# Il Cascinalenuovo

**Category:** Restaurants and taverns
**business description:** This restaurant, crowned by the Ferretto family's history, is an institution. Now that the highway connecting Asti to Alba is open, it's more secluded than before, and its location feels even more like an oasis. There's ample parking, plenty of greenery, a terrace and a swimming pool, and two elegant dining rooms: the more intimate one on the right, the larger and brighter one on the left. The lighting is perfect, with crisp white tablecloths, for a table that could be described as contemporary in a relaxing setting. The menu features some original dishes by Walter Ferretto (some of which have been imitated), with a few tasting options (for the entire table). The "under 30" menu is interesting, introducing younger palates. In the summer, L'Altrocascinale Bistrot "Pizzanonpizzeria" is open, offering more informal cuisine next to the pool.

And again, traditional dishes and Cascinale's signature dishes, each with their date of creation. A mouth-watering appetizer (€7/10) will be a prelude to the legendary veal tongue millefeuille with foie gras and port jelly (starters €20), followed by sea gurnard with scallops, gazpacho sauce, and crispy vegetables, tartare of raw Piedmontese Fassone leg with parmesan shortbread and green celery, onion and Granny Smith apple with robiola cream, marinated mackerel, and apple jelly, or artichoke salad with balsamic-scented duck breast and quail egg. The first courses (€20) are textbook: traditional agnolotti del plin with cheese fondue and three meats, creamy carnaroli rice with yellow squash and spiced cockerel ragù, tajarin with egg yolk, zucchini, shallots, and mint, Gragnano pasta with octopus ragù, cherry tomatoes, and capers. The main courses (€28) are satisfying, featuring fish with cod and turbot, creamed cod roe, and asparagus, and meat classics: Piedmontese fassone sirloin with celeriac purée and red wine glaze, slow-roasted kid goat with rosemary, Asti finanziera with golden brains, and pigeon breast with carrot and ginger purée. To finish (desserts €13), a warm Callebaut 60% dark chocolate flan, fior di latte ice cream, and citrus compote, and a Nutella bar with Piedmontese biscuit, sponge, and hazelnut ice cream. The wine list is worthy of a connoisseur; the service is professional and always smiling.
**phone:** +39 (0141) 958166
**Fax:** +39 (0141) 958828
**Services for the disabled:** Yes
**E-mail:** info@walterferretto.com
**other:** closed on Sunday evenings and Mondays

## Quality certificate

**Quality certification:** Q

## Links

http://www.walterferretto.com

## Photos

