Ristorante del Belbo da Bardon

Category: Restaurants and taverns
business description: This centuries-old osteria is a beloved place, where generations of innkeepers have codified the finest Asti cuisine. And there are people who want to know nothing more than the timeless dishes of Gioachino Bardone, heir to the legendary Bardon. You are among the hills of the finest Barbera, between Nizza and Canelli, Calamandrana and San Marzano Oliveto.

A house nestled in the vineyards, with intimate and elegant rooms inside and a charming outdoor terrace for the summer. We repeat, Bardon's because the image conveys this quintessential Asti composure, along with a thoughtful and attentive welcome and flawless cuisine.

The appetizers (€7) include absolute classics such as veal with tuna sauce, made according to the ancient Savoy recipe, steamed cod on a cream of leeks and potatoes, hand-chopped raw veal, as well as potatoes and artichokes with Moscato-wine-flavored pork tenderloin. The first course (€9) includes tagliolini with meat and sausage sauce, but the raviolini del plin with butter and sage, gnocchi with meat and sausage sauce, green tagliatelle with bra duro cheese, black pepper and walnuts, and pasta e fagioli are also excellent. And who could resist the hand-made Monferrato square ravioli? For main courses (€14), the oven-baked veal shank is a must-try (a must-try along with the beef stew with Barbera d'Asti), but the stewed tripe, oven-baked rabbit (I want that!), and the boiled meats on winter evenings are equally delicious. Then, try a textbook version of Asti's finanziera. For dessert (€6), the classic of all classics is the Canelli brick, followed by oven-baked pears with Asti spumante, or panna cotta, chocolate bonet, or apple pie. The wine list, with its fair markups, has always been a highlight. But what isn't?
phone: +39 (0141) 831340
Fax: +39 (0141) 823114
E-mail: ristorantedabardon@alice.it
Capacity: 115
Services for the disabled: Yes
other: Closing days: Wednesday and Thursday

Links