Varazze), 8.3 km from the sea (Varazze)

Castagnabuona: 170 metres above sea level, 4 km from the A10 motorway exit (Varazze), 3.4 km from the sea (Varazze)

Sanda: 170 metres above sea level, 5 km from the A10 motorway exit (Celle Ligure), 4 km from the sea (Celle Ligure)

Cassisi: 120 metres above sea level, 2 km from the A10 motorway exit (Celle Ligure), 1 km from the sea (Celle Ligure)

Pecorile: 120 metres above sea level, 3 km from the A10 motorway exit (Albisola), 2 km from the sea (Celle Ligure)

Stella: 370 metres above sea level, 10 km from the A10 motorway exit (Albisola), 11 km from the sea (Albisola)

Luceto: 15 metres above sea level, 2 km from the A10 motorway exit (Albisola), 3 km from the sea (Albisola)

Ellera: 70 metres above sea level, 6 km from the A10 motorway exit (Albisola), 7 km from the sea (Albisola)

Sassetto: 385 metres above sea level, 22 km from the A10 motorway exit (Albisola), 23 km from the sea (Albisola)

Urbe: 485 metres above sea level, 26 km from the A26 motorway exit (Masone), 37 km from the A10 motorway exit (Albisola), 38 km from the sea (Albisola)

Pontinvrea: 425 metres above sea level, 21 km from the A6 motorway exit (Altare), 24 km from the A10 motorway exit (Albisola), 25 km from the sea (Albisola)

Mioglia: 355 metres above sea level, 27 km from the A6 motorway exit (Altare), 30 km from the A10 motorway exit (Albisola), 31 km from the sea (Albisola)



Prehistoric Alpicella



The woods of Alpicella were once inhabited by Neolithic peoples, who have left their traces in caves and gorges. Their story is told at the **Archaeological Museum** housed in the parish church and a "prehistoric" nature trail leads to the spots where they lived and to the "megalithic road". Nearby accommodation includes the oriental-style **Centro di Meditazione di Osho ARIHANT** (meditation centre), the **Affitacamere Pizzeria Braceria Baccere Baciccia** (rooming house and pizzeria) and the **Agriturismo Castello d'Alpicella** (guest farm), where you can stay overnight, enjoy the Ligurian cuisine and work on the donkey farm and in the vegetable garden.

The **Agriturismo l'Oliveto** (guest farm) offers lunches, dinners and homemade jams. Other

eateries include the **Ristorante Pizzeria ai Marmi** with grilled meats and fried fish, paella and sangria, accompanied by music, and the **Trattoria ai Cacciatori** near the church. Farm-raised rabbits can be purchased along the road between Alpicella and Le Faie.



➊ The sacred mountain

Mount Beigua was sacred to prehistoric Ligurians. Those who climb its 1200-metre peak (which can also be reached by road) enjoy views over the Ligurian Sea to the south and – on a clear day – the whole of northwestern Italy to the north. On the way up, you might spot roe deer and foxes in the thick beech woods. The road winds its way past the

Ristorante Pizzeria Piccolo Ranch, whilst the **Albergo Ristorante Monte Beigua** (hotel and restaurant) is located right on the summit, next to the little chapel.



A desert in the forest

Varazze's Eremo Carmelitano del Deserto (Carmelite Monastery of the Desert) is a famous isolated seventeenth-century friary. It is set in a thick wood, where the only sounds are the singing of birds and the murmur of the streams and wind, and surrounded by an interesting nature trail. The **Agriturismo Fonda** (guest farm), offering accommodation and meals, is located a mile before the monastery. It is an excellent starting point for excursions on foot, horseback and bicycle in the Beigua Park.



➋ Castagnabuona

The old village and tourist resort of Castagnabuona is located near the centre of Varazze, on a westward-facing hill. The **Trattoria Pizzeria La Torre** nestles amongst the olive groves, with a mini-golf course, just above the stone tower (perhaps built by the Saracens).



► The hamlets of Celle Ligure

The Teiro, Sansobbia, Orba and Erro Valleys



▼ The hamlets of Varazze Where, how and when

Affittacamere Pizzeria Braceria
Baccere Baciccia
piazza IV Novembre 17, loc. Alpicella
tel. 019 918 005
Agriturismo Castello d'Alpicella
via Ceresa 17, loc. Alpicella
tel./fax 019 918 424 / 120
Agriturismo Fonda
via al Deserto 13, loc. Deserto
tel. 019 918 201
Agriturismo l'Uliveto
via Ceresa 40, loc. Alpicella
tel. 019 918 192
Albergo Ristorante Monte Beigua
via Monte Beigua 19, Monte Beigua
tel. 019 931 304
Apicoltura Montali (honey)
via Campomarzio 5, loc. Pero, tel. 019 918 066
Archaeological Museum
loc. Alpicella, tel. 019 97 660, 019 95 210
Centro di Meditazione di Osho Arikant
via Alpicella 28, loc. Alpicella
tel. 019 918 766
Farm-raised rabbits
via Belvedere 12, strada Le Faie-Alpicella
tel. 340 821 3706, 348 861 4510

Pasticceria Artigiana Punto Dolce
via Pero 22, loc. Pero, tel. 019 918 9021
Ristorante da Carlin
via Campomarzio 71, loc. Pero
tel. 019 918 557
Ristorante Pizzeria ai Marmi
via Ceresa 37, loc. Alpicella
tel. 019 918 002
Ristorante Pizzeria il Piccolo Ranch
via Monte Beigua 7, loc. Alpicella
tel. 019 918 706
Ristorante Pizzeria Pub Claro de Luna
via Nuova Casanova 137, loc. Casanova
tel. 019 98 215
Trattoria Ai Cacciatori
piazza IV Novembre 14, loc. Alpicella
tel. 019 918 368
Trattoria Fossello
via Fossello 21, loc. Casanova
tel. 019 95 945
Trattoria La Vecchia Fattoria
via Sciandra 10, loc. Casanova
tel. 019 918 223
Trattoria Pizzeria Minigolf La Torre
loc. Castagnabuona
tel. 019 933 316, 347 252 8529

IN THE HILLS OF CELLE LIGURE

► Sanda

The hamlet of Sanda, one of the area's earliest settlements, lies on the main road from Celle Ligure to Stella. Here, among the olive groves, cultivated strips of land and wooded gorges, is the **Centro Ippico Celle Ligure** (riding centre).

► Càssisi, Pecorile and the Sistine Chapels

Càssisi and Pecorile are villages with a long farming tradition immediately inland of Celle Ligure. Gourmets should visit Cássisi's famous **Trattoria da Ü Giancu**. Further to the east is Pecorile, home to the rural house where Francesco Della Rovere was born in 1414. He ruled as Pope Sixtus IV from 1471 al 1484 and commissioned the Sistine Chapel in the Vatican and the less famous Sistine Chapel in Savona.



The hamlets of Celle Ligure Where, how and when

Centro Ippico Celle Ligure
(riding centre) via Bolano 14
loc. Sanda - tel. 019 994 245

Trattoria da Ü Giancu
via Cássisi 179
loc. Cássisi - tel. 019 990 453



STELLA

► Five hilltop hamlets

Stella, overlooking the sea and infused with the perfumed air of the Mount Beigua Natural Park, is made up of five hamlets. Inhabited by approximately three thousand people, it is set among the Mediterranean maquis and beech and chestnut woods. Gameragna has a honeycomb-like layout and is close to the coast; San Giovanni is the "capital"; San Martino overlooks the Teiro Valley that reaches down to Varazze; San Bernardo is set against the thickly-wooded slopes of Montenotte; and Santa Giustina is situated higher up, at the foot of the pass.



► A bit of sport

The many hills surrounding Stella offer endless fun for ramblers.

Fans of unusual sports can contact the **Compagnia Arcieri 5 Stelle**, which runs an archery range in Reverdita, between the Madonna del Salto Church and San Martino.

► Formaggetta cheese and other gourmet delights

Formaggetta Savonese is one of the most characteristic Ligurian cheeses.

The **Azienda Agricola II Mulino** (farm) stands at the end of a short unsurfaced road between Madonna del Salto and San Martino. It produces this delicious, light cheese using 100% organic goat's milk in exactly the same way as mountain people did in times gone by. Grazing sheep and Sardinian shepherds have been a common sight on the Ligurian hills for decades. In Stella, Sardinian cheeses are made by **Pasquale Usai**, who practises transhumance with his flock on Mount Beigua.



A President with a pipe

The house where Sandro Pertini (Italy's President between 1978 and 1985) was born is situated in the centre of the old village of San Giovanni. The family tomb is housed in the nearby cemetery.



● Campsites and guest farms

The ideal way to relax and eat one's fill. Where? Camping enthusiasts should try the **Camping Gameragna Parco Vacanze** (campsite with pizzeria), set amidst the olive groves on a panoramic hill overlooking Savona, Bergeggi and Capo Noli on the road to Sanda; or the **Dolce Vita Camping Parco Vacanze** (campsite) along the Rio Basco near the main road below San Giovanni. Meals are available at the **Ristorante Pizzeria Saettone** adjoining the campsite. Other excellent alternatives are the **Agriturismo Vallata** (guest farm) in San Giovanni, which offers mushrooms, wild boar, venison, hare, goulash and braised meat and allows guests to watch the farm animals; and the **Agriturismo Ca de Pin** (guest farm), on the edge of the San Bernardo woods, which also has many farm animals.



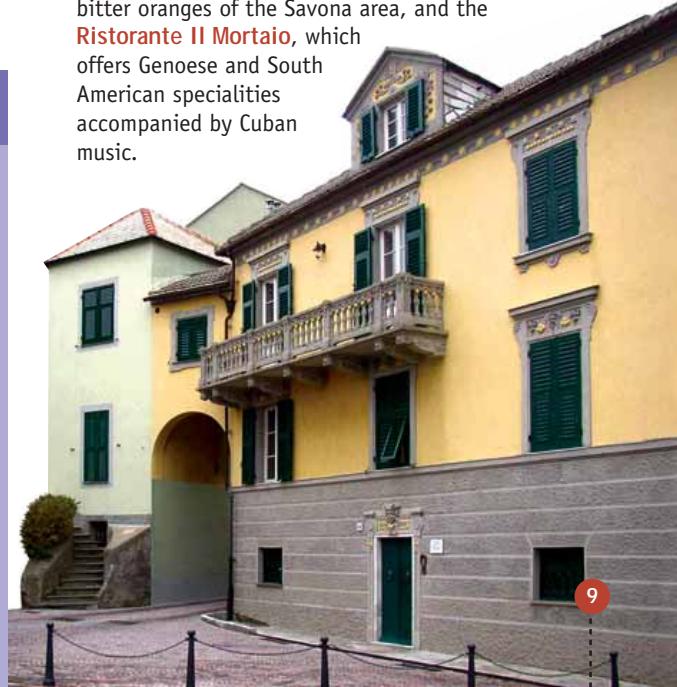
Bed & Breakfast

There is no shortage of B&Bs in Stella: **La Fontana**, housed in an early nineteenth-century manor house, is situated in Gameragna; **Antonella Masio** welcomes guests to her little red country-style house in the centre of San Martino; **Degli Argonauti** accommodates visitors to Costa; and **Gabriella Nastasi** provides a warm welcome among the farmhouses, cottages and woods of San Bernardo.



● Buon appetito!

Stella has plenty to offer gourmets. In Gameragna, on the main road, there is the country-style **Ristorante Antica Greppia**, whilst the colourful village square is home to the **Ristorante Pizzeria Ligustico**, with its Ligurian specialities. In San Giovanni visitors can choose between the large, modern **Ristorante Pizzeria La Capannina**, on the main road near the Church of Madonna del Salto, and the small, homely **Ristorantino Anna**, which also organises themed gourmet evenings. San Bernardo boasts the country-style **Osteria del Nonno** (restaurant), with its grilled meats. San Martino is home to the family-run **Trattoria Colomba**, whilst the **Ristorante Il Braciere** is situated in the gently rolling valley that runs from San Martino down to Varazze. Santa Giustina has the **Ristorante Trattoria La Girotta**, with home cooking and several original recipes using the characteristically flavoured bitter oranges of the Savona area, and the **Ristorante Il Mortaio**, which offers Genoese and South American specialities accompanied by Cuban music.





