

Ugo Gastaldi, head chef at La Linea Continua, shares his passion for the city

CITY LIVES



“FOR ME TURIN IS THE HOME OF ITALIAN cooking, the nation’s real kitchen – so if you agree with me that Italian cooking is the world’s best then you can see why I have spent my whole life in the Piedmont region.

“I was born just outside the city in the village of Cuorgne, in the foothills of the Alps, and have always been interested in cooking and restaurants. My family have two restaurants there, and I also have a farm, so go back as often as I can to source fresh ingredients and get back to nature.

“I studied to be a chef in Turin and have really watched the city develop in recent years. A few decades ago we were not taken seriously, even by our rivals in Milan, but now the Winter Olympics have shown the world what we have in Turin and what a

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great city it is to visit – whether you are here on business or just coming for a holiday.

“We live for food. At lunch we talk about what we want to eat for dinner, then even before dinner we feast during the *aperitivo* on little snacks and tasty treats before the main event. My restaurant is based at the Art Hotel Boston and we do *aperitivo* every night, with a special service on Thursdays where there is no way you will need dinner afterwards. Value as well as quality is high in Turin, and even our five-course tasting menu is only €38, including wine.

“Everyone who comes to Turin must try the Piedmontese specialities. My favourite is *agnolotti*, our local version of ravioli, then there are the truffles from Alba. These for me are the finest white truffles in the world. Don’t forget our wines, too. We produce some excellent reds that go well with the pork and beef we rear in the Alpine foothills, and also some champagne that I think is up there with France.

“Another passion in Turin is design, and last year we were recognised as the first World Design Capital. At our hotel we take design seriously, with each of the 91 rooms designed individually. My favourite is the Ayrton Senna suite, a split-level oasis where you can feel the great man’s beauty and presence. He was a man who insisted on quality in all areas of his life, and in Turin we appreciate that.”

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