Il Fiorile

Category: Restaurants and taverns
business description:

A charming village situated between the countryside and the mountain, reached from the Borghetto Borbera motorway exit. Il Fiorile is located in an enchanting valley with its small guesthouses, ideal for those who stay overnight or for those who simply want to stop for a meal cooked with rare passion. The dining room on the first floor is cosy, the garden where you can dine when the weather is good, delightful. Here, hospitality is in Emanuela and Massimo Martina's DNA and they have passion to spare, above all in the cusine that is served.

The delicious homemade bread and cured meat (starters €10) with the platter that includes the legendary Nobile del Giarolo will be inviting. This will be followed by the meat tartare with quail egg and tender beef in tuna sauce with herbs. The first courses (€11) include a recurrent dish, namely risotto al Montebore, a cheese born just a short distance away. There will also be the agnolotti and the tajarin, with different sauces and pairings. The dried salted cod with polenta will be a worthy borderland dish. The thinly sliced beef among the second courses (€13) is delightful next to the cheese selection. For the desserts (€15), expect tiramisù with seasonal fruit, the liquorice panna cotta. You will close a warm evening with a drop of liqueurs. How nostalgic!
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Web Site: https://www.google.com/search?client=safari&rls=en&q=ris **E-mail:** info@ilfiorile.com
torante+il+fiorile+borghetto+di+borbera&ie=UTF-8&oe=UTF-8
Services for the disabled: Yes

Periods opening

Always valid on request

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

Links

http://www.ilfiorile.com

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Photos











