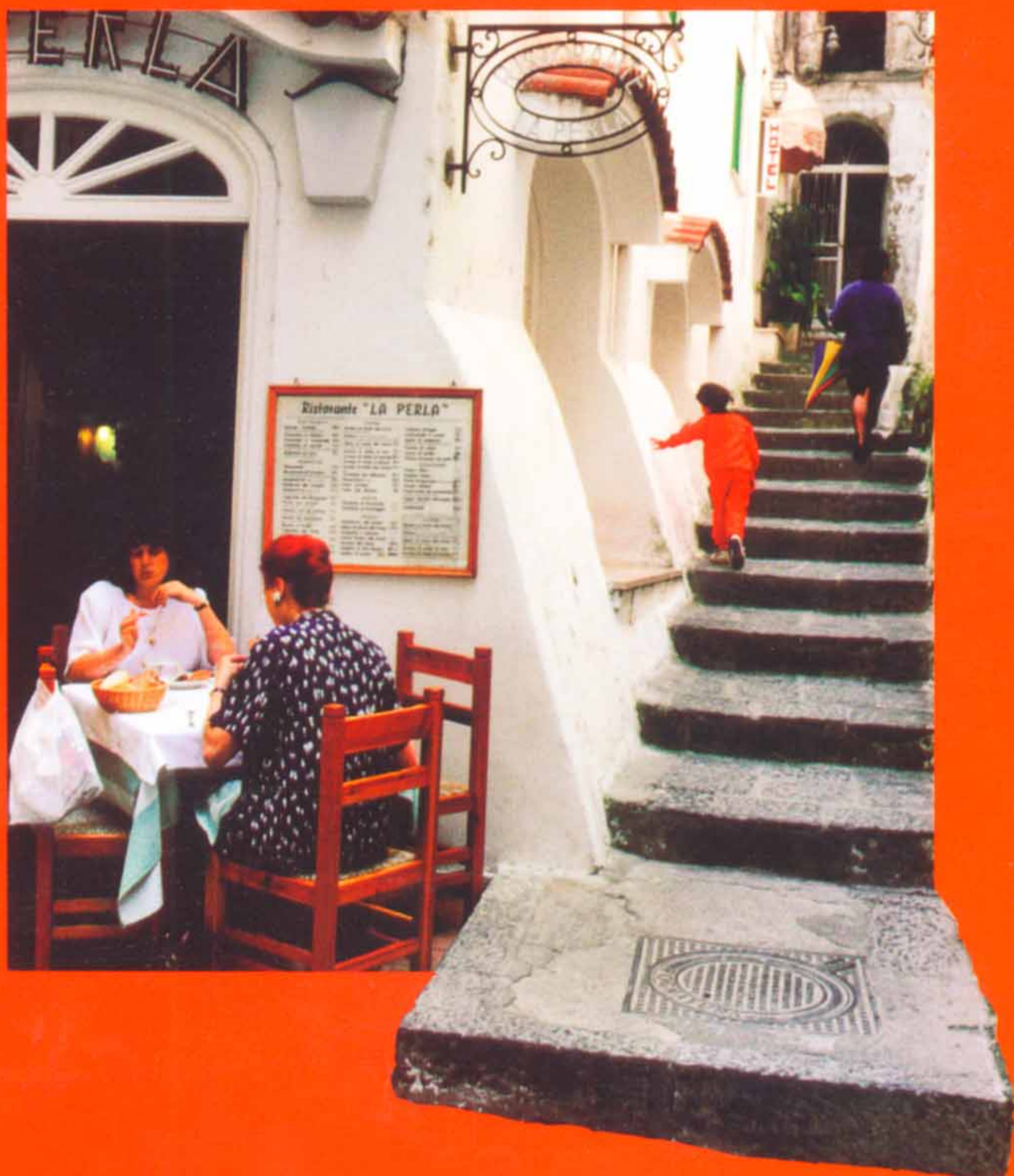


# OSTERIE & LOCANDE D'ITALIA

A guide to traditional places  
to eat and stay in Italy



Slow Food Editore



2.100 ADDRESSES RECOMMENDED BY SLOW FOOD

## CORTE GONDINA

🗝️ 3-Star Hotel

Via Roma 100

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Internet: [www.cortegondina.it](http://www.cortegondina.it)

Closed from beginning of January until mid-February

A few years ago Elena Oberto and Bruno Viberti finished restoring what had been the home of Radegonda Oberto, nicknamed 'Gondina', a teacher who was an institution in La Morra. As a result, there are now 14 elegant rooms (standard and superior) decorated and furnished with painstaking attention to detail. Common areas are pleasant and relaxing too, with many secluded corners where guests can sit and read. The buffet breakfast offers an extraordinary selection of foods to satisfy all palates: jams, honey, croissants, pastries, homemade sweet and savory cakes, yogurt, cereals, fresh fruit, ham and local cheeses such as Raschera, Bra and Testun. Plus, milk, coffee, tea and fruit juices. In warmer months guests can use the swimming pool. A pleasant place to stay while visiting the famous Langa vineyards and wine cellars.

- 12 double and 2 triple rooms, with bathroom, terrace, air-conditioning, fridge, satellite TV, modem connection
- Prices: double room single use 75-90 euros, standard double 90-110, superior double 115-125, triple 135-155, breakfast included
- Credit cards: all, Bancomat
- 1 room designed for use by the mobility challenged. Off-street parking. Small pets allowed. Owners present until midnight
- Coffee-shop. Breakfast room. Reading room, Internet point. Cellar with conference room. Garden. Swimming pool

L'OSTERIA  
DEL VIGNAIOLO

🍲 Osteria

Regione Santa Maria 12

Tel. 0173 50335

Closed Wednesday and Thursday

Open: lunch and dinner

Holidays: January, 15 days in July

Seating: 40 + 20 outdoors

Prices: 28-32 euros, wine excluded

All credit cards, Bancomat

It's a young but already expert, tried-and-tested team that, led by Luciano Marengo, caters to guests in a carefully furnished space with a menu that moves nimbly among the many traditional Langa specialties. The seasonal, 28-euro menu offers two antipasti, a first and a main course and dessert.

After nibbles of peppery coppa you can start with warm **rabbit salad**, Parma culatello served with rosemary-flavored focaccia, **carne cruda** spiced with black truffle or the Parma-style eggplant pie. First courses are well-executed: choose from **agnolotti dal plin** (firm pasta and a tasty filling) with butter and sage, **tagliatelle with gallinacci mushrooms** and risotto with Raschera fonduta. For your main course go for the meat dishes: **veal stew**, lamb chops (the bread-ing might be a bit too much), quail and **roast leg of goose**. There's almost always a fish dish too. Don't skip out on dessert – among your options there may be panna cotta with berries, peach cake with fior di latte ice cream, **chocolate cake** and semifreddo al torrone.

The extensive wine list includes some very nice local labels as well as some foreign ones, most notably French. Top-notch service lets you fully enjoy your meal without overlong pauses or any feeling of being hurried.



At La Morra, via Roma 110, you'll find stone-ground flour at Molino Sobrino. To taste and purchase wines, visit the Cantina Comunale, Via Carlo Alberto 2, and Vin Bar, Via Roma 56.