

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)

Amberjack tartare, cucumber soup, marinated tomatoes, olives and basil

Spumante Brut Metodo Classico, Tenuta Cucco

Veal cut, tuna sauce and capers powder

Langhe D.O.C. Il Rosa 2023 Tenuta Cucco, organic wine

Risotto creamed with *Brand de cujