

Menu

*At Locanda la Raia 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.

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)

Cuttlefish *in zimino* with leek, spinach and chickpeas

Gavi D.O.C.G. Pleo 2022 La Raia, biodynamic wine

Knife-pounded beef, jowl, chickpea flat bread

Langhe Chardonnay D.O.C. 2020 Tenuta Cucco, organic wine

Trofie and chickpeas, cod tripe, broccoli and chanterelles

Pinot Nero D.O.C. 2021 La Raia, biodynamic wine

Plin ravioli with meat sauce

Langhe Rosso D.O.C. 2020 Tenuta Cucco, organic wine

Veal cheek, cocoa and dried mushrooms fondant, soft polenta

Barolo D.O.C.G. Cerrati 2018 Tenuta Cucco

Bonet with blueberry sauce, crispy praline and hazelnut wafer

Piemonte D.O.C. Bianco Passito 2021 La Raia, biodynamic wine

120 euros

Water, 3

Cover charge, 4

Menu “Sei mezze”

Six half portions for a taste of our kitchen
(the course choice is the same for the whole table)

Shrimp tail in oil cooking, chestnuts purée, horseradish and pumpkin mayonnaise

Veal cut, tuna sauce and capers powder

Risotto creamed with milk reduction, condensed tomato and truffle powder

Tagliatelle with knife-cut beef ragù, porcino mushrooms and marjoram

Browned cockerel breast, seared radicchio, raisin purée and hazelnut dough

Cocoa pastry frolla with Tonka beans, chocolate cream and apple ice cream
with La Raia's honey

86 euros

À la carte menu

Starters

Shrimp tail in oil cooking, chestnuts purée, horseradish and pumpkin mayonnaise	25
Cuttlefish <i>in zimino</i> with leek, spinach and chickpeas	23
Knife-pounded beef, jowl, chickpea flat bread	25
Veal cut, tuna sauce and capers powder	22
<i>Testa in cassetta</i> pork and veal cold cuts – Gavi's Slow Food presidium –, Piedmontese yellow dip	18
Aubergine pulp with basil, baked cherry tomatoes, ricotta and cocoa beans	21

First Courses

Trofie and chickpeas, cod tripe, broccoli and chanterelles	25
Risotto creamed with milk reduction, condensed tomato and truffle powder	25
Tagliatelle with knife-cut beef ragù, porcino mushrooms and marjoram	26
<i>Plin</i> ravioli with meat sauce	24
Vegetable and legume soup, herbs broth, pesto and brown bread	22

Main Courses

Fresh meagre fish, celery root cream, chestnuts and leeks	28
Browned cockerel breast, seared radicchio, raisin purée and hazelnut dough	25
Veal cheek, cocoa and dried mushrooms fondant, soft polenta	26
Soft potatoes, egg yolk, Jerusalem artichoke and Montebore	24
Vegetable-only <i>cappon magro</i>	24

The local producers we have selected for this menu:

Pagiusco Castelceriolo farm (AL) — Poultry

Bosio Marco farm, Borghetto di Borbera (AL) — Fassona beef (beyond our own production)

Portanatura — Vegetables (beyond our own production)

Azienda agricola BioBruni (Montaldeo) — Goat dairy products

Salumificio Pernigotti (Carezzano) — Cured meats



Caseificio La Tula (Grondona) — Cheeses

Azienda agricola Veglio Piero (Moncalvo) — EVO Oil

Agricola Zerbo (Gavi) — Flours

LR

Sweet Wines

		
Piemonte D.O.C. Bianco Passito 2021, La Raia (Piedmont), biodynamic wine, 0,50 l	8	36
Moscato d'Asti "La Morandina" 2022, La Morandina (Piedmont), 0,75 l	5	23
Moscato Rosso "Calido", La Costa (Lombardy), 0,5 l	8	36
Sauternes Château 2016, Les Justices (France), 0.5 l	9	46

Locanda' Desserts and Cheeses

Piedmontese hazelnut crème brûlée, amaretto ice-cream and apples preserve	12
Ice cream selection with coffee sauce and frosted dried fruit	12
Cocoa pastry frolla with Tonka beans, chocolate cream and apple ice cream with La Raia's honey	12
Fig sorbet with almond milk, wine syrup and crispy wafer	12
<i>Bonnet</i> with blueberry sauce, crispy praline and hazelnut wafer	12
Cheese selection with La Raia's honey	16