Locanda dell'Olmo

Category: Restaurants and taverns
business description: Ristorante "La Locanda dell'Olmo" serves the fusion of the culinary cultures of Southern Piedmont and Liguria. Respect for the seasons and meticulous care in the choice of ingredients are considered essential for the preparation of the dishes. The Montebore flan is always a "must". The first course includes agnolotti, corsetti novesi and rabaton della Fraschetta which represent the most traditional dishes of our cuisine, alongside tagliolini and risotti. The winter is much more suitable for "Piedmontese dishes" as it is ideal for braised meats, boiled meats, terrine of veal cheek in Barbera and bagna cauda. Special attention is given to the cheese selection. The wine list offers a wide variety of choice and includes the best Piedmontese wines and more.

(text - excerpt - and photos from the restaurant's website)
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Quality certificate

Quality certification: Q

Links

http://www.locandadellolmo.it

Photos



