

## Menu “Across Gavi and Langhe”

Wines produced from our vineyards combined by dishes from our territory  
(the course choice is the same for the whole table)

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Whipped codfish *brand de cujun*, courgette cream with lemon balm,  
buffalo mozzarella and smoked bread

*Spumante Brut Metodo Classico Tenuta Cucco*

Rosé veal cut, tuna sauce and capers powder

*Gavi D.O.C.G. Riserva Vigna della Madonnina 2019 La Raia, biodynamic wine*

Vegetable warm *ciuppin*, oil bread, taggiasche olives and capers

*Langhe D.O.C. Chardonnay 2020 Tenuta Cucco*

*Plin* ravioli with meat sauce

*Piemonte D.O.C.G. Barbera Largé 2019 La Raia, biodynamic wine*

Lacquered pork knuckle with La Raia honey, peaches, spicy potatoes

*Barolo D.O.C.G. del Comune di Serralunga d’Alba 2017 Tenuta Cucco*

*Bonet* with peaches in syrup and spices, whipped cream