

## Menu “Across Gavi and Langhe”

Wines produced from our vineyards combined with dishes from our territory  
*the course choice is the same for the whole table*

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Salmon trout from Mondovì, Piedmontese Toma cream,  
chanterelles and persimmon

*Gavi D.O.C.G. “Pleo” 2024 La Raia, biodynamic wine*

Knife-pounded Fassona Beef Tartare, green herb sauce,  
sour cream and olive powder

*Gavi D.O.C.G. “Pisé” 2020 La Raia, biodynamic wine*

Salt-baked onion soup, caramelized onions,  
Castelmagno and wild fennel crusty bread

*Langhe D.O.C. Chardonnay 2023 Tenuta Cucco, organic wine*

Acquerello Risotto with porcini mushrooms,  
sweetbreads and Barbera La Raia reduction

*Piemonte D.O.C. Barbera Superiore 2022 Tenuta Cucco, organic wine*

Veal Cheek, cocoa and dried mushrooms fondant, soft potatoes

*Barolo D.O.C.G. Serralunga d’Alba 2020 Tenuta Cucco, organic wine*

Piedmont hazelnut *semifreddo*, gianduja sauce and *sbrisolona*

*Piemonte D.O.C. Bianco Passito 2022 La Raia, biodynamic wine*

Euro 100, with wine pairing Euro 140

Water 3

Cover charge 4