www.monferratontour.it

Storico Pastificio gastronomia Rondano

Category: More
business description: Only at this historic pasta factory can you find agnolotti with burich (donkey), lean meat, ox in Barbera sauce, Moncalvo agnolotti with rabbit and cabbage, trifolau (with black truffle and porcini mushrooms), as well as agnolotti monfrin (Monferrato agnolotti) and the historic lasagnette (tiny agnolotti, once the dish of the Marquis of Monferrato) to try in broth. And then there are numerous ready-made deli dishes, always with a Piedmontese flavour, from friciulin to comodaj snails, from bagna caoda to veal with tuna sauce. Since 1889, the Rondano family has epitomized the art of making agnolotti and more.
phone: +39 (0141) 917414
Fax: +39 (0141) 917414 **E-mail:** pastificiorondano@alice.it

Links

http://www.pastificiorondano.eu