

Menu “Across Gavi & Langhe”

Wines produced from our vineyards combined by dishes from our territory

Whipped codfish *Brand de cujan*, courgettes and marinated olives from Ligurian riviera

Spumante Brut Metodo Classico Tenuta Cucco

Knife-pounded beef, *ricotta*, marinated cherry tomatoes with anchovy sauce

Gavi D.O.C.G. Riserva Vigna Madonnina 2018 La Raia, biodynamic wine

Risotto creamed with Castelmagno and butter seasoned with Locanda’s herbs

Gavi D.O.C.G. Pisé 2017 La Raia, biodynamic wine

Plin ravioli with gravy

Piemonte D.O.C.G. Barbera Largé 2019 Tenuta Cucco, biodynamic wine

Pork pluma, Locanda honey’ onion, cinnamon and figs

Barolo D.O.C.G. Cerrati Riserva Vigna Cucco 2013 Tenuta Cucco

Bonet with spiced peaches and whipped cream

Euro 90