↳ Stella Where, how and when

Town Hall tel. 019 703 002
www.inforiviera.it/blu/stella.cfm

Agriturismo Cà de Pin
via Corona 95, San Bernardo
tel./fax 019 704 00 13

Agriturismo La Vallata
loc. Gancia via Costa 13, San Giovanni
tel. 019 703 284
www.lavallata.com

Azienda Agricola Il Mulino
di Enrico Codara
(formaggetta savonese)
tel. 019 706 303
formaggettadistella@libero.it

B&B Antonella Masio
San Martino 75/2, tel. 348 709 83 38

B&B Degli Argonauti
loc. Costa 1, San Martino
tel. 019 703 048, 349 168 69 29
italofran@libero.it

B&B Gabriella Nastasi
località Contrada 75, San Bernardo
tel. 019 703 424

B&B La Fontana
via alla Fontana 14, Gameragna
tel. 019 823 022, 340 283 4492

Camping Dolce Vita Parco Vacanze
via Rio Basco 62, San Giovanni
tel. 019 703 269, 347 448 28 50

Camping Gameragna Parco Vacanze
con Pizzeria, loc. Parissolo 8, Gameragna
tel. 019 706 366, masuccio@tin.it

Compagnia Arcieri 5 Stelle
archery range, tel. 019 703 893

Osteria del Nonno
loc. Corona 29/a, San Bernardo
tel. 019 703 355
for reservations: 019 884 197

Pasquale Usai (Sardinian cheeses)
loc. Corona 177, San Bernardo
tel. 019 703 137

Ristorante Antica Greppia
località Vetreria 4, Gameragna
tel. 019 703 311

Ristorante Il Braciere
via Teglia 85, San Martino
tel. 019 706 367

Ristorante Il Mortaio
via Pippo 108, Santa Giustina
tel. 019 704 00 27

Ristorante Pizzeria La Capannina
località Rovieto sup. 128, San Giovanni
tel. 019 703 055

Ristorante Pizzeria Ligustico
Gameragna 2, tel. 019 706 384

Ristorante Pizzeria Saettone
località Rio Basco 64, San Giovanni
tel. 019 706 585
at the Camping Dolce Vita (campsite)

Ristorante Trattoria La Girotta
via Pippo 14, Santa Giustina
tel. 019 706 100

Ristorantino Anna
piazza Poggi 30, San Giovanni
tel. 019 703 087, 349 588 5051

Trattoria Colomba
via P. Rocca 13, San Martino
tel. 019 706 285





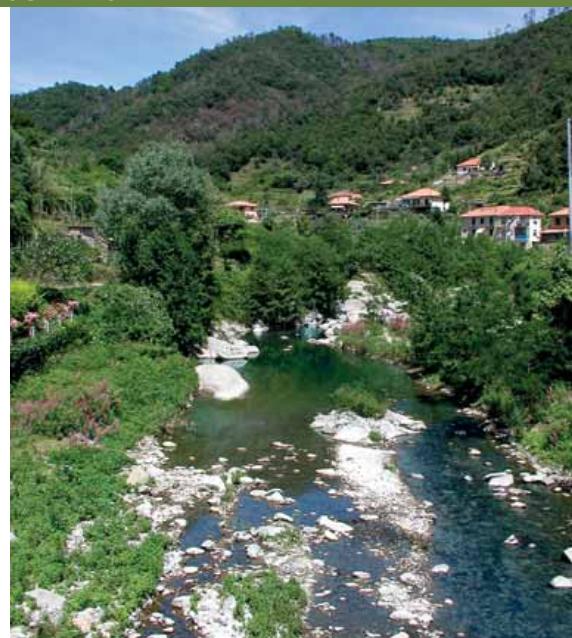
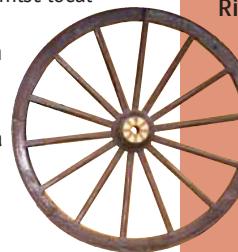
THE HAMLETS OF ALBISOLA SUPERIORE

► Luceto

Albisola Superiore is the gateway to a lush green valley nestling between the steep inland hills. It seems impossible that the sea is so close. The Ellera Valley acts as Albisola's reservoir of cool air and is dotted with villages with coloured stone houses, humpback bridges and old watermills. One of the most interesting mechanical nativity scenes in Liguria can be visited in the crypt of Luceto's modern church between December and January (and during other periods of the year on request). Nearby the **Caseificio Santoriello** (dairy) produces tasty Southern Italian cheeses, such as mozzarella and ricotta, and butter. It is flanked by the **La Filanda Golf Club**. Other specialities can be found further along the valley: the honey of **Apicoltura Gaino** (beekeepers) in Carpineto, and the Ligurian wines of **Enoturist à Cantin-à**.

► Ellera

Ellera, with its tiny squares and narrow old streets, is a welcoming hamlet that nestles between a mountain stream and the hillside. It is an excellent place to stop for a good night's rest and some delicious food. Where? At the **Ristorante di Nonna Teresa** and the **Trattoria del Molino** (with apartments). Authentic home cooking is also offered by the **Trattoria da Marietta**, whilst local cheeses and charcuterie products are available in the grocery shops in the village. Ramblers can follow the path from Ellera to San Bernardo in the Letimbro Valley, behind Savona.



► The hamlets of Albisola Sup. Where, how and when

Caseificio Diodato Santoriello
loc. Grana 10, tel. 019 480 601

Club Ippico Luceto
via Boraxe, loc. Luceto, tel. 019 480 036

Enoturist à Cantin-à (Ligurian wines)
via R. Poggi 19, loc. Casino, tel. 019 49 262

Golf Club La Filanda
loc. Grana, tel. 019 484 857
www.filanda.org

Miele Gaino (honey)
via R. Poggi, loc. Carpineto, tel. 019 488 141

Mechanical nativity scene
(in the crypt of the church in Luceto)
Contact: Renato Piccone, tel. 019 487 857

Ristorante di Nonna Teresa
via Rosselli 29, loc. Ellera, tel. 019 49 009

Trattoria da Marietta
via G.B. Schiappapietra 17
loc. Ellera, tel. 019 49 059

Trattoria del Molino
(with apartments) piazza Cairoli 1
loc. Ellera, tel. e fax 019 49 043

SASSELLO

► Italy's first orange flag

Although it has a population of less than two thousand, the municipal territory of Sassello covers an area of over 100 square kilometres. Its extensive woods are inhabited by roe deer, hawks and foxes, all of which can be spotted when walking, cycling or driving through the beech and pine groves. Sassello is the first Italian village to receive the Touring Club of Italy's orange flag, a quality mark for the tourist facilities and environmental standards of inland areas.

► A noble feudal village

The centre of Sassello dates back to the seventeenth century and boasts frescoed palaces and Baroque churches. The late-Renaissance Church of the Concezione and the old Church of San Giovanni house paintings and sculptures by great Genoese artists, including Anton Maria Maragliano. The Saracens' Tower dominates Bastia Soprana, whilst the fifteenth-century village of Bastia Sottana preserves the ruins of a castle and the Church of Sant'Antonio.



Skiing by the sea

Sassello and Alberola boast the nearest ski runs to the sea in the whole of Liguria; skiers here enjoy splendid views of Mount Viso and the Piedmontese Alps. Spend the night at the **Rifugio Monte Cucco** (mountain refuge) and wake up ready for the pistes.



12

► Mount Beigua

Sassello is the main town on majestic, wild Mount Beigua, which is protected by the Regional Natural Park of the same name. Its summit (1287 m) offers what can only be described as an immense panorama, extending from Genoa to the Apuan Alps, and Corsica to the Maritime Alps, Mount Viso, Mount Rosa and the Po Valley. And the sea is right there at its foot. To the north, the mountain turns into a plateau crossed by the River Erro in a fascinating landscape of meadows, rugged rocks and cool lakes: ideal for swimming.

► Flowers for the Lord

In early summer the streets of Sassello are decked with leafy branches and flower petals for the Corpus Christi celebrations.



Books, paintings and nativity scenes

Sassello is one of the most important cultural spots of Savona's inland area. Palazzo Perrando houses the library, cultural centre and museum of archaeology and local history founded by the last descendant of the Perrando family. The museum also boasts paintings by Piola and Cambiaso, a seventeenth-century carved wooden nativity scene and a collection of ceramics.



► A few tasty delicacies...

... can be enjoyed in the numerous restaurants of the huge territory of Sassello; try the barbecued meat at the **Pizzeria Happy Days**, next to the **Tavola Calda Levej** (snack bar), right in the centre of town; or at the cosy **Trattoria Vittoria** at the beginning of the road to Giovo. Palo is home to the **Pizzeria GT** and the **Ristorante Bar Franco**, whilst Piampaludo has the **Ristorante Il Fungo**, situated after the turning for Mount Beigua. Its speciality, as its name suggests, is mushrooms. Simple family fare is offered at the **Bar Ristorante Alimentari di Sergio Saraceno** in Maddalena, on the main road that leads to Piedmont.



Patriarchs of the vegetable kingdom

Liguria's monumental trees include the 200-year old linden tree of Micula, near Piampaludo.



► Who said that greed is a deadly sin?

Sassello is home to gourmet delights: its soft *amaretti* (macaroons) are

legendary, as is its sweet amaretto liqueur, to be sipped after meals. But it is also famous for its ham, cooked and raw salami and bacon pâté flavoured with herbs and spices. The extensive woods provide porcini mushrooms and the local bakers make an oval type of flat bread from flour and potatoes, known as *tirotti*. These delicacies can be purchased at the **Macelleria Giacobbe** (butcher's shop), the **Artigiana del Fungo** (wild mushroom shop) and the numerous other stores selling local products on the central square, Piazza G. Rolla, and around the town.



► Food and rest for sports enthusiasts

Sassello has a wide range of establishments offering good food and accommodation. The town itself boasts the elegant **Albergo Ristorante Pian del Sole** (hotel and restaurant), just north of the centre, and the pretty **Albergo Trattoria San Giovanni** (hotel and trattoria), up in the woods beyond the Church of San Giovanni. Palo is home to the **Albergo Ristorante Delfino** (hotel and restaurant), the **Locanda Ristorante Paradiso** (inn and restaurant) and the **Club Naturista Costalunga** (naturist club), tucked away in the woods. Alberola has the **Pensione Ristorante Sciatori** (guesthouse and restaurant). "Alternative" accommodation includes the **B&B Villa Agnese** in Bastia Sottana; the **B&B Flag Is Up Farm** at La Maddalena, with a stud farm for race horses; the **B&B "A Spasso per i Boschi"**, right in the old town centre; the **B&B Villa Bergami**; the **Agriturismo La Betulla** (guest farm), hidden in the woods of Veirera; the **Agriturismo di Francesco Romano** (guest farm) set in the green meadows and woods – the ideal location for riding; and the **Rifugio Sciverna** in Maddalena, a refuge for ramblers in a country manor house and farmhouse dating back to the eighteenth century.



the other riviera

► Sassetto

▼ Sassetto Where, how and when

Town Hall tel. 019 724 103
www.inforiviera.it/blu/sassello.cfm

Agriturismo di Francesco Romano
via Albergare 3, tel. 019 724 527
agriturismo.romano@libero.it

Agriturismo La Betulla
loc. Veirera, tel. 348 302 0113

Albergo Ristorante Delfino
via Mulino 3, Palo, tel. 019 727 039

Albergo Ristorante Pian del Sole
Loc. Pianferioso 23, tel. 019 724 255

Albergo Trattoria San Giovanni
via Avilla 4, tel. 019 724 025

Amaretti Giacobbe
loc Pian Ferrioso 4, tel. 019 724 860

Amaretti Isaia
via G.Badano 46/r, tel. 019 724 126

Amaretti Virginia
loc Prapiccinin 6, tel. 019 724 119

Amaretti Vittoria
via G. Badano 28, tel. 019 724 101

B&B "A Spasso per i Boschi"
viale Rimembranza 11
tel. 019 724 180, 335 706 9394

B&B Flag Is Up Farm
with stables, loc. Boiazza 21, Maddalena
tel. 019 720 906, 340 699 7297

