

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