VISCONTI

Category: Restaurants and taverns
business description: A traditional eatery, one of those places where you know what you eat and you like it that way. A town which seems to have stopped in time, but serves simple and traditional food, faithful to the territory and to the unique location, suspended between Piemonte and Liguria. No surprises here…just certainties, like the Porcini mushrooms from Voltaggio which are used in the dishes or the black and white truffles in season, preferably from the Borbera Valley. We are in Visconti in Voltaggio. In the narrow almost magical street, which is the main road of the town, the tables are few and the furnishings are essential, but with the kind of quality that always makes the difference.

The meal starts with the must-eat, the starters (€ 11) which are hot and cold dishes that mix flavours and aromas, with the platter of cured meats, rice cake, fried pastry stuffed with cheese and focaccia with peppers. The selection of first courses (€ 11) is good, with ravioli pasta 'al tocco', typical of these areas of Oltregiogo, tagliolini pasta with mushrooms and pansotti pasta with walnuts, always mixing and matching. The main course dishes (€ 12) are fassone beef carpaccio, suckling pig with green pepper, roast beef and, if you book it, Piedmontese style mixed fry is also available. The desserts are the nougat-flavoured parfait with hot chocolate, panna cotta and the amaretti biscuits from Voltaggio, which are one of the reasons that make a trip here so worthwhile. Good wine selection.
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Links

http://www.ristoranteviscontivoltaggio.it

Photos