B&B Villa Agnese
loc. Moglie 3
tel. 335 711 0517, 335 705 1468

B&B Villa Bergami II parco dei Cedri
via Bergami 11,
tel. 019 724 029, 320 892 7852

Bar Franco Ristorante
Palo, tel. 019 727 000

Bar Ristorante Alimentari Saraceno Sergio
loc. Prina 6, Maddalena, tel. 019 724 206

Biscottificio del Sassetto
(Baratti & Milano) (amaretti)
loc. Maddalena, tel. 019 724 014

Club Naturista Anita Costalunga
loc. Palo, tel. 019 720 004, 334 323 4524

La Baita Distillery amaretto and amaro
(liqueurs) via Savona 16, tel. 019 724 465

L'Artigiana del Fungo
via Rimembranza 12, tel. e fax 019 720 245

La Sasseliese (amaretti)
via G. Badano 44, tel. 019 724 140

Locanda Ristorante Paradiso
loc. Baiardo 6, Palo, tel. 019 727 021

Macelleria Salumeria Giacobbe (meat and
salami) piazza G. Rolla 7, tel. 019 724 118

Perrando Museum
c/o Associazione Amici del Sassetto
via Perrando 33, tel. 019 724 100

Panificio Pasticceria Bellonotto (tirotti)
piazza Barbieri 2, tel. 019 724 104

Panificio Pasticceria Roberto Dabone (tirotti)
via Umberto I

Panificio Pasticceria Tre Torri (tirotti and
amaretti) via Roma 8, tel. 019 724 892

Pasticceria Prime Rose (amaretti)
via Roma 36, tel. 019 723 42 73

Pensione Ristorante Sciatori
loc. Alberola 8, tel. 019 727 047

Pizzeria GT
via Molana 11, Palo, tel. 019 727 247

Pizzeria Happy Days
via Roma 5

Rifugio Monte Cucco
loc. Alberola 26, tel. 019 727 048
allbergomontecucco@inwind.it

Rifugio Sciverna
frazione Maddalena, strada 334 per Acqui
Terme, tel. 019 720 081, 340 665 97 61

Ristorante Il Fungo
loc. Manzin 28, Piampaludo
tel. 019 736 952

Ristorante Piccolo Borgo
via T. Zunini 2, tel. 019 724085

Tavola Calda Levej
piazza G. Rolla 2, tel. 019 720 039

Trattoria Vittoria
via G. Badano, tel. 019 724 138



URBE

► The Riviera's "Rocky Mountains"

Urbe along the Orba: this tongue twister is the name of a municipality of five hamlets with 800 inhabitants, scattered over a wooded area with numerous mountain streams that recalls the Rocky Mountains. This is the ancient Orba Forest, once the hunting ground of the Lombard kings. The clear waters of the River Orba and its tributaries teem with fish, with silent lakes and little rapids that are much loved by canoeists and kayakers. The more open meadows are ideal for the unusual sport of grass skiing.



► The Beigua Park

The Beigua Park is just a stone's throw away, with its open skies that reach out towards the whole of Northern Italy. Its rocky peaks overlook the sea, and its forests are inhabited by roe deer and squirrels. Set among the trees are alberghi, huts in which chestnuts used to be dried. Well-signposted paths lead from the bottom of the valley up to the Alta Via dei Monti Liguri (Upper Ligurian Mountain Way).

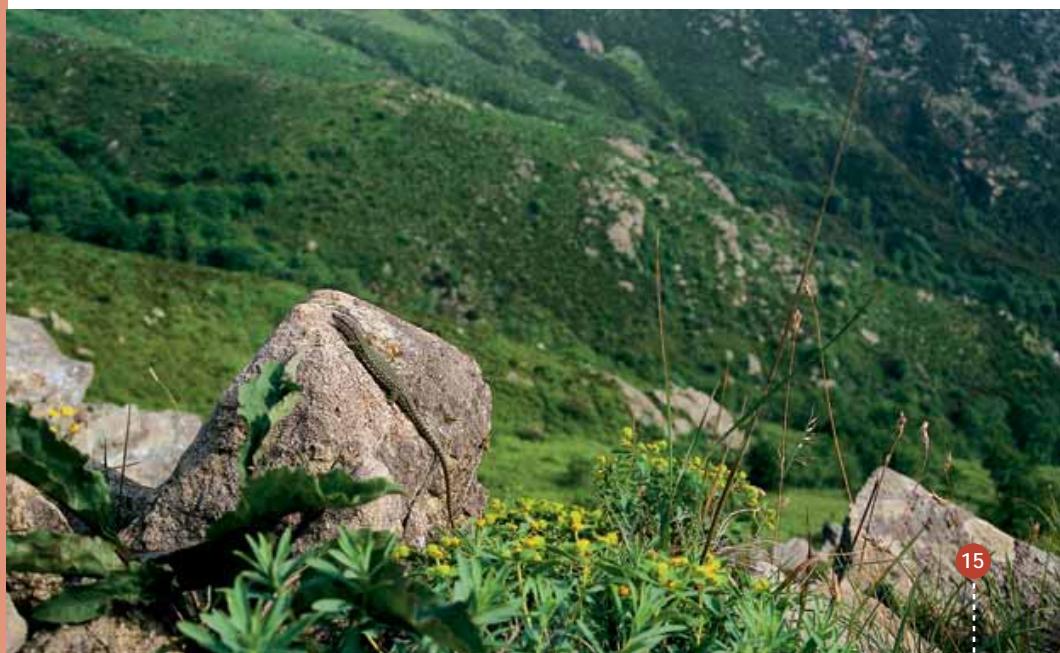


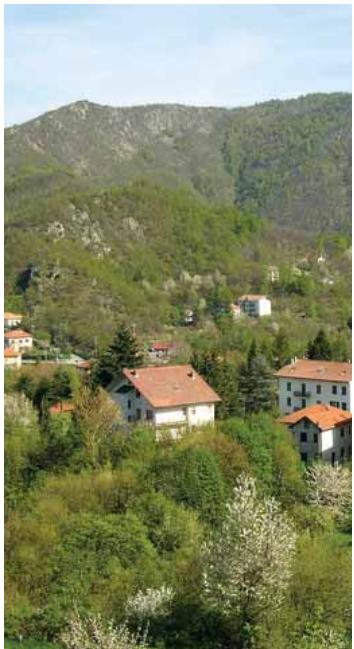
Good water, relaxing walks

One of the lightest mineral waters in Italy, Acqua del Faiallo, is bottled by the lake above San Pietro d'Olba, whose shores are ideal for relaxing walks and leisurely picnics.

► "Urbe" like Rome?

Rock drawings and Roman coins reveal that these magnificent forests have been inhabited uninterruptedly since prehistoric times. However the name "Urbe" has nothing to do with the *Urbe caput mundi*. Generations of peasants and craftsmen, who worked the iron imported from Elba, have lived amidst the red roofs of the houses, the simple Baroque-style church and the wooden beams of the farmhouses.





► A few good addresses



Visitors are spoiled for choice: Martina Olba is home to the **Albergo Ristorante Pizzeria Minetto** (hotel and pizzeria), near the bridge across the river, and **Da Tonito** (hotel and restaurant), housed in an Art Nouveau-style building. The **Pensione Ristorante alla Scala** (guesthouse and restaurant) is situated in the woods towards the Rocca della Marasca, whilst San Pietro boasts the **B&B di Stefano Catassi**, the "historic" **Albergo Ristorante all'Alpino** (hotel and restaurant) right in the centre and the **Pizzeria Tana della Volpe** in the hamlet of Ferriera. The **Pensione Ristorante Carolina** (guesthouse and restaurant) offers relaxation, mushrooms and game and is located in Montà, on the road to Sasselio. If you climb up towards the breathtaking Faiallo Pass, you will find the **Albergo Ristorante Rosa** (hotel and restaurant), **Albergo Ristorante Vara** (hotel and restaurant) and the **Locanda Ristorante Lupo** (inn and restaurant), all in Vara Inferiore, and the **Albergo Ristorante da Emma** (hotel and restaurant), **Albergo Ristorante Ravera** (hotel and restaurant), **Trattoria Tonio** and **Ristorante da Jatta** in Vara Superiore. Finally the **Albergo Ristorante del Faiallo** (hotel and restaurant) stands alone amidst the windy meadows of the pass overlooking the sea beyond Genoa.

◀ Urbe Where, how and when

Town Hall tel. 019 726 005
www.inforiviera.it/blu/urbe.cfm

Albergo Ristorante all'Alpino
via S. Ramorino 12, San Pietro
tel. 019 726 067

Albergo Ristorante da Emma
via Vara Superiore 12, tel. 019 733 001

Albergo Ristorante del Faiallo
via Faiallo 25, tel. 019 733 101
at the Faiallo pass

Albergo Ristorante Pizzeria Minetto
via Roma 7, Martina Olba, tel. 019 726 465

Albergo Ristorante Ravera
via Vara Superiore 29, tel. 019 72 227

Albergo Ristorante Rosa
via Vara Inferiore 4, tel. 019 733 057

Albergo Ristorante Vara
via Vara Inferiore 14, tel. 019 733 004

B&B di Stefano Catassi
via Piazzadoni 25, San Pietro, tel. 019 726 138

Locanda Ristorante Lupo
via Vara Inferiore 16, tel. 019 733 014

Pensione Ristorante alla Scala
via Marasca 77, tel. 019 726 017

Pensione Ristorante Carolina
via Savona 50, loc. Montà, San Pietro
tel. 019 726 414

Pizzeria la Tana della Volpe
via Ferriera 1, San Pietro, tel. 019 726 163

Ristorante Da Tonito
via Roma 24, Martina Olba, tel. 019 726 153

Ristorante da Jatta
via N.S. Visitazione 50, Vara Superiore
tel. 019 733 039

Trattoria Tonio
via Vassuria 27, Vara Sup., tel. 019 733 009



► The Alta Via dei Monti Liguri

The beautiful path that runs from east to west along the entire divide between Liguria and the Po Valley passes close to Pontinvrea and across the Giovo Pass. The Alta Via dei Monti Liguri is the area's trekking "highway". It is linked to other mountain paths suitable for walkers, cyclists, and horse riders that cross green grass in the summer and white snow in the winter. It offers breathtaking views over the nearby sea and the distant Matterhorn on clear days.

Horses can be hired at the **Planet Horse** stopping place on the Alta Via dei Monti Liguri and at the **Pensione per Cavalli di Tanja Caravati** stables, both on the road to the Giovo Pass, and at La Collina dei Martini stables, which cater for the disabled and scout camps and have an accommodation agreement with the Albergo Aquila d'Oro (hotel). Motorsports enthusiasts will find the **Pista di Kart Vittoria** track just west of the town.



PONTINVREA

► Fortresses, forests and gold

Pontinvrea has eight hundred inhabitants and is surrounded by the forests of the upper Erro Valley. The forests have supplied the wood for Savona's shipyards for centuries. The town's economy is still based on woodworking, along with fruit growing and tourism.

The nearby Giovo Pass is one of the traditional passes between Liguria and the Po Valley and two fine nineteenth-century fortresses (Forte Bruciato and Forte Tagliata) testify to its importance. The pure waters of the River Erro are said to contain little specks of gold.



The Marquises of Invrea

In the seventeenth century Pontinvrea was the fiefdom of Genoa's Invrea family, whose legacy is apparent not only in its name, but also in the reddish Marquis' Palace and the Church of San Lorenzo. There is also a thirteenth-century castle, which is now in ruins.



► Eating and more in Pontinvrea

The recently renovated **Albergo Ristorante Aquila d'Oro** (hotel and restaurant) and the comfortable **Ristorante il Fiume** are both situated in the centre of Pontinvrea. The **Ristorante Pizzeria la Pineta** (also a beer room and music pub), **Albergo Ristorante Stella** (hotel and restaurant), **Albergo Ristorante Ligure** (hotel and restaurant) and **Albergo Ristorante Zanini** (hotel and restaurant) with its **Pizzeria White Bull** are all located on the road leading to the Giovo Pass. The road to Piedmont offers the **B&B Otaner** for a comfortable bed, the **Azienda di Maria Leoncini** for homemade cheeses and honey, and **Gino Leoncini**, who produces honey in the village of Pianbottello.

