www.monferratontour.it

ANTICA OSTERIA DA BIGAT

Category: Restaurants and taverns
business description: One day it will be necessary to analyse the success story of this osteria that takes the name of the bystanders who after a lavish lunch dozed like the bigat (the silk worms, in fashion since the early 20th century in the Piedmont countryside). Returning to the heart of this lovely town where they continuously bake a perfect rosemary flavoured farinata has been an emotional experience. The wood-burning oven also bakes pizza and other delicacies like the slowly cooked ox. The bystanders are in large and small rooms, with little space among the tables: that is the price of success.

To recall the times of the bigat there are dishes closely connected to the Acqui area: stewed tripe, Acqui-style stockfish, soused bogues, anchovies with bagnet sauce and in oil also served in a dish with three tastings. Then there are the tajarin and fasò (pasta and beans), the buseca (tripe with vegetable broth) and other few specialties of the place. In season, you can smell the scent of bagnacaoda in the air, a dip served with its vegetables and, always, the aged goat cheese with mostarda piemontese (a sweet pickle). Kindness and friendliness in an informal and welcoming environment, where you will always feel at home. The wine list is essential.
CLOSED ON WEDNESDAYS
phone: +39 (0144) 324.283
Facebook: https://www.facebook.com/pages/Antica-Osteria-Da-Bigat/121886341200497

Assessment

Noted in guide book: High

Prestige of the place: High

Periods opening

Always valid on request

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

Links

https://www.facebook.com/pages/Antica-Osteria-Da-Bigat/121886341200497

Photos

MONFERRATO ON TOUR

www.monferratontour.it

