

Menù “Between Gavi and Langhe”

Wines from our vineyards combined with dishes from our territory

Brawn Gavi's Slow Food* presidium, piedomentese yellow *bagnetto* sauce

Spumante Brut Metodo Classico Tenuta Cucco

Cardoons cooked in milk, taleggio fondue and hazelnuts

Gavi D.O.C.G. Riserva Vigna Madonnina 2017 La Raia, biodynamic wine

Risotto creamed with Castelmagno cheese and Locanda's aromatic herbs

Piemonte D.O.C. Barbera Largé 2015 La Raia, biodynamic wine

Plin *ravioli* with gravy

Barolo D.O.C.G. Cerrati 2014 Tenuta Cucco

Veal cheek, cacao and dried mushroom sauce, soft *polenta*

Barolo D.O.C.G. Cerrati Riserva “Vigna Cucco” 2012 Tenuta Cucco

Soft *amaretto*, plum sorbet, chocolate cream

Euro 80

* Slow Food is an international movement which aims to give food its value and its place in society by respecting producers, nature and the environment, by protecting biodiversity and by promoting local flavors and traditions from every country and every culture.