GARIBALDI

Category: Restaurants and taverns
business description: To establish this hotel, in 1875, was a partisan who had the discreet elegance of the buildings in Turin in his eyes. The same that set the tone for the halls and rooms of this building. One can still relive that atmosphere in the structure and furnishings, preserved among the various restorations: the historical photos, the floors, the art-deco lamps, the portrait of a dragon cavalry. The hotel has also expanded with the offering of rooms (beautiful) in a nearby renovated village.

The kitchen continues to be their pride and joy, strictly Piedmontese with close attention to detail. The starters (€ 10) take off with anchovies with laurel, pleasant and delicate, with a tasty rabbit terrine, a skilfully enhanced veal with tuna sauce ,and an artichoke timbale with fondue. Then on to the first course(€ 6), a “cannot miss” is the homemade ravioli, delicately seasoned with only butter and sage, but just as tasty are the taglioni pasta with sausage ragu sauce, and green taglioni pasta with hare sauce. A choice of the second course(€ 10), between a succulent potroast in Cisterna (wine from Croatian grapes) with carrots, and the typical Piemontese fried mix (frogs, batsoà, sausage, sweet semolina, amaretto, liver, brain, veins) breaded in polenta, and grilled quail. The ice cream with home-made grape mustard (€ 4) concludes a meal to remember. The bill, even that of the past, will be an extra positive note to add.
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Links

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