Ristorante San Marco

Category: Restaurants and taverns
business description: Canelli is the town of the underground wine cathedrals, but also of sparkling wine and San Marco, a milestone in Asti catering. This is thanks to Mariuccia, a superb cook, who shares this joyful adventure of perfect balance between tradition and innovation with her husband Piercarlo in the dining room. The rooms are cosy and lavish, the tables are elegant, the lighting is correct and the service is professional. And the wine list is encyclopaedic and impeccable.

When it comes to the dishes, you will be spoilt for choice and you will not be able to try everything in just one meal. But there you have it: Fassona beef tartare with 36-monthmatured Parmesan shavings, veal in tuna sauce with oven-baked peppers with Asti-style filling, foie gras escalope with caramelised pear in raisin wine, fig jam and pan brioche, or sautéed squid with cream of local artichokes (starters € 16). A must among the first courses (€15) will be the 40-yolk tajarin pasta with sweetbread and artichoke ragout, but also Mombarcaro red potato gnocchi creamed with Castelmagno cheese, Monferrina-style plin agnolotti pasta, fish ravioli with pea cream and golden onion rings. As for the main courses, do not miss the Asti-style finanziera (giblet and offal) casserole, or soft Piedmontese veal cheek and potato purée, rabbit roulade with yellow and red pepper purée and Goffredo potatoes, to finish with fish fillet in stew en papillote (main courses € 16). Desserts (€ 10) include apple fondant with almonds and crème anglaise, their classic tiramisu, gianduja soufflé with coconut ice cream and Moscato zabaglione, "my hazelnut", or bonet, flourless hazelnut cake, and hazelnut ice cream. They also have homemade ice cream, cremosi (crème anglais with chocolate) and a soft pistachio nougat that is a petit four speciality. That said, the seven-course tasting menu at 55 euros is very worthwhile.
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Services for the disabled: Yes
other: Closed on Monday and Tuesday. Bookable from the website and with The Fork.

Quality certificate

Quality certification: Q

Links

http://www.sanmarcoristorante.it

Photos

