

June e-postcard:

Ciao.....

It's summer in Salò and all's right with the world!

This is one of our favourite months when the weather is not too hot and the town is taking on a vibrant feel with tourists and locals alike really appreciating being in this beautiful place. For the past few days, in the main piazza and on the lungolago there has been a typical Italian market. This array of colourful gazebos offers everything from locally made handicrafts to fresh produce from various regions of Italy and as far away as Sicily. There is a cornucopia of interesting choices as people gather round the stalls to sample wines, cream liqueurs, olives, cheeses, local delicacies and much, much more.

This weekend there are several free music concerts taking place. We love to watch the pleasure on people's faces as they happen upon an unexpected event having been drawn to a small backstreet piazza by the first strains of an orchestra striking up. Before they know it they are swaying along immersed in the history of the setting as well as the music. The next such celebration we will enjoy being part of is Sagra di Sant'Antonio which is a street festival which runs each year. From 10th – 13th June the square of Sant'Antonio will be converted into an area of gastronomic delight followed by music and dancing under the stars. Who needs Strictly Come Dancing when you can have this!

When our last guests were here, they were keen to sample the fresh fish available locally so we suggested a trip to picturesque Porto Portese and a long lunch was arranged. We had reserved a table under the canopy of trees to shade ourselves from the midday sun. As we were seated right at the water's edge, we could enjoy the cooling breeze and the lapping of the lake on the shore as the wonderful aromas of grilled fish wafted towards us. We began with handmade taglierini with porcini mushrooms which was beautifully cooked and so flavoursome. To follow, our guests opted for the mixed fish platter which offers a kilo of various fresh fish such as locally caught coregone, sardines from the lake, sole, trout and angler fish. We shared a large portion of salmon alla brace which had been lightly marinated accompanied by a chilled Lugana white wine. Once again Ristorante Osvaldo did not let us down and scored 10 out of 10 for food, setting and ambience.

Enjoy your summer and we hope you'll join us sometime soon.

Lesley & Gordon

