DA GEPPE

Category: Restaurants and taverns
business description:

Golosaria named it trattoria of the year in 2013. You are in Castagnole Monferrato, a magnificent village that is also home to the curious Ruchè wine, ennobled thirty years ago by the parish priest Don Giacomo Cauda. The typical village bar, which also includes a trattoria, opens onto the main square. The trattoria is one of our favourites, and definitely worth discovering. It is managed by Andrea and Tecla, two young and dedicated people, passionate about good things, and great communicators on social networks.

Their passion can be felt from the very first impact: the “grissie” (traditional bread of Monferrato) in full view and that wine list which has made the Ruchè its banner. The diner is served exclusively traditional food, but each dish will amaze for its goodness inherent in traditional dishes, too often taken for granted. All year, the eatery proposes the earthenware pot of bagna cauda (garlic sauce with anchovies and olive oil) with mixed seasonal vegetables. The recited menu includes friciulin (fritters) with Russian salad, capunet (savoy cabbage roulade with meat filling), veal in tuna sauce with tongue in green sauce, earthenware pot of bagna cauda with seasonal vegetables, cotechino with Val Maira toma cheese fondue, tongue with green sauce and marinated (starters €6). The first course (€8) includes the inevitable agnolotti with roast sauce or butter and sage, the lasagne with ragout of blonde hen or, to try, the meat-free ravioli with wholemeal flour and goat’s milk ricotta. The main dish will be the oven-cooked lamb with the potatoes next to veal morsels in Ruchè and breaded thigh steak. The tripe, cacciatora-style chicken, cod with onions and the mythical finanziera (second course €10) are all excellent. The desserts (€3.50) include the chocolate salami or the flourless hazelnut cake. Very honest prices, even more so with the early evening brunch for 9 euros, which they offer at 6.30 pm. You’ll thank us!
phone: +39 (0141) 823.532
E-mail: dageppe@libero.it

Links