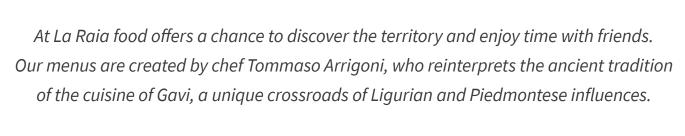


Menu



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	
Desalted anchovies in green mousse, bread crumble and lemon zest	24
Cuttlefish in zimino with leek, spinach and chickpeas	25
Veal cut, tuna sauce and capers powder	24
Knife-pounded beef, sheep ricotta cheese with horseradish, persimmon and spinach	26
Testa in cassetta – Gavi Slow Food presidium – Piedmontese yellow dip	23
First Courses	
Trofie with walnuts pesto, cod tripe, broccoli and chanterelles	27
Pumpkin risotto, Montebore cream and cocoa beans	26
Ravioli del plin with meat sauce	26
Tagliatelle, spicy wild boar sauce, hazelnuts and shallot broth	28
Chestnuts and potatoes velouté, crispy leek and seasonal mushrooms	24
Main Courses	
Ombrine, apple and mustard puree, black cabbage sautéed in butter	35
Veal cheek, cocoa and dried mushrooms fondant, soft polenta	31
Pork belly with honey, pumpkin and baked chestnuts	29
Soft potatoes, egg yolk, braised leek, hazelnuts and truffle powdered	28
Cappon magro with vegetables only	27



The local producers we have selected for this menu:

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

Portanatura — Vegetables in addition to our production

Azienda agricola BioBruni and Azienda agricola Vailati (Montaldeo) — Goat dairy products

Azienda agro-pastorale Capanne di Marcarolo (Bosio) — dairy products

Caseificio La Tula (Grondona) — sheep's milk products

Salumificio Pernigotti (Carezzano) — Cured meats

Azienda agricola Gala Nocciole (Cuneo) — Hazelnuts

Azienda agricola Veglio Piero (Moncalvo) — EVO Oil

Agricola Zerbo (Gavi) — Flours



Sweet Wines

	9	
Piemonte D.O.C. Bianco Passito 2021, La Raia (Piedmont), biodynamic wine, 0, 50 l	8	36
Moscato d'Asti 2023, La Morandina (Piedmont) 0,75 l	5	23
Moscato Rosso "Calido" 2023, La Costa (Lombardy) 0,5 l	8	36
Sauternes Château, Les Justices (France) 0.5 l	9	46



Locanda' Desserts and Cheeses

Bonet with blueberry sauce, crispy praline and hazelnut water	14
Ice cream with vanilla sauce and caramelized dried fruit	14
Shortcrust pastry with cocoa and tonka beans, chocolate cream, apple ice cream with La Raia honey	14
Crème brûlée with Piedmont hazelnuts, amaretti ice cream and apple compote	14
Persimmon meringue and glazed chestnuts ice cream	14
Cheese selection with La Raia honey	16