www.monferratontour.it

RAVIOLIFICIO GASTRONOMIA BRUNO

Category: Homemade pasta
business description: AGNOLOTTO FROM PONTESTURA. This pasta is a veritable institution, to the extent that it has been an integral part of the duly registered trademark since December 2009. It is in the form of a square, and filled with roast beef and pork, ham, Parmesan cheese, rosemary, laurel and salt. Raviolificio Bruno prepares it rigorously following the original recipe, alongside the agnolotto filled with donkey meat and the agnolotto filled with cabbage and salami. Condiments for first courses, homemade cured meats, desserts, including apple tarts and hazelnut and chocolate cakes, are also produced.
phone: +39 (0142) 466.206

Links