



WALTER FERRETTO

Profile

The Chef Walter Ferretto, owner and executive Chef of the Restaurant “*Il Cascinalenuovo*” at Isola d'Asti, with his brother Roberto, choose to give the Piedmont roots a more contemporary taste. The genuineness of the products and the mélange with unusual flavors of oriental matrix - from flavored rice to the sweet and sour taste - generate on the table harmonious alchemy between different epochs. And in autumn the white truffle is the king of the table. The Hotel and Restaurant “*Il Cascinalenuovo*”, was founded in 1985 as the new identity of the historic Restaurant “Cascinale” representing the stop par excellence of those who sought in the Langhe and Monferrato the traditional and authentic cuisine. In this way was created the “*Il Cascinalenuovo*” where the Ferretto brothers propose a cuisine that, while referring to the Piedmont tradition is based on new principles. Creativity, innovation, openness to new trends and new tastes, love for the tradition, are all means that the Chef Walter Ferretto, culinary soul of the family, has managed to harmoniously link together as components of a unique culinary concert. The importance given to the presentation is a craze of this chef always looking for new proposals, which intervenes with creative touch to traditional dishes enriching them or lightening them with new decorations. The great classic dishes from Piedmont Region (raw meat, agnolotti del plin, braised meat, etc.) continue to have space in his menu, but are complemented by new creations. Thanks to his ability to cleverly mix the tradition and the innovation, which merge into a gastronomic proposal capable of combining the great Piedmont cuisine with cuisines from all corners of the world, Walter won a precious Michelin star.