PIAZZA CROVA 3

Category: Restaurants and taverns
business description:

This is the perfect place to breathe sea air in the hills. The restaurant opens in one of the towns that is a shrine of Barbera and is set right in a wine cellar that has been tastefully renovated and retains the perfectly preserved cistern of the past. The dining room and kitchen are managed by the brothers, Alessandro and Fabrizio Verri, helped by their mother Lucia, and they show steady growth. The menu offers a good level of both land and seafood dishes.

The starters include (€9) scallops au gratin and seafood salad or a classic well-made Russian salad and the ever-present meat tartare. The first course (€11) seafood dishes are gnocchetti with lobster, but also paccheri and tagliolini dressed with the availability of the catch of the day, while for those who prefer land dishes ravioli del plin and the tagliolini (also served with truffle in season). For the second course (€14), the choice can range between grilled octopus, monkfish and other fish according to the market or the ‘must’ of the restaurant, an unforgettable “finanziera” which will be enhanced by the reds on the wine list that includes – it goes without saying – several local wineries. Chocolate cupcake and panna cotta to finish (desserts €6).

There is also a typical Piedmontese menu at €32. In summer, it is delightful to enjoy the panoramic view of the hills, which also makes it the ideal location for a romantic dinner.
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Links