

## Menu “Across Gavi and Langhe”

Wines produced from our vineyards combined by dishes from our territory

---

Whipped codfish *Brand de cujun*, chards, brown butter and chestnuts

*Spumante Brut Metodo Classico Tenuta Cucco*

Knife-pounded beef, *ricotta*, artichokes and olives

*Gavi D.O.C.G. Riserva Vigna Madonnina 2018 La Raia, vino biodinamico*

Pumpkin *risotto*, Castelmagno cream and cocoa beans powder

*Langhe D.O.C.G. Chardonnay 2019 Tenuta Cucco*

*Agnolotti* stuffed with cotechino, creamy truffle potatoes and Barolo reduction

*Piemonte D.O.C.G. Barbera Largé 2019 La Raia, vino biodinamico*

Pork pluma, black cabbage cooked with butter, mustard apples purée

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

*Bonnet* with spiced pears and whipped cream