

## Menu “Between Gavi and Langhe”

Wines from our vineyards combined with dishes from our territory

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*Spumante Brut Metodo Classico, Tenuta Cucco*

Raw porcini mushrooms with bread soup, leeks and ricotta cheese

*Gavi D.O.C.G. Pisé Biodinamico 2017, La Raia*

Baccalà Creamed codfish *Brand de cujan*, chickpeas' cream and fried rosemary

*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. del Comune di Serralunga 2016, Tenuta Cucco*

*Plin ravioli* with gravy

*Barolo D.O.C.G. Cerratti 2012, Tenuta Cucco*

Veal cheek, cacao stock and dried mushroom, soft polenta

Bonnet with pears in syrup-flavoured spices, whip cream