www.monferratontour.it

TRE COLLI

Category: Restaurants and taverns
business description: The restaurant is a piece of restaurant history, known as a stabling tavern since 1898. For the past twenty years, it has been the domain of the Gavello family, who have run it since 1993, with mother Elsa in the kitchen and daughters Patrizia and Sara also managing the dining room. You're in a warm, welcoming osteria, where the wines are carefully selected and the pasta is homemade.

Start with raw meat, veal round in tuna sauce, as well as Jerusalem artichoke flan with bagna cauda and rabbit tuna. For first courses (€9), choose from tagliolini with ragù, Asti agnolotti with two roasts, risotto with robiola and radicchio, and various seasonal soups. Among the main courses (€13), the rabbit with herbs or Taggiasca olives is worth a try, as are the Piedmontese-style tripe and the roast Piedmontese Fassone beef with balsamic vinegar reduction. Finish with a spoonful of ladyfingers and coffee, a bonet (a typical Italian dessert), or a chocolate salami. Montechiaro is located at the heart of one of Piedmont's largest truffle grounds, with approximately 50 hectares of trees suitable for the Tuber Magnatum Pico. Therefore, in season, a dedicated menu is available, including dishes such as fondue, tagliolini, and egg al paletto (a fried egg) enhanced with white truffle.
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Links

http://www.trecolli.com