White Bull are all located on the road leading to the Giovo Pass. The road to Piedmont offers the **B&B Otaner** for a comfortable bed, the **Azienda di Maria Leoncini** for homemade cheeses and honey, and **Gino Leoncini**, who produces honey in the village of Pianbottello.



► Pontinvrea Where, how and when

Town Hall tel. 019 705 001
www.inforiviera.it/blu/pontinvrea.cfm

Albergo Ristorante Aquila d'Oro
via Roma 6, tel. 019 705 156

Albergo Ristorante Ligure
via Tagliata della Chiesa 43, tel. 019 705 007

Albergo Ristorante Stella
via Tagliata della Chiesa 30, tel. 019 705 030

Albergo Ristorante Zanini Pizzeria White Bull
via Tagliata della Chiesa 3, tel. 019 705 018

Azienda Maria Leoncini (cheese, honey)
via Acqui 16, tel. 019 705 122

B&B Otaner
via Acqui 11, loc. Vignaret, tel. 348 362 42 20

Gino Leoncini (honey)
loc. Pianbottello

La Collina dei Martini di Laura Repossi
stables and riding school
loc. Collina dei Martini, tel. 347 272 7956

Pensione per cavalli di Tanja Caravati
via Prin, junction with via Giovo 28
tel. 347 705 1527

Pista di kart "Vittoria" (asphalt track)
at the junction for Mioglia
via Pian degli Agguati 1, tel. 019 705465

Planet Horse
stopping place on the Alta Via dei Monti Liguri
via Giovo 50, tel. 019 705 511, 349 747 74 37

Ristorante il Fiume
via Roma 3, tel. 019 705 143

Ristorante Pizzeria La Pineta
via Giovo 25, tel. 019 705 069

MIOGLIA

► Far from the history books, close to nature

Many centuries ago this village, cradled between the open green wooded hills and grey clay gorges reminiscent of the nearby Langhe region of Piedmont, was called *Medulia*. The history books make little mention of Mioglia, which is situated far off the beaten track and thus managed to avoid the plundering and violence of passing armies that befell its neighbours. The landscape is characterised by wide horizons and gently rolling countryside and instils tranquillity in its inhabitants and visitors alike.

► Galloping across the uplands

The rolling uplands of Mioglia have neither the ruggedness of the mountains nor the monotony of the plain. The best way to explore them is on horseback, along paths through country villages, woods and pastures, in the search for tuvi, tuff hills containing fossilised shells. Horse rides can be arranged from the **Scuderia Le Fer de Cheval** (stables) on the border with Piedmont, which organises excursions on horseback and pony trekking, amidst the woods and mountain streams, where it is possible to swim. Motorsports enthusiasts will be attracted by the unsurfaced **Pista Kart Mille Miglia** (go-cart track), for go-carts and quad bikes.

► Mioglia Where, how and when

Town Hall tel. 019 732 014
www.inforiviera.it/blu/mioglia.cfm

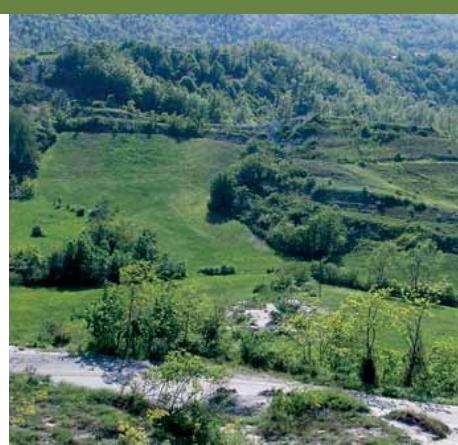
Albergo Ristorante Oddera
 piazza Gen. Rolandi 2, tel. 019 732 026

Azienda Agricola di Liliane Heller
Scuderia Le Fer de Cheval
 with the Scuderia Le Fer de Cheval farm camping, horse riding, picnic area, Loc. Cascine 8, tel. 019 735 0503

Osteria Cibi di Liguria
 via Avera 10, loc. La Viora,
 tel. 019 732 171, 019 822 700, 336 587 838

Pista Kart Mille Miglia scrambling and dirt-track racing for go-carts and quad bikes, v. Avera

Ristorante da Pippo
 via Savona 2, tel. 019 735 2507



Lunch and a good night's sleep

Mioglia's cultural affinity with Piedmont is confirmed by its traditional dish, polenta with boiled meat, which is celebrated in a village festival in September. The pleasures of the table can be sampled at the **Osteria Cibi di Liguria** (food and books), housed in a farmhouse in the woods outside the village, or at the **Ristorante da Pippo** in the centre, which offers refined Piedmontese cuisine. The centre of the village is also the location of the **Albergo Ristorante Oddera** (hotel and restaurant), whilst **Liliane Heller's Farm**, on the road to Piedmont, also offers camping holidays.



the other riviera



Bormida di Spigno Valley

SAVONA

Piedmontese Liguria

The Bormida di Spigno Valley is a piece of Liguria with a Piedmontese flavour. This may be due to its history, marked by feudal struggles and rulers who were sometimes local (the Del Carretto Marquises) and sometimes from Monferrato and the House of Savoy; or perhaps to the river that flows northwards, towards the Po...

In any case, the dialects spoken here have a Piedmontese ring and the excellent local truffles "smell of the sea".



ALTARE

► An Art Nouveau town

The town of Altare is set amid the green surroundings of the Colle di Cadibona, traditionally the transition point between the Alps and the Apennines. Its origins are medieval and it once belonged to the Del Carretto family. It was subsequently ruled over by the Marquises of Monferrato, who introduced the craft of glassmaking. Today it is a pretty little town with 2300 inhabitants, set in the lush greenery of the Apennines and embellished with exuberant Art Nouveau architecture (dating from the early twentieth century), in the form of palaces, villas and industrial buildings.

► The Savona Forest

Altare is in the centre of the huge, thickly wooded Savona Forest, which has supplied the area with wood and clean air for thousands of years. This endless green expanse is ideal for walking and mountain biking. Beech, durmast, Turkey oak and chestnut trees grow in the forest, alongside ferns, butcher's broom, juniper, holly and broom. Foxes, hares, squirrels, herons and slow, silent-flying birds of prey can all be seen with a little luck. The Tecci Fortress stands on the Colle di Cadibona and was built to defend the valley.



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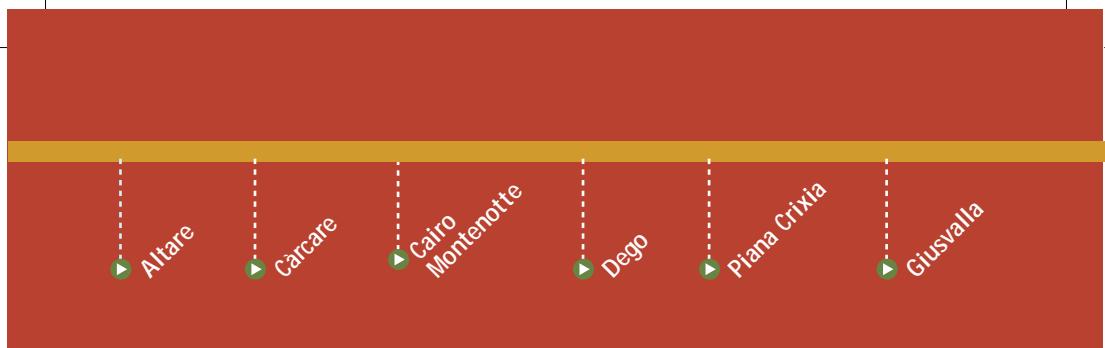
► Sand, fire and glass

Sand heated in the fire, blown and worked into glass: this art has earned Altare's master glassmakers world renown since the fifteenth century.



In 1495 the University of Glass was founded in the town. It laid down the statutes that regulated the art. The finest production of Altare's master glassmakers is housed in the **Museo del Vetro** (Glass Museum), in the splendid Art Nouveau setting of Villa Rosa. Antique pieces can be seen in the museum, while modern examples can be bought from the master glassmakers who still practise their art in the town: **Raffaello** and **Costantino Bormioli** and **Vanessa Cavallaro**.





A stone's throw from the sea

Altare

400 metres above sea level, 2 km from the A6 motorway exit (Altare), 20 km from the sea (Bergeggi and Vado Ligure)

Càrcare

340 metres above sea level, 3 km from the A6 motorway exit (Altare), 21 km from the sea (Bergeggi and Vado Ligure)

Cairo Montenotte

340 metres above sea level, 8 km from the A6 motorway exit (Altare), 26 km from the sea (Bergeggi and Vado Ligure)

Dego

320 metres above sea level, 16 km from the A6 motorway exit (Altare), 34 km from the sea (Bergeggi and Vado Ligure)

Piana Crixia

270 metres above sea level, 23 km from the A6 motorway exit (Altare), 41 km from the sea (Bergeggi and Vado Ligure)

Giusvalla

475 metres above sea level, 25 km from the A6 motorway exit (Altare), 28 km from the A10 motorway exit (Albisola), 29 km from the sea (Albisola)



Huge trees and cool waters

Both can be found on the road to Mällare: the mineral water springs of Vallechiara and the four monumental trees of Li Piani – two sequoias, a Nordmann fir and an Atlas cedar, each 30 metres tall and 110 years old.

Satisfying the appetite and resting the body

Visitors to Altare can lunch at the **Ristorante Pizzeria Il Grottino** and the **Albergo Ristorante Bruna** (hotel and restaurant) in the town centre, at the **Albergo Ristorante**

Belvedere (hotel and restaurant) on the Alta Via dei Monti Liguri or at the **Locanda Ristorante Quintilio** (inn and restaurant) with its elegant coloured glass Art Nouveau windows, which has won the Locale del Buon Formaggio quality award. Outside town, towards the Vallechiara Spa, is the popular and very lively **Locanda Trattoria K2** (inn and trattoria).



► Altare: Where, how and when

Town Hall tel. 019 58 005
www.inforiviera.it/blu/altare.cfm

Albergo Ristorante Belvedere
 via Gramsci 51, tel. 019 58 057

Albergo Ristorante Bruna
 via Roma 57, tel. 019 58 077

Costantino Bormioli
 Artistic Glass, via Roma 39
 tel. 019 584 506

Locanda Ristorante Quintilio
 via Gramsci 23, tel. 019 58 000

Locanda Trattoria K2
 Salita Arcara 19, tel. 019 584 478

Museo del Vetro
 Piazza Consolato
 tel. 019 584 734

Raffaello Bormioli
 Artistic Glass
 via Palestro 16
 tel. 019 58 254

Ristorante Pizzeria
il Grottino
 via Roma 7

Vanessa Cavallaro
 Artistic Glass Engraving
 Piazza Vittorio Veneto 6
 tel. 019 584 112



CÀRCARE

► A Roman town

Càrcare was a Roman post on the *Via Aemilia Scauri*. It is now a centre of glass and pottery production with almost 6,000 inhabitants. Its colourful, elegant old town overlooks the River Bòrmida di Pàllare. The ruins of the feudal castle and several handsome churches testify to its past.

► A cultural town

Càrcare is the birthplace of the writer Anton Giulio Barrili (1836-1908). His former house is now the municipal library, which has kept his correspondence with the politicians and scholars of his day. Goffredo Mameli composed the words to Italy's national anthem at the Collegio Calasanzio.



The Scuola dei Grigi

During the late nineteenth century Càrcare became a famous holiday resort. The period coincided with the pictorial movement known as the *Scuola dei Grigi* ("Grey School"), due to the muted tones of its outdoor painting. Its exponents included Ernesto Rayper and other Genoese painters.



► Truffles and Zrarìa

Although it is near the coast, Càrcare is influenced by the flavours of Piedmont, as seen in the use of truffles in the local cuisine. The fragrant, precious tuber and other specialities can be savoured in Càrcare's many restaurants: the oldest is the **Osteria la Froia**, on the road to Pàllare, whose sign is almost illegible. It serves

Zrarìa, accompanied by ballads.

