

Menu

At 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.

À la carte menu

Starters

Desalted anchovies in green mousse, bread crumble and lemon zest	24
Cuttlefish <i>in zimino</i> 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 <i>del plin</i> 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
<i>Cappon magro</i> 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 Nocciolo (Cuneo) — Hazelnuts

Azienda agricola Veglio Piero (Moncalvo) — EVO Oil

Agricola Zerbo (Gavi) — Flours

Sweet Wines

		
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

<i>Bonet</i> with blueberry sauce, crispy praline and hazelnut wafer	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