BISTROT MORIONDO CARLO

Category: Restaurants and taverns
business description: The gourmet revolution in Mombaruzzo continues apace. Two years ago, we reviewed the Relais Al Cambio in Castelletto Molina, founded by the Berta family, the masters of vintage grappa. Last year, this bistro opened its public kitchen, complete with three elegant interior spaces and a garden, located in the former legendary Moriondo pastry shop, also acquired by the Berta family. In 2015, another dream location, complete with a spa, will open, further revitalizing this town famous for its amaretti biscuits with a municipal denomination. People come to the bistro for gelato, coffee, but also for dinner, following a compelling menu. Massimo La Rosa is in the kitchen, creating a varied menu, including the "Panini" series: a hand-cut Fassone burger, Castelmagno cheese, arugula, and mustard, or a club sandwich (chicken, lettuce, tomato, mayonnaise, omelette, and crispy bacon). All Paninis (€6) are served with homemade fries.

Among the appetizers (€7), there's "Long Live the Pepper," traditional veal with tuna sauce; then there's a spectacular Fassone beef tartare with Tonda Gentile hazelnuts or crispy celery, and Castelmagno cheese. Among the first courses (€8), there are square agnolotti with roast gravy, tagliolini with meat ragù and Piedmontese sausage, and Gragnano pasta with fresh tomatoes and cow's milk ricotta. For the second course (€7.50), order "Si scioglie in bocca," which is Fassone beef cheek with mashed potatoes and a grappa reduction; then there's the citrus-marinated chicken skewer, and roast potatoes. Among the desserts (€5.50), standouts include the warm amaretti tart with grappa sauce, yogurt mousse with berries, and gelato with the flavors of the day. Tasting menus are available for €30 and €35. A truly wonderful stop!
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Links

http://www.moriondocarlo.it/it/caffe-moriondo-e-enoteca-bistrot