Zrarìa is a dish of jellied beef and salami flavoured with lemon, bay leaves and saffron. Its name betrays its Arab origins, and means "frost", although the salami is a local touch.



► Other eateries

The modern part of Càrcare, near the Shopping Centre, boasts the **Ristorante Il Quadrifoglio**, **Pizzeria La Sirena** and **Cafè Agorà**, which serves meals at lunchtime. Attractions in the pedestrian area of the old town include **La Taverna di Mangiafuoco** (restaurant), whose specialities include farinata (chickpea flat bread), and the **Birreria Maltese**-La Farmacia dei Sani (beerhouse and restaurant). The **Osteria Baldà** (inn), with its *Rive Gauche* Parisian air, is situated near the

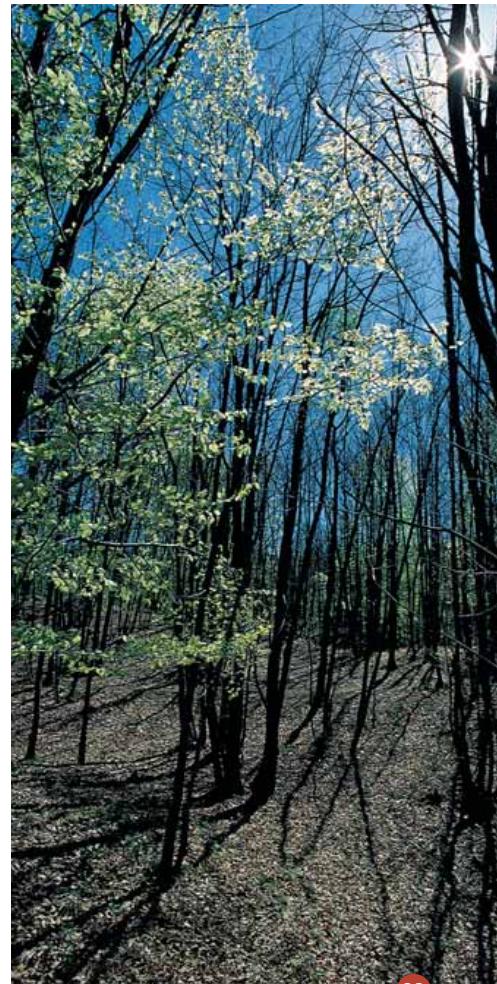


bridge over the Bormida, close to the **Enoteca la Barbatella** (wine bar), which

serves excellent wines. The **Osteria di Vanda Moreno** (inn) serves home cooked lunches, but is difficult to find, as it has no sign. The **Antica Trattoria da Palmira** is situated in the pedestrian area on the right of the river. The **Ristorante Giovanni del Monte** and **La Baracca** (summer only) restaurants are both located on the road up to the charming blue and white striped church in the woods high above the town. Visitors can stop to taste the farinata at the **Ristorante Il Girasole**, pizza at the **Ristorante Pizzeria Il Braciere** along the former Highway 29 to Altare, and family-style cooking at the **Trattoria Vispa Teresa**, obviously in Vispa.

Haute cuisine

Fine local specialities include the meat produced by the **Cooperativa Allevatori Bestiame CAB** (Livestock Farmers' Cooperative) and the Formaggetta Savonese cheese and curd cheese (*zuncò*) made by the **Azienda Zootecnica di Roberta Erbi** (dairy farm) in Negreppie, near Vispa. Curd cheese is a fresh, cooked paste cheese made from whole goat's milk, which is left to drain on a rush mat.



► Càrcare: Where, how and when

Town Hall tel. 019 518 605
www.inforiviera.it/blu/carcare.cfm

Affittacamere La Casa del Vescovo
 via Cornareto 7, tel. 339 756 2224

Antica Trattoria da Palmira
 via Castellani 40, tel. 019 510 218

Azienda Zootecnica Roberta Erbi
 loc. Negreppie, Vispa, tel 338 695 5932

Cafè Agorà
 piazza Sandro Pertini 8, tel. 019 512 080

Cooperativa Allevatori Bestiame CAB
 (production and sale of meat)
 via Diaz 1 presso OK Market

Enoteca La Barbatella
 via Sanguineti 12, tel. 019 514 2228

La Taverna di Mangiafuoco
 piazza Genta 2, tel. 019 518 992

Locanda Ristorante La Baracca
 loc. San Giovanni del Monte, tel. 019 518 838

Osteria Balda
 via Garibaldi 2, tel. 019 511 483

Osteria di Vanda Moreno
 via Cosseria 33, tel. 019 510 457

Osteria la Froia
 via Sapetina, tel. 019 517 716

Pizzeria La Sirena
 via delle Vetrerie 22, tel. 019 511 241

Ristorante Il Girasole
 via Rinchiuso 1, tel. 019 511 776

Ristorante Il Quadrifoglio
 via XXV Aprile 29, tel. 019 517 289

Ristorante Pizzeria Il Braciere
 via Nazionale 107 tel. 019 510 573

Ristorante San Giovanni del Monte
 loc. Bugile Soprano, tel. 019 514 2194

Trattoria Vispa Teresa
 via Nazionale 86, Vispa
 tel. 019 510 141

CAIRO MONENOTTE



24

► A town with thousands of years of history

The town's earliest inhabitants were Neolithic farmers and hunters, followed by the Romans, who founded *Carium* on the *Via Aemilia Scauri*. Today Cairo Monenotte is the largest town in the Langa Savonese with 13,000 inhabitants. The local dialect is closer to Piedmontese than Ligurian. Napoleon defeated the Austrians here on 12 April 1796, during his Italian campaign and the remains of the trenches can still be seen.



► A medieval touch

Cairo's history can be read in the remains of its fourteenth-century walls, its tower and the ruins of its castle. The Church of San Lorenzo is a national monument, whilst the old residence of the Scarampi Marquises is known as the "Caminata". On Saint Laurence's Feast Day (10 August) "Medieval Cairo" is celebrated in the old town.

► Cairo Montenotte

Bormida di Spigno Valley



► Murals, birds and stone bridges

History is also evident in the hamlets of Carretto (perhaps the original home of the Del Carretto Marquises), with its ruined castle, and Rocchetta, with the "Roman" bridge built by the Alemanni over the River Bormida near the bird reserve and its houses with their many colourful murals.



The Riviera dei Teatri

Cairo's Abba Cinema and Theatre (named after the famous local Garibaldian writer) participates in the "Riviera dei Teatri" programme, with an interesting season of plays for townspeople and tourists alike.



► Horses and photographs

The old village of Ferrania boasts an abbey that is almost a thousand years old and much Art Nouveau industrial architecture. The nearby countryside is home to cormorants, which fly up and down the river, and the horses of the **Club Ippico La Marcella** (riding club).

► The Rocca dell'Adelasia

The Rocca dell'Adelasia Nature Reserve is a 450-hectare protected area in the Montenotte Woods. It is crossed by paths that are ideal for horse riding and mountain biking, amidst mountain streams, wild orchids, Karst caves and Napoleonic trenches.

► Underneath the arches...

The old town of Cairo is very welcoming and one of the best preserved in the region, with coloured houses, arcades, bars, cafés and many shops with original and elegant painted signs.



Infinite woods

Montenotte's vast woods are inhabited by roe deer and wild boar and are home to delicious wild mushrooms and centuries-old trees, such as the Faggio alle Traversine beech tree, on the main road, and the 200-year-old beech tree by the **Rifugio Alpino Cascina Miera** (mountain refuge). The same woods are crossed by the Sentieri Bormida Natura BN (nature trails) and the Alta Via dei Monti Liguri.





➊ Tasty inland cooking

The finest local products are truffles and porcini mushrooms, teamed with more simple fare: chestnuts, salami and nettle omelette. The **Apicoltura Aldo Castellano** beekeepers offer honey and products from their hives.

Cairo has a very wide range of gourmet establishments: the **Ristorante Pizzeria Maruzziello** and the **Ristorante Pizzeria Il Drago** are both in San Giuseppe. **Milk & Coffee** is a snack bar in the "Bormida" Shopping Centre, and **Traliccio** is the self-service restaurant in the other shopping complex on the ring road. Restaurants in the old town centre include the **Ristorante Alpi "Osteria da Palin"**; the **Ristorante I Portici da Ale** (underneath the arches); the **Ristorante Pizzeria la Grotta da Guido**, the unusual **Osteria del Vino Cattivo**; **La Grande Pagoda Chinese Restaurant**; the **Pizzeria da Luciano**; and the **Ristorante Ore 12 Self Service** (self-service restaurant) in the large square overlooking the ruins of the castle, on the northern edge of the historic district. The new town has the **Ristorante Pizzeria Il Bunker**; the **Ristorante La Bruschetta**; and the **Tavola Calda Lunico** (snack bar). Moving up towards the hills, you come across the **Enoteca Taverna La Baia degli Angeli** (wine bar), which accompanies its excellent wines with pizza, cheese boards and cold meats and salami. Other restaurants include the **Trattoria La Tana dell'Orso** in Ferrania and the **Taverna degli Elfi** in the pretty village of Braia, with its stone and brightly painted houses. Rocchetta has two cafés: the **Caffè Vilma** and the **Caffè XXL Extralarge**.



A good dinner and a comfortable bed

In Cairo you can eat and sleep at the Rationalist style **Albergo Ristorante City**, an elegant hotel and restaurant with conference rooms, at the **Albergo Ristorante La Torre** (hotel and restaurant) and **Pizzeria Porta Soprana**, near the tall entrance gate on the southern edge of the city, or at the **Albergo Montenotte** (hotel) on the other side of the town. The **Trattoria Piemontese con Alloggio** (hotel and restaurant) in Bragno serves farinata in a striking coal-black setting. In Ville rooms are available from **Bruno Pera** and at the **Agriturismo Cascina del Vaj** (guest farm), which offers Ligurian/Piedmontese cuisine and a riding school.

▼ Cairo Montenotte Where, how and when

Town Hall tel. 019 507 071
www.inforiviera.it/blu/cairo.cfm

Affittacamere da Bruno Pera
Strada Ville 19, tel. 019 50 830

Agriturismo Cascina del Vaj
Strada Ville 140, tel. 019 50 894

Albergo Montenotte
piazza della Vittoria 27
tel. e fax 019 504 858

Albergo Ristorante City
via Brig. Partigiane 54 (SP 29)
tel. 019 505 182

Albergo Ristorante La Torre
e Pizzeria Porta Soprana
corso Italia 29, tel. 019 506 211

Apicoltura Castellano Aldo
via Medaglie d'Oro 16, tel. 019 501 812
328 114 2377

Bar Self service Il Traliccio
corso Brigate Partigiane 20
shopping district, tel. 019 500 497

Caffè Vilma
via Colletto 46, Rocchetta di Cairo

Caffè XXL Extralarge
via Colletto 54, Rocchetta di Cairo

Cinema Teatro Abba
via Fratelli Francia 14
tel. 019 5070 7310
c/o Municipal Library, p.zza Savonarola

Enoteca Taverna La Baia degli Angeli
strada Colombera 2, tel. 019 504 631

Ferrania Club Ippico "La Marcella"
c/o Ferrania Imaging Technologies
tel. 019 520 695

La Taverna degli Elfi
str. Braia 1, Carretto, tel. 019 50 877

Milk & Coffee Tavola Calda
"Bormida" Shopping Centre
corso Brigate Partigiane 28/d
tel. 019 502 940

Osteria del Vino Cattivo
via A. Sanguineti 16, tel. 019 500 196

Pizzeria da Luciano
piazza della Vittoria 54, tel. 019 502 441

Rifugio Alpino Cascina Miera
Adelasia Park, Montenotte road,
contact the Comitato per la Salvaguardia
dell'Ambiente Naturale delle Valli Bormida
(Nature Protection Committee of the Bormida
Valleys), tel. 019 520 138 or the Public
Relations Department of the Imation factory
in Ferrania tel. 019 5221

Ristorante Alpi "osteria da Palin"
piazza XX Settembre 6, tel. 019 504730

Ristorante cinese La Grande Pagoda
via Alfieri 54, tel. 019 500 349

Ristorante I Portici da Ale
via dei Portici 7, tel. 019 501 106

Ristorante La Bruschetta
via Martiri della Libertà 151, tel. 019 504 023

Ristorante Ore 12 (Self Service)
P.zza della Vittoria 27

Ristorante Pizzeria Il Bunker
via Martiri della Libertà 7, tel. 019 503 969

Ristorante Pizzeria Il Drago
corso Marconi 150, San Giuseppe
tel. 019 504 209

Ristorante Pizzeria la Grotta da Guido
via Dellavalle 17, tel. 019 505 019

Ristorante Pizzeria Maruzziello
corso Marconi 171, San Giuseppe
tel. 019 518 030

Tavola calda 8 Mile Rd Bar
viale della Libertà 13, Ferrania
tel 340 976 4428

Tavola calda Lunico
via Martiri della Libertà 167

Trattoria Piemontese con Alloggio
via Sambolino 26, Bragno
tel. 019 520 143

the other riviera

DEGO

► Castles, churches...

