www.monferratontour.it

MADONNA DELLA NEVE

Category: Restaurants and taverns
business description: The destination we've always dreamed of, in this Alta Langa village, where the tradition of agnolotti alla curdunà, served on a linen cloth, lives on. They've always made it here in La Cucca, in the shadow of the Madonna della Neve sanctuary, a hamlet of Cessole. Cessole is also a land of hazelnut groves (and how delicious is that cake still made in so many homes) and herbs, distilled like a precious concoction by herbalist Teodoro Negro, inventor of Toccasana. The same emotions continue to be experienced in this timeless establishment, run with passion by the Cirio family for over sixty years. And if the legendary dish is the ravioli alla "curdunà," so good they don't need any sauce, the entire menu is sure to be worth it.

Starters (€12) include focaccia and filet baciato, onion stuffed with porcini mushrooms, Langa salad with strips of tongue and robiola cheese, and Russian salad. Among the first courses (€7), in addition to the aforementioned ravioli, the unmissable tagliatelle with mushrooms or vegetables and fresh goat's cheese tortelloni with hazelnuts are also available. Main courses (€12) include rabbit with olives, roast kid, guinea fowl with cherries, venison with blueberries, and roast veal. Another must-try is the Roccaverano cheeses of various ages, before finishing with the Moscato tiramisu (€4), bonet (a typical dessert), hazelnut cake, and panna cotta. Next to the restaurant, nine beautiful rooms have been renovated in an old stone house: yet another reason to stop by.
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Services for the disabled: Yes
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Links

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