

CANNON D'ORO

Category: Restaurants and taverns

business description: A historic restaurant with airy dining rooms and understated decor. Generous portions of veal with tuna sauce (or veja-style), Monferrato-style raw meat "ciapulà," Cocconato robiola with greens; agnolotti del plin with Piedmontese roast beef, tajarin, gnocchi with arugula pesto, and fondue. For main courses, Piedmontese-style fritto misto (vegetarian options available), mixed boiled meats with bagnet (a kind of bagnet), and duck leg in sweet and sour sauce. Desserts abound, including classic apple and amaretti tarts, bonet (a kind of sweet and sour tart) and panna cotta, and turcèt ad Cucnà (shortcrust pastry twists). Vegetarian dishes are also available, including specialty salads, quiches, vegetable risottos, and minestrone soups.

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Links

<http://www.cannondoro.it>