Ristorante Cavallino

Category: Restaurants and taverns
business description: Il Cavallino opens in 1876 in the headquarters of the old post house of Tortona, which was once destined to the temporary parking of the stagecoaches where the horses were changed. In 2009, Giuseppe, Luca and Stefano take over the management of the restaurant, enlarging it in 2010 with the opening of Trattoria del Ciccio.
THE RESTAURANT
Cavallino is run by Giuseppe and Stefano, friends since 2001. The Chef Stefano Porta joins them, with the experience gained in some important restaurants of Northern Italy: Enoteca Pinchiorri, Il Pescatore, Il Desco and L'Ambasciata in Quistello (MN) where he becomes the youngest Executive Chef of a restaurant with two Michelin Stars. Here he meets Giuseppe Marongiu who works in the dining room with one of the best services in Italy.
Later, Giuseppe transfers to Castiglione delle Stiviere to the Osteria of Piero working alongside Giampietro Ferri former sommelier of the Pescatore and learns the art of wine and service in the dining room.

In 2006, he moves to Quintessenza of Moniga del Garda where the Chef Fabio Mazzolini entrusts him with the dining room and the cellar, in 2008 the restaurant is awarded its first Michelin Star.

Since 2009, Giuseppe is maître of Ristorante Cavallino representing Stefano's kitchen in the dining area.

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Services for the disabled: Yes
Capacity: 45

Quality certificate

Animals welcome: Yes
special menus: Yes

Periods opening

Always valid on request

Monday:	-	on request
Tuesday:	-	on request
Wednesday:	-	on request
Thursday:	-	on request
Friday:	-	on request
Saturday:	-	open for dinner
Sunday:	-	closed

Links

https://www.cavallino-tortona.it/

Photos

