L'Agnolotto

Category: Restaurants and taverns
business description: At Agnolotto, you can enjoy the traditional Tortonese Agnolotto.
A traditional first course for major holidays in the past, it's a pasta dish filled with a beef stew, simmered in robust, full-bodied red wine. The pasta dough, traditionally rolled by hand, is made with 00 flour, thickened with eggs and water. The "anlot" are topped with the sauce from the same stew used to make the filling; they can also be enjoyed in broth, although lovers of this dish prefer them drowned in Barbera wine.
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Links

https://www.facebook.com/AgnolottoTortona

http://www.agnolottotortona.it/site/

Photos

