

Menu

*At Locanda food offers a chance to discover the territory and enjoy time with friends.
Our menus are created by chef Tommaso Arrigoni, who reinterprets the ancient tradition
of the cuisine of Gavi, a unique crossroads of Ligurian and Piedmontese influences.*

*His dishes are focused on the products from biodynamic farm La Raia:
ancient cereals such as einkorn wheat, together with fruit and vegetables from
our organic garden, honey, eggs and the meat of Fassona cows raised in the pasture.
Cheeses and cured meats are local too.*

The scented herbs come from the Locanda's garden.

À la carte menu

Starters

Salmon trout from Mondovì, Piedmontese Toma cream, chanterelles and persimmon	25
Oil-poached red prawns - Pigna Slow Food presidium - white bean purée, hazelnuts and leek	26
Testa in cassetta - Gavi Slow Food presidium - Piedmontese yellow dip	20
Knife-pounded Fassona beef tartare, green herb sauce, sour cream and olive powder	25
Vitello tonnato, veal topside meat with ancient tuna sauce and capers powder	24
Seasonal mushrooms soup, mascarpone, black cabbage and gingerbread	23

First courses

Trofie with walnuts pesto, cod tripe, broccoli and chanterelles	25
Acquerello risotto with porcini mushrooms, sweetbreads and Barbera La Raia reduction	26
Typical ravioli <i>del plin</i> three meat stuffed with fondo bruno meat sauce	25
Potatoes dumplings with Fassona beef ragu and black truffle	25
Salt-baked onion soup, caramelized onions, Castelmagno and wild fennel crusty bread	24

Main courses

Daily catch, roasted pumpkin, long pepper goat cheese and crispy rosemary	29
Veal cheek, cocoa and dried mushrooms fondant, soft potatoes	28
Pork cut, chestnuts cream and honey-glazed chestnuts from La Raia, brown butter-sautéed Swiss chard	28
Poached egg from our hens, celeriac purée, mustard and crispy potato chips	26

The local producers we have selected for this menu:

Azienda Agritrutta (Riserva naturale di Crava-Morozzo) — Fishery products

Azienda agricola BioBruni (Montaldeo), Azienda agro-pastorale Capanne di Marcarolo (Bosio),

Azienda Agricola Vailati (Montaldeo), Caseificio La Tula (Grondona)

Goat, sheep and cow dairy products

Azienda Agricola Della Valle (Roero) — Cured meats

Azienda Agricola Bosio Marco (Borghetto di Borbera) — Fassona meat in addition to our production

Azienda Agricola Bianchi Giovanni (Francavilla Bisio) — Eggs in addition to our production

Azienda agricola Gala Nocchie (Cuneo) — Hazelnuts

Azienda agricola Veglio Piero (Moncalvo) — EVO Oil

Agricola Zerbo (Gavi) — Flours

We apply an allergen management procedure according to EC Regulation 1169/2011;
the allergens' book is available on demand.

* Frozen downed product.

Sweet wines

		
Piemonte D.O.C. Bianco Passito 2022, La Raia (Piedmont), 0.50 l	8	36
Moscato d'Asti "La Morandina" 2023, La Morandina (Piedmont), 0.75 l	5	23
Moscato Rosso "Calido", La Costa (Lombardy), 0.5 l	8	36
Sauternes Château, Rieussec 2010 (France), 0.75 l	15	90

Desserts and cheeses

Typical chocolate and amaretto pudding with spiced marinated peaches and whipped cream	14
Cream ice-cream composition with raspberry sauce and meringue	14
Barbera strawberries, creamy white chocolate and cocoa crumble	14
Piedmont hazelnut <i>semifreddo</i> , gianduja sauce and <i>sbrisolona</i>	14
Melon sorbet and La Raia honey, almond <i>sbrisolona</i> and homemade yogurt	14
Cheese selection with La Raia honey	16