

Ristorante Il Moro

Category: Restaurants and taverns

business description:

This is a place where they never go wrong, in the centre of this lovely town in the area of Ovada. Situated in an elegant 17th century building, this restaurant is characterised by a comfortable, warm and welcoming environment with a well-kept indoor garden and an outdoor dining area in summer, which is an advantage. The service is attentive, kind and precise. Thanks to the chef Simona, the food always offers confirmation, even without any sensational variations, in the ever-successful synthesis between lowland and Apennine, Liguria and Piedmont.

You can try the tasting menu at €35 or choose from the dishes a la carte, in the starters (€10) that vary depending on the season, from the aubergine flan to the bell pepper with anchovy, to the courgettes with their flowers to the pumpkin pie, to the Fassone beef tartare. The first course (€10) dishes: classic agnolotti in three ways, an always-welcome presence, the leek and saffron gnocchi and those with Roccaverano. The true speciality of the main course (€14) here is naturally the cima (veal roll stuffed with a mixture of eggs and vegetable served as a cold cut), which is very pleasant, the "accomodato" dried salted cod and the braised cheek, to remember just three of the top dishes. Then the excellent selection of cheeses and the desserts (€7) with the Moscato flavoured zabaglione and the hazelnut semifreddo. You will feel at home here!

phone: +39 0143 46157

Facebook:

<https://www.facebook.com/profile.php?id=100063817802043>

E-mail: info@ristoranteilmoro.it

Services for the disabled: Yes

Web Site: <https://www.ristoranteilmoro.it/>

Quality certificate

Animals welcome: Yes

other:

Guide dogs only

Periods opening

Always valid on request

Monday:	-	closed
Tuesday:	-	on request
Wednesday:	-	on request
Thursday:	-	on request
Friday:	-	on request
Saturday:	-	on request
Sunday:	-	on request/open for lunch

Links

<http://www.ristoranteilmoro.it>

Photos



