

Menu “Between Gavi and Langhe”

Wines from our vineyards combined with dishes from our territory

Spumante Brut Metodo Classico, Tenuta Cucco

Green anchovies, soft *farinata* and fennels

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

Baccalà Creamed codfish *Brand de cujun*, courgettes and olives from Ligurian Riviera

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

Risotto creamed with *Castelmagno* cheese and Locanda's aromatic herbs

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

Plin ravioli with gravy

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

Rabbit with Taggiasca olives, plums and pine nuts, parsnip purée

Fig sorbet with nut cream and crunchy wafer