DA TUNON

Category: Restaurants and taverns
business description: The "Da Tunon" hotel and restaurant is located in the shadow of the magnificent castle of Oviglio, a small country town on the border with Monferrato and just a few kilometers from Alessandria.
The restaurant opened in 1934, and for four generations, the Massobrio family has been offering guests traditional Piedmontese cuisine. Our menus are designed to amaze and delight you with the unmistakable flavor of Piedmontese tradition, reinterpreted with a modern and creative twist. Each dish is the result of artisanal care and carefully selected ingredients, offering you an authentic and unforgettable gastronomic experience.
Among our first courses, you'll find Agnolotti with stew sauce, "Cinghialini" with fragrant butter, egg tagliatelle with porcini mushroom sauce or wild boar sauce, chickpea soup, and Pasta and beans. Among the main courses, we offer seasonal mixed boiled meats with sauces and "Cugnà" (a homemade mustard made according to our family's recipe), braised beef in aged Barbera, jugged wild boar (from our own farm), baked veal shank with caramel, pork tenderloin with honey grappa, and herbed goat. Other specialties include "Pen," a typical dish from Oviglie, and, upon reservation, Piedmontese-style fried fish and truffle-based dishes.

(text - excerpt - and photos from the restaurant's website)
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Services for the disabled: Yes

Quality certificate

Animals welcome: Yes
special menus: Yes

Links

https://www.datunon.it/

Photos