Dego, a small town of 2,000 inhabitants on the ancient Roman *Via Aemilia Scauri*, has several historical attractions to offer visitors: the ruins of the Castello Del Carretto (castle); the parish churches of Bormiola and Santa Giulia; Borgo Castello (whose origins are perhaps Roman), with its Art Nouveau style Villa Rossa and boundary stone in memory of the Blessed Teresa Bracco, who died in 1944 and is venerated in the valley.

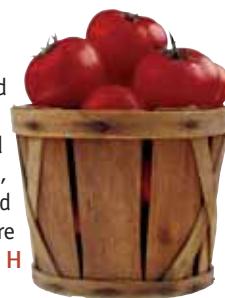
► A stone's throw from the Langhe

The plain formed by the River Bormida and the surrounding hills that slope down towards Piedmont are covered in broad-leaved, conifer, chestnut and beech woods and are ideal for excursions on foot, horseback or bicycle. Truffles and wild mushrooms are plentiful here. The views are unforgettable and stretch from Mount Beigua and the Riviera di Ponente to Mount Viso, the Maritime Alps, the Langhe and Alto Monferrato. Collina del Dego is a beautiful forest with paths, roads, picnic areas and pure springs, which borders on the Adelasia Reserve and the Savona Forest.



► Lunchtime

Dego's cuisine can be sampled at the **Da Gianni** and **Valle Verde** pizzeria restaurants and at the **Trattoria da Francesca**, which also offers farinata and pizza. Ready-to-eat dishes are available at the modern **Bar H Spaghetteria** with its eye-catching *trompe-l'oeil* décor. In the thick forest of Collina del Dego, not far from a pure spring, the **Agriturismo Le Sorgenti** (guest farm) offers Piedmontese menus, homegrown vegetables and jams.



► A few mouthwatering purchases...

...from the **Azienda Agricola Biologica di Mario Ferrari** (organic farm) that produces various types of cheeses, including tomino and ricotta, and charcuterie products in the pretty hills of Berri, and the **Azienda Agricola di Domenico e Pera** (farm) in Porri, which offers cheeses, meat, suckling pigs, poultry, honey and splendid views over the Maritime Alps. Meat can be purchased from the **Cooperativa Allevatori Bestiame CAB** (Livestock Farmer's Cooperative) and organic cereals from the **Azienda Agricola La Carpeneta** (farm).



Evening falls...

The renowned and very panoramic **Locanda Ristorante Da Rosina** (inn and restaurant) in Porri offers more good food and accommodation, as does the **Agriturismo Cascina Palazzo** (guest farm) in Bormiola, which also sells strictly home-raised and organic meat, charcuterie products, bread, fruit and vegetables.

Sanvarezzo near Santa Giulia is the site of the boundary stone dedicated to the Blessed Teresa Bracco and the **Trattoria Belvedere**, which offers herbal grappa, fresh milk liqueur, oil and fish sausages.



▼ Dego Where, how and when

Town Hall tel. 019 577 792
www.inforiviera.it/blu/dego.cfm



Agriturismo Cascina Palazzo
Bormiola 28, tel. 019 57 343

Agriturismo Le Sorgenti
Nassoli 5, tel. 348 603 30 23

Azienda Agricola Biologica
di Mario Ferrari
Road from Berri to Girini, tel. 019 578 088

Azienda Agricola Di Domenico e Pera
loc. Porri, tel. 019 512 845, 347 733 0659

Azienda Agricola La Carpeneta
via Supervia 48, tel. 019 57 613

Bar H Spaghetteria
via Savona 10

Cooperativa Allevatori Bestiame CAB
(production and sale of meat)
via Martiri della Libertà 13

Locanda Ristorante Da Rosina
via La Collina 18, loc. Porri
tel. 019 578 008 e 019 578 161

Pizzeria Ristorante da Gianni
via Nazionale 41, tel. 019 577 061

Pizzeria Ristorante Valle Verde
piazza IV Novembre 2, tel. 019 57 267

Trattoria Belvedere
loc. Sanvarezzo, tel. 019 577 8035

Trattoria da Francesca
via Roma 18, tel. 019 57 529

PIANA CRIXIA



► "Piana cum castro et capella"

...in other words, a plain with fortifications and a chapel: this is how the town is described in a document dated 991. The axes and stone tools discovered in the area indicate that the site was inhabited in Neolithic times, and subsequently by the Ligurians and Romans, who founded "Crixia". Piana Crixia, which currently has 800 inhabitants, was once part of the Marca Aleramica and was subsequently divided between the rule of Ligurian and Piedmontese lords.

► The Langhe di Piana Crixia

This area borders on the Langhe region of Piedmont. The Langhe di Piana Crixia Regional Park protects this unusual landscape of gorges with striking eroded argillaceous and marly rock formations. They are unique in Liguria and form waves of sand and clay on which pioneering vegetation attempts to float. The park is crossed by paths that can be followed on foot or mountain bike, along the gorges and thick woods. The views are sweeping and the spring flowers spectacular: these include two varieties of wild orchid.

► Rare and precious truffles

The area around Piana Crixia is home to the white truffle, the most precious variety of the Langhe's rare and aromatic fruits of the earth. It is harvested between September and December and accompanies local dishes served in the area's restaurants: meat and vegetable ravioli, mushrooms, game and Dolcetto wine.



Monumental trees beneath the starry sky

The absence of artificial lights on the hills makes it possible to see the night sky lit up by thousands of stars and the blue moonlight. The area is home to two monumental trees: a 150-year old sweet chestnut in Case Tappe, near the regional border, and a 150-year old durmast in Case Nizzè, between Lodisco and Gorra.



The miraculous Fungo del Collio

The most famous "personality" of the Langhe di Piana Crixia is the "stone mushroom": an ophiolite boulder that has protected the underlying soil from erosion and is suspended on a thin layer of rock. It is 14 metres high and weighs 260,000 kilograms. The "mushroom" is the subject of many local legends, which range from the Deluge to Napoleon, who is said to have tried in vain to take it back to France.



A recipe from Piana Crixia Truffle ravioli

Ingredients for 4 people:

100g lean beef
100g loin of pork
100g chicken giblets
2 tbsp oil
50/60g white truffles
50g Parma ham
4 tbsp grated Parmesan cheese
5 eggs
200g plain flour
50g butter.

Chop the beef, loin of pork and chicken giblets and brown in a little oil over a slow heat for 40 minutes. Transfer the cooked meat to a food processor and add the truffle and Parma ham. Add 2 eggs and the Parmesan and season to taste. Mix the plain flour with the 3 eggs on a pastry board. Knead well and roll the pasta into a thin sheet. Divide the sheet of pasta into two equal parts. Place small quantities of filling at distances of 4 cm on the first half of the pasta, then cover with the other. Press lightly to make the two sheets stick together. Cut into 5 cm squares and form each into a ring, pressing the edges so that they stick together. Cook the ravioli in a litre of boiling salted water for 4 minutes, then drain. Serve hot with melted butter and truffle shavings.

► A few good addresses

For a meal in Piana Crixia try the **Ristorante Il Castello del Fungo**, housed in an eclectic late nineteenth-century building that once belonged to Count Passavanti, the Marquis of Incisa; or the family-run **Trattoria Tripoli**. The welcoming **Albergo Ristorante Villa Carla** (hotel and restaurant) offers food and accommodation. Meat can be purchased from the **Cooperativa Allevatori Bestiame CAB** (Livestock Farmers' Cooperative), whilst keen riders should visit the **Pensione per Cavalli "il Paradiso da Jo"** (stables), where Gaetano and Giovanna offer rides, speciality food products, a western-style riding school and the pastures of their cattle.



► Visiting the hamlets...

...scattered throughout the hills will take you to the **Agriturismo La Celestina** (guest farm), housed in an Art Nouveau villa offering good Ligurian, Piedmontese and Emilian cooking and peaceful accommodation.

The road to Lodisio leads to **Johanna Noyon's** splendid farm, a restored old building with accommodation surrounded by fields, trees and a former mill. Exquisite Formeggeta cheese is also produced and sold by **Giuliana Masio** and **Luciana Ronchetti**, whilst **Adriano Parmigiani** offers honey and other products from his bees.



► Piana Crixia Where, how and when

Town Hall tel. 019 570 021
www.inforiviera.it/blu/pianacrixia.cfm

Adriano Parmigiani
 (honey and other products from bees)
 loc. Lodisio Costa 2
 tel. 019 570 328

Affittacamere Johanna Noyon
 loc. Pian del Nasso 1
 (beginning of the road to Lodisio)
 tel. 019 570 40 05

Agriturismo La Celestina
 Loc. Gallareto 16
 tel. 019 570 292, 328 747 47 65

Albergo Ristorante Villa Carla
 Loc. Pontevecchio 23
 tel. 019 570 019

Cooperativa Allevatori Bestiame CAB
 (production and sale of meat)
 via Chiarlone 48, tel. 019 570 319

Giuliana Masio (Formaggetta cheese)
 via Cascina 6

Luciana Ronchetti (cheeses)
 via Cascina 10

Pensione per Cavalli "il Paradiso da Jo"
 via Valpiana
 tel. 347 92 38 999, 347 91 81 749

Ristorante Il Castello del Fungo
 loc. Borgo 1, tel. 019 570 073

Trattoria Tripoli
 via G. Chiarlone 2, tel. 019 570 028



► False-Acacia Avenue

A row of ancient, knotty and imposing false acacias dating back to Napoleonic times welcomes visitors to Giusvalla. This rural village with 450 inhabitants was founded in the Middle Ages around a fortification built on an important route between Piedmont and the Genoese hinterland.



GIUSVALLA

► Lose yourself in the woods

Endless chestnut and beech forests surround Giusvalla, inhabited by curious and rather bold roe deer. The paths around the village reach some of the hills along the ridge between the Bormida and Erro Valleys.



"Il Giovo in bicicletta" (The Giovo by bike)

This is the name of seven mountain bike trails that cross the valleys, woods and villages of seven municipalities above the Via Aurelia main road: Stella, Urbe, Sasselio, Pontinvrea, Mioglia, Giusvalla and Quiliano.

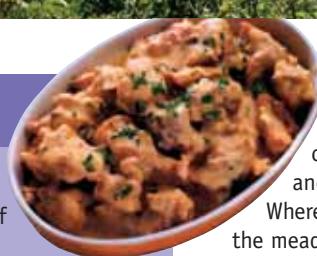
Giusvalla

Bormida di Spigno Valley



Time to relax

You can take the lane that leads off the Viale delle Robinie or that branching off the main road to Pontinvrea just outside the village; both enter the woods and wind their way between the huge trees and views over Mount Viso and the Maritime Alps. Follow the roads by car, on foot, on horseback or by mountain bike. The deepest part of the forest is home to the **Agriturismo Lo Scoiattolo** (guest farm), where visitors can stay, lunch and dine and purchase Formaggetta cheese and seasonal farm produce.



● Eating well

Gourmet specialities include game, cheese and hazelnut cake. The walnut and liqueurs should not be missed.

