

À la carte menu

Starters

Whipped codfish <i>Brand de cujun</i> , courgettes and marinated olives from Ligurian riviera	16
Knife-pounded beef, <i>ricotta</i> , marinated cherry tomatoes with anchovy sauce	18
Toasted bread <i>soma d'aj</i> piedmontese starter from our vegetable garden and mixed salad	14
Stuffed lettuce with fish, hazelnuts sauce and fresh broad beans	16
Brawn Gavi's Slow Food presidium, typical dip	14
Veal cut, tuna sauce and capers powder	16

First Courses

<i>Ciuppin</i> soup with fish and vegetables, oil bread, <i>taggiasche</i> olives and capers	16
<i>Corzetti</i> with walnut' pesto, <i>bottarga</i> powder and pink pepper	18
<i>Plin</i> ravioli with gravy	19
<i>Risotto</i> creamed with Castelmagno and butter seasoned with Locanda's herbs	19
<i>Tagliatelle</i> with knife-cut beef ragu and black truffle	18

Main Courses

Beef sirloin, smoked aubergine, green pepper powder, black garlic purée and arugula	20
Browned cockerel breast, green beans, potatoes and basil <i>pesto</i>	19
Pork pluma, La Raia honey' onion , cinnamon and figs	20
Soft potatoes, egg yolk, leeks and summery black truffle	20
Fish of the day with green roasted pepper juice and mushrooms	22

Desserts

<i>Bonet</i> with spiced peaches and whipped cream	10
Mix of creamy ice-cream with raspberry sauce and dried fruit	10
Figs dipped in Barbera wine, creamy white chocolate and cocoa crumble	10
<i>Semifreddo</i> with piedmontese hazelnuts, gianduja sauce and crumble	10
Cherry sorbet with almond milk, wine syrup and crispy wafer	10