

Ristorante La Genzianella

Category: Restaurants and taverns

business description: It is the ideal stopover for a delightful evening or a weekend in unspoiled nature. Trekking lovers be warned.

You have arrived precisely where Piedmont ends, where the mountain overlooks the sea. This is home to one of our favorite restaurants, symbol of all-round hospitality. You enter through what was once the bar-grocery store, to reach the large dining room, which also has a smaller and more private dining area. Comfortable tables, well distanced, a kind and friendly service, a menu with a few courses written daily on the personalized straw paper. The starters are traditional (€10) and include the fabulous cured meats of this valley, including the cured ham we produce; then Russian salad, with pumpkin bread, pea pie, veal slices with green sauce. We move on to the first courses (€6), lasagnette au gratin with fresh tomato and basil, and soft taglierini with ragù or mushroom sauce when the season allows. The main courses (€15) include the soft veal cooked in beer, the duck breast tagliata and cheeses by Roberto Grattone from Vallenosta (the Montebore). The must-do pairing will be with the fried pumpkin flowers, when available, and the roasted quarantina potatoes that are full of flavor. Watch out for the mushroom and truffle or game season. Here the menu goes wild, and makes a trip here worthwhile. Of other visits, the Intrabiela, a pie made with local milk, dishes with mushrooms and game. On to the desserts (€6): Bavarois with peaches of Volpedo or bitter chocolate cupcake. Tasting menu €35. You can also stop for a tasty merenda sinoira (late afternoon snack) for €18 accompanied by Barbera Genzianella. When will our next trip to the Curone Valley be?

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Periods opening

Always valid on request

Monday:	-	closed
Tuesday:	-	closed
Wednesday:	-	on request
Thursday:	-	on request
Friday:	-	on request
Saturday:	-	on request
Sunday:	-	on request

Links

<https://www.facebook.com/lagenzianellaselvapiana>

Photos