Where? At the **Trattoria Miravalle**, amidst the meadows and fir trees of the hamlet of Cavanna, or at the family-run **Ristorante Cavallo Bianco**, on the Viale delle Robinie (whose speciality is porcini mushrooms).

↓ Giusvalla Where, how and when

Town Hall tel. 019 707 010
www.inforiviera.it/blu/giusvalla.cfm

Agriturismo Lo Scoiattolo
Restaurant and rooms, località Rapetti
tel. 019 707 203, 338 623 27 01
Ristorante Cavallo Bianco
piazza Anselmi 9
tel. 019 707 017, 019 707 167
Trattoria Miravalle
Località Cavanna
tel. 019 707 3307, 019 707 274



The Savona area

The brand new cruise ship terminal: the "Palacrocieri"...

...in the heart of the port of Savona is just a stone's throw from the foxes' dens and the thickly wooded forests of the Letimbro and Quiliano Valleys. The forests and foxes are right there, outside the city and the port. But two worlds that seem to have nothing in common coexist perfectly, almost hand in hand. Ships setting sail for the New World are observed from above by centuries-old trees: this too is the Riviera delle Palme.

THE SAVONA FOREST

► The Letimbro Valley

The province of Savona boasts the largest wooded area in Italy, as soon becomes apparent from a trip along the hilly roads of its capital. They lead from the city centre up to the higher hamlets, through a landscape dominated by the colour green. A deep and primitive green, dotted here and there with the red of the roofs of farms and scattered houses, the yellow of broom in flower, the deep blues of the nearby sea and the white of the distant Alps.

► The Sanctuary

To the local people it is simply "Il Santuario", rather than "Il Santuario di Nostra Signora della Misericordia" (Sanctuary of Our Lady of Mercy), and it shares its name with the nearby railway station. The large, elegant, richly-decorated seventeenth-century church is one of the most important religious buildings on the Riviera delle Palme. It is surrounded by a pretty little village of the same name, on the edge of the huge Savona Forest. Those wishing to stay and dine in this cool stretch of the Letimbro Valley can try the **B&B Cà Pramusà** in San Bernardo or the **B&B La Quietè** in Via Marmorassi. The **Locanda del Santuario** (inn) is situated close to the Sanctuary, whilst the **Osteria Italia** (restaurant), offering local dishes and snacks, and the **Ristorante Trentadue**, serving snails, snacks and fritters, are both located higher up.



► Hospitality in the hills

Savona's hinterland has plenty of tourist facilities. The ridge of the Letimbro Valley is home to the **Ristorante Bosco delle Ninfe** with a **horse and sheep farm**. The ridge to the west of the Lavanestro Valley, on the other hand, leads to the **Ristorante Conca Verde** and **Villa De Franceschini Youth Hostel**, both of which are immersed in the woods. This is the departure point for a network of nature and culture trails for walkers and cyclists.





A stone's throw from the sea

Santuario

95 metres above sea level,
10 km from the A10/A6
motorway exit (Savona),
10 km from the sea (Albisola)

Quilliano

12 metres above sea level,
1 km from the A10/A6
motorway exit (Savona),
2 km from the sea (Vado Ligure)

Bossarino

40 metres above sea level,
3 km from the A10/A6
motorway exit (Savona), 1
km from the sea (Vado Ligure)

Valle di Vado

20 metres above sea level,
3 km from the A10/A6
motorway exit (Savona), 2
km from the sea (Vado Ligure)

Segno

190 metres above sea level,
9 km from the A10/A6
motorway exit (Savona), 6
km from the sea (Vado Ligure)



► Up and up, towards the sky

Beyond the Sanctuary the narrow main road leaves the valley floor to climb towards the Po watershed, where the Alta Via dei Monti Liguri marks the boundary with the Bormida Valley. Eateries along the way include the **Ristorante da Michelin**, in the village of San Bartolomeo del Bosco, hidden in the forest, and the

Agriturismo La Chioccia (guest farm), which is actually not too easy to find, on the "white road" that descends eastward from Naso di Gatto. It offers rooms and mainly vegetarian organic food, along with homemade jams, herb-flavoured salt and vegetables preserved in oil. At the highest point of Naso di Gatto, almost in heaven

and just a few metres from the main road from Altare to Montenotte, the **Ristoro Le Meügge** (restaurant, bookings only) offers gourmet treats to those who love mountains with a sea view, where eagles fly with the seagulls. The highest areas of the Savona Forest have illustrious inhabitants. The region of Naso di Gatto alone boasts four monumental trees: a 100-year-old false cork oak in Pian del Merlo, two groups of 90-year-old beeches near the houses in Ravè, along the main road, and a 120-year-old Norway spruce in Trincata.



▼ The hamlets of Savona: Where, how and when

Agriturismo la Chioccia
via Priocco 63, loc. Naso di Gatto
tel. 019 879 141, 349 677 4598

Azienda Agricola e Ristorante Bosco delle Ninfe
via Ranco 10, tel. 019 823 976

B&B Cà Pramusá
via Santuario, loc. San Bernardo
tel. 019 879 522

B&B La Quieté
via Marmorassi 28, tel. 019 810 112

Locanda del Santuario
via Santuario 133, loc. Santuario
tel. 019 879 215

Osteria Italia
via Cimavalle 21r, loc. Santuario
tel. 019 879 130

Ristorante Conca Verde
via alla Strà 27, loc. Conca Verde
tel. 019 266 331

Ristorante Trentadue
via Cimavalle 61, loc. Santuario
tel. 019 879 057

Ristorante da Michelin
loc. San Bartolomeo del Bosco
tel. 019 879 012

Ristoro Le Meügge
via San Bartolomeo del Bosco 50
loc. Naso di Gatto, tel. 019 852 690

Villa De Franceschini Youth Hostel
via alla Strà 29, loc. Conca Verde
tel./fax 019 263 222

QUILIANO

► Via Julia Augusta

Quiliano has a long history. It is situated on the *Via Aemilia Scauri*, built by the Romans in 109 BC and later renamed *Via Julia Augusta* by the Emperor Augustus, which connected the Ligurian coast to the Po Valley and Provence.

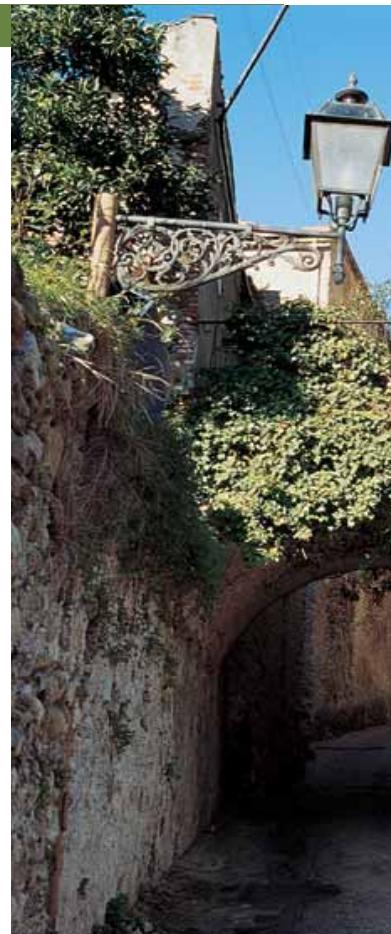
The remains of five stone bridges built in 124 BC, two of which can still be crossed by foot or car, still stand on this ancient road.

► Hilltop hamlets and farming villages on the plains

Today Quiliano's 7,000 inhabitants are scattered among hilltop hamlets and farming villages on the plain near the coast. Here the houses are brightly painted or made from ancient stone, squeezed between the *caruggi* (narrow streets).

► The Savona Forest

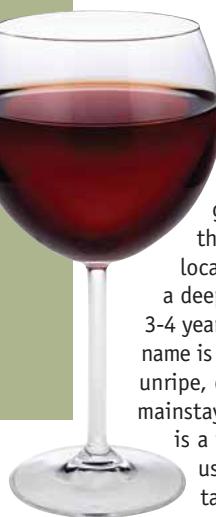
The Upper Quiliano Valley is part of the Savona Forest: 220 hectares of thickly-wooded land that for many centuries supplied the timber for the ships of the fleet of the Maritime Republic of Genoa. Despite its proximity to the coast, this is a fascinating wild forest, criss-crossed with easy to follow tourist trails.





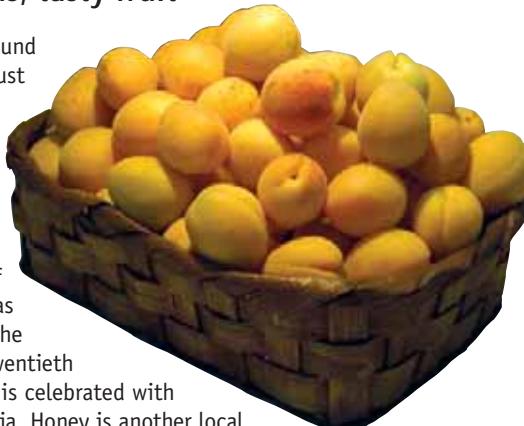
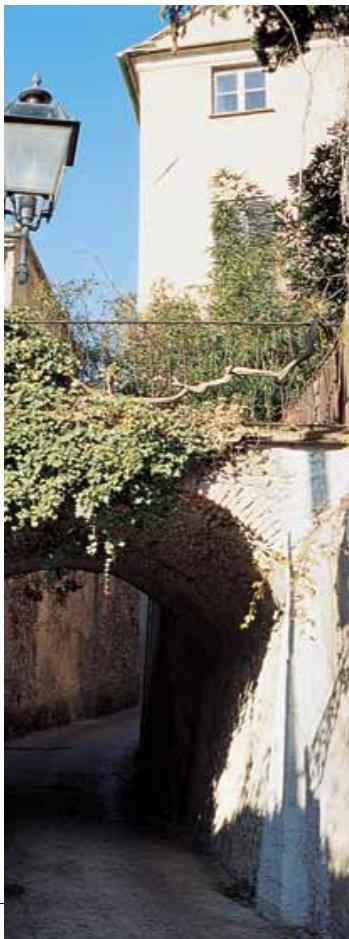
Monumental Trees

Quiliano boasts at least two monumental trees: a huge 150-year-old yew in the grounds of Villa Maria (the former town hall) and the towering magnolia of Roviasca, which is 200 years old.



► Quiliano, a wine town

Quiliano is a familiar name to wine experts worldwide due to the town's production of two fine rare wines. Buzzetto, a dry white, is the ideal accompaniment for traditional Ligurian cuisine. Granaccia, a well-flavoured red, goes well with game and hard cheeses. The Granaccia vine is internationally known by its Spanish name, Alicante, and is used to produce the great red Riojas in Spain. It was introduced to the Quiliano Valley in the eighteenth century by local families that traded with Spain. Granaccia is a deep red wine, which acquires ruby tones following 3-4 years of ageing. Buzzetto is a dry white wine, whose name is perhaps derived from the word "buzzo", meaning unripe, due to its rather sharp flavour. Buzzetto was a mainstay of the local economy as far back as 1200. It is a very fine wine, and the Del Carretto Marquises used to allow their poorer peasants to pay their taxes in barrels of this nectar. It has various local names: Lumassina or Buzzetto in Quiliano; Mataosso in Noli and Varigotti; Uga Matta in Spotorno; and Garella in the hills around Savona.



► Fertile lands, tasty fruit

The countryside around Quiliano does not just produce wine, but also excellent Valleggia apricots, which are hardy, firm and tasty, with speckled skin. They grow on a variety of apricot tree that was developed here at the beginning of the twentieth century, and which is celebrated with a festival in Valleggia. Honey is another local product, offered by **Eliana Boagno** in Tecci, **Miresa Cerro** in Roviasca, and **Ivana Cortazzo** in the Quazzola Valley, who also produces berry fruits, strawberries and kiwi fruit. Honey is also available from the **Erboristeria Molinari** (herbalist) in Valleggia. Lovers of goat's and sheep's cheese should visit the **Azienda "la Magnolia" di Ivana Toro** (dairy named after the monumental magnolia) beyond Roviasca, or **Rita Sparzo**, down in the valley, who also produces wine and olive oil. Olive oil can also be purchased nearby from **Massimo Becco**.

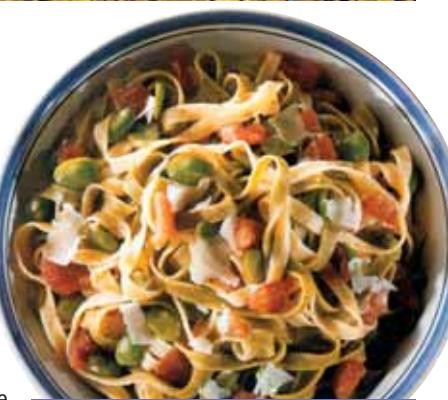


► A few places to eat...

Visitors can satisfy their appetites beneath the shady fronds of the **Trattoria la Pergola** or at the **Trattoria il Giardino** in Valleggia. The road that leads to the pine grove above the sea in Valleggia is home to the elegant **Ostaia Cà du Gumbu** (restaurant), which offers themed dinners (e.g. "le Seian-e de taggen rubatâe"). The centre of Quiliano boasts the **Ristorante da Tina**, with a pretty garden, the elegant **Trattoria Lo Sciapecchio** and the **Trattoria Macramè**, on the edge of the vineyards, which serves Piedmontese meat. The hillside hamlets offer the homemade cooking of the **Osteria Molini** (restaurant) towards Montagna, the **Trattoria Da o Grixo** in Roviasca, which has splendid views, and the **Agriturismo Marabotto** (guest farm) amongst the woods in Faia, which produces its own olive oil. Cadibona, on the main road leading to the Bormida Valley, offers the home cooking at the **Ristorante della Società Operaia Cooperativa** and the grilled meat at the **Ristorante la Churrascaria**.

► On horseback

The local paths are perfect for horse riding. The two riding centres, **Piano dei Carpi** (with restaurant) and **Le Magie**, with post house and swimming pool, are both in the province of Savona, but are reached from Cadibona. Visitors can learn to use a lasso, herd calves and participate in rodeos.



...and sleep peacefully



The Respiro del Tempo

(rooming house) offers relaxation in a handsome nineteenth-century palace in the centre of Quiliano. The **Agriturismo**



Casalina (guest farm), immersed in the lush green hamlet of Montagna, is ideal for a country stay and as a base for excursions and rock climbing.

► Quiliano: Where, how and when

Town Hall tel. 019 200 051
www.inforiviera.it/blu/quiliano.cfm

Affittacamere Il Respiro del Tempo
via Don Peluffo 8, tel. e fax 019 887 8728

Agriturismo Casalina
via Checchezza 7, Montagna
tel. 019 887 604

Agriturismo Marabotto
Faia 21, tel. 019 887 327

Azienda Agricola di Ivana Toro
“la Magnolia”
(sheep’s and goat’s cheeses, curd cheese,
ricotta) via Bossolo 2, above Roviasca
tel. 338 265 1926

Azienda di Ivana Cortazzo
(berry fruits, strawberries, kiwi fruit,
honey) via Cà Nova 2, val Quazzola
tel. 019 89 238

Centro Ippico Piano dei Carpi
from Cadibona, via Nazionale Piemonte
156 tel. 347 164 8410, 347 164 9464

Centro Ippico le Magie
from Cadibona, via Nazionale Piemonte 130
tel. 347 489 1608, 347 070 72 75

Cooperative dei produttori delle
albicocche di Valleggia (Valleggia Apricot
Growers’ Cooperatives):

Le Riunite
Mercato Ortofrutticolo Ingrosso
Pilalunga, tel. 019 886 326
Ortofrutticola
via F.Lli Cervi, Valleggia, tel. 019 880 368

Erboristeria e Apicoltura Molinari
via A. Moschini 2, Valleggia
tel. 019 886 132

Massimo Becco (oil)
via Brandini 10, tel. 019 887 467,
335 380 383

Miele Eliana Boagno (honey)
via dei Tecci 32, val Quazzola
tel. 019 887 501

Miele Miresa Cerro (honey)
via Trexenda 2, in the woods beneath
Roviasca, tel. 019 887 8025

Östaia Cà du Gumbu
via Termi 3, Valleggia, tel. 019 880 783

Osteria Molini
via Molini 1, verso Montagna
tel. 019 887 171

Producers of wine, including Granaccia
and Buzzetto:

Tania Canova
via Tecci 34, tel. 019 887 010
Marcella Isetta
via Dodino 24, tel. 019 887 102

Luca Murgia Azienda Agricola Riasca
via Cavassuti 4, Roviasca tel. 019 887 080

Itala Scarrone
via Tecci 8, tel. 019 887 266
Rita Scarrone

via San Rocco 5, tel. 019 887 8479
Franco Torcello, via Cavassuti 8
Roviasca, tel. 019 887 84 11

Dionisia Turco
via Bertone 7, tel. 019 887 153
Innocenzo e Lorenzo Turco
via Bertone 7a, tel. 019 887 120

Ristorante Da Tina
piazza Caduti Partigiani 3
tel. 019 887 116

Ristorante La Churrascaria
via Burrè 27, Cadibona, tel. 019 89 124

Ristorante Società Operaia Cooperativa
via Longagnini 13r, Cadibona
tel. 019 89 017

Rita Sparzo (wine, oil, curd cheese)
via Nuova Viarzo 39, tel. 019 887 228

Trattoria Da o Grixo
via Cavassuti 4-6, Roviasca
tel. 019 887 076

Trattoria il Giardino
via Brianò 6r, Valleggia, tel. 019 881 157

Trattoria la Pergola
via Torcello 3, Valleggia
tel. 019 882 541

Trattoria Lo Sciaibecco
via Don Peluffo 14r, tel. 019 887 221

Trattoria Macramè
via Viarzo, tel. 019 887 84 83

THE HAMLETS OF VADO LIGURE

► Bossarino

The hamlets of Vado Ligure have much in common with those of nearby Quiliano: the same coastal countryside, the same passion for winegrowing, the same hills on which olive trees make way for holm oak and sweet chestnut at higher altitudes. Bossarino is a small, centuries-old farming village situated on a low ridge. It has typical coloured houses, archivolts, narrow streets and vineyards. The elegant **B&B Borgo Antico** offers excellent accommodation.

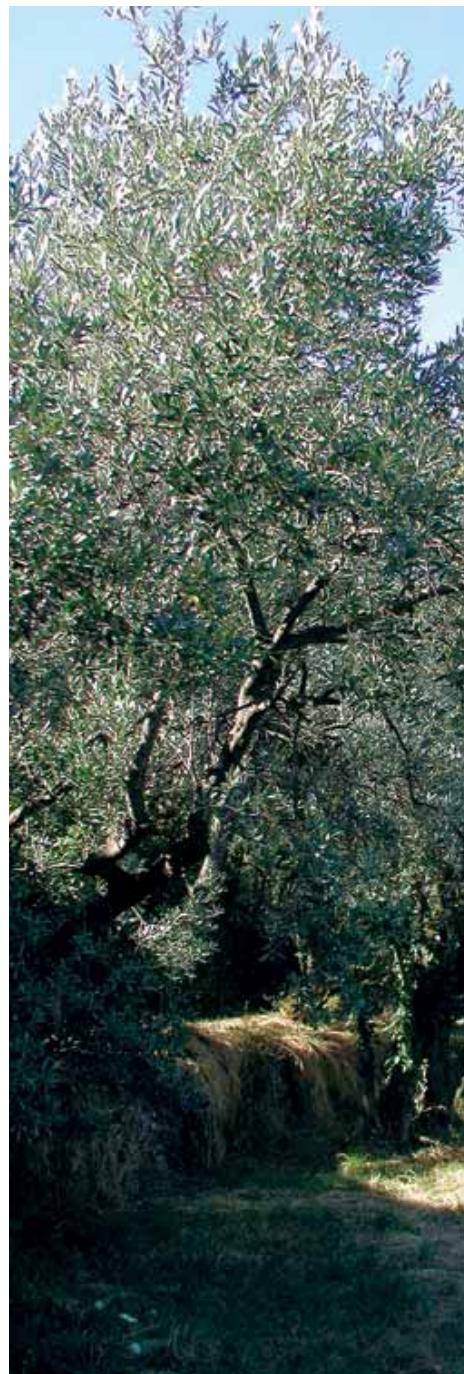
► The Vado Valley

Behind the busy industrial area of Vado is the Vado Valley, which offers a discreet, friendly welcome to visitors who wish to discover its peasant soul. Stop for lunch in one of its restaurants, such as the **Ristorante San Domenico**, which serves pizza and farinata (run by the S.O.M.S. Pace e Lavoro); the pleasant **Ristorante il Portico**; or the generous and family-run **Trattoria da ü Guan**. Slightly higher up in Sant'Ermete is the elegant **Ristorantino da Beppe** (restaurant) and **La Fornace di Barbablù**, a refined eaterie offering local cuisine and fish.

► Segno

The road climbs even higher towards the forest, until you reach Segno. The **Antico Frantoio di Mario Tavian Vigliola** (oil mill) is situated in Ponte dell'Isola, whilst the centre of the village is home to the **Trattoria del Castello**, run by the S.M.S. Fratellanza Segnese association. Higher still on the Pollupice horse trails beyond the village is the **Agriturismo Sotto le Stelle** (guest farm), which offers food and accommodation, oil and local products, accompanied by extensive views over the Riviera di Levante. Finally the **Ristorante Agrituristico Cà di Gatti** (guest farm and restaurant) offers Ligurian speciality dishes, including chestnut salad. Although it is not easily reached (5 km beyond Segno or, for those coming from Spotorno, over 4 km down a dirt track from Magnone, in the municipality of Vezzi Portio), it is

40 well worth the effort.





▼ The hamlets of Vado Ligure Where, how and when

Agriturismo Sotto le Stelle
via Gavotti 25, loc. Cà du Facullo, Segno
tel. 019 888 355, 340 938 5666

Antico frantoio
di Mario Tavian Vigliola
Ponte dell'Isola, Segno
tel. 019 888 010, 019 888 167

B&B Borgo Antico
via N. Tommaseo 35, Bossarino
mobile: 347 157 4106, 347 258 5085

Ristorante Agritouristico Cà di Gatti
via dei Tedeschi 2, loc. Rocche Bianche
Segno, tel. 019 884 277

Ristorante La Fornace di Barbablù
via Lazio 11a, Sant'Ermelte
tel. 019 888 535

Ristorante il Portico
via Piave 222, Valle di Vado
tel. 019 885 250

Ristorante San Domenico
S.O.M.S. Pace e Lavoro
via Piave 182, Valle di Vado
tel. 019 880 250

Ristorantino da Beppe
via E. Pertinace 4, Sant'Ermelte
tel. 019 888 333

Trattoria da ü Giuan
via Piave 226, Valle di Vado
tel. 019 883 776

Trattoria del Castello
S.M.S. Fratellanza Segnese
via Grilli 1, Segno
tel. 019 888 000





The valleys between Varazze and Vado



the other riviera

► 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:



Art and History



Information and Useful Numbers

Locality



Wine, Oil,
Distillates



Nature and Sport



Gastronomy



Accommodation

- The territory map uses these symbols:



Harbour



Monument



Wine



Olives and oil



Restaurant



Hotel



Bed&Breakfast



Typical products
and guest farm



Organic
farming



Crafts



Honey



Riding



Golf



Sport



Beach



Walks



Plants
and flowers

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 or by calling the establishments.

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

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Villanova d'Albenga (17038) seasonal
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e-mail: villanova@inforiviera.it

Il Loanese & Il Pietrese

Borghetto Santo Spirito (17052)
Piazza Libertà, 1
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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)
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e-mail: noli@inforiviera.it

Spotorno (17028)
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e-mail: spotorno@inforiviera.it

Varigotti (17029) seasonal
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e-mail: varigotti@inforiviera.it

Il Savonese & Il Varazzino

Albisola 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
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e-mail: celleligure@inforiviera.it

Pontinvrea (17040) seasonal
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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
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e-mail: savona@inforiviera.it

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tel. 019 935 043 - fax 019 935 916
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