

L'OSTERIA DEI QUATTRO RIONI

PHOTO: MATTEO MIGLIOZZI



Fortezza, Torre, Baluardo e Fosso, sono i nomi dei quattro quartieri che ogni anno fanno a gara, in occasione della Festa dell'Uva, per far rivivere la Capoliveri del passato, con ambientazioni storiche, degustazioni, musica, ma soprattutto uva e vino a volontà, essendo tempo di vendemmia. Dove i rioni si incrociano, affacciato sulla Piazza principale, trovate l'Osteria, Quattro Rioni appunto, che è un inno alla tradizione del Paese dove Daniel Gambetta è tornato, forte di importanti esperienze in Italia e all'estero, per riportare nella sua Isola quanto ha imparato fuori, coniugando i prodotti del territorio e l'accoglienza della sua gente. Un ristorante che punta sulla qualità dei prodotti freschi del territorio, sulla preparazione del pane, della pasta e dei dolci come si faceva una volta, sui piatti della tradizione a base di pesce, ma senza dimenticare la carne, la cucina vegetariana e senza glutine. Daniel è affiancato da uno staff di giovani come lui, ben affiatato e cortese, con i quali condivide il progetto e il lavoro quotidiano. La sala curata e la veranda nel centro storico vi accoglieranno con un'atmosfera familiare dove potrete degustare, se siete curiosi, i piatti del giorno che cambiano di continuo, garantendo la massima freschezza, a seconda della stagione e di quello che offre il mercato. Vini del territorio ma anche del "continente" ben abbinati al menù. Cosa assaggiare? C'è solo l'imbarazzo della scelta, dal crudo di pesce appena pescato ai ravioli ripieni fatti in casa o ai tagliolini all'astice, dal coniglio in porchetta ai piatti vegetariani dove ritrovi il sapore vero dei prodotti dell'orto.

Fortezza, Torre, Baluardo and Fosso, are the names of the four districts that each year compete, on the occasion of the Grape Festival, to revive the past of Capoliveri, with historical settings, food tastings, music, but above all in abundance grapes and wine, being in time of harvest. Where the districts cross, overlooking the main square, you find the Osteria, Quattro Rioni that in fact is a hymn to the tradition of the Village where Daniel Gambetta is back, thanks to important experiences in Italy and abroad, to bring back to his Island what he has learned outside, combining the products of the territory and the hospitality of his people. A restaurant that focuses on the quality of fresh local products, on the preparation of bread, pasta and desserts as in old times, on traditional fish dishes, but without forgetting meat, vegetarian and gluten-free cooking. Daniel is joined by a staff of young people like him, very close and courteous, with whom he shares the project and the daily work. The well-kept room and the veranda in the historic centre will welcome you with a family atmosphere where you can taste, if you are curious, the dishes of the day that change constantly, ensuring maximum freshness, depending on the season and what the market offers. Wines of the territory but also from the "continent" well combined with the menu. What to taste? You will be spoiled for choice, from raw fish, freshly caught to homemade stuffed ravioli or tagliolini pasta with lobster, from rabbit in porchetta to vegetarian dishes where you can find the true flavour of garden

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Fortezza, Torre, Baluardo und Fosso sind die Namen der vier Bezirke, die jedes Jahr anlässlich des Traubenfestes gegeneinander antreten, um das Capoliveri vergangener Zeiten wieder aufleben zu lassen, mit historischen Kulissen, Verkostungen, Musik, aber vor allem Trauben und Wein nach Belieben, jeweils zur Zeit der Weinlese. Dort, wo sich die Stadtteile überschneiden, direkt gegenüber dem Marktplatz, befindet sich die Osteria Quattro Rioni, ein Symbol für die Tradition des Landes, in das Daniel Gambetta zurückgekehrt ist, reich an bedeutsamen Erfahrungen, sowohl innerhalb Italiens als auch im Ausland, um das, was er auswärts gelernt hat, auf seine Insel zurückzubringen, indem er die Produkte des Landes und die Gastfreundschaft seiner Bewohner miteinander vereint. Ein Restaurant, das sich auf die kulinarischen Spezialitäten der Region konzentriert, auf die Zubereitung von Brot, Nudeln und Kuchen, wie sie einst hergestellt wurden, auf traditionelle Gerichte, basierend auf Fisch, aber auch nicht zu vergessen die Fleischgerichte, sowie die vegetarische und glutenfreie Küche. Ein gepflegter Speisesaal und die Terrasse in der Altstadt empfangen Sie mit einer familiären Atmosphäre, in der Sie, wenn Sie neugierig sind, die ständig wechselnden Tagesgerichte, die je nach Jahreszeit und Marktangebot für ein Höchstmaß an Frische sorgen, probieren können. Weine aus dem hiesigen Weinbaugebiet, aber auch vom "Kontinent", die perfekt auf die Speisekarte abgestimmt sind. Was soll man probieren? Sie haben die Qual der Wahl, vom frisch gefangenen rohen Fisch bis hin zu hausgemachten gefüllten Ravioli oder Tagliolini mit Hummer, vom Kaninchen in Porchetta bis hin zu vegetarischen Gerichten, in denen Sie den natürlichen Geschmack der Erzeugnisse aus dem Gemüsegarten entdecken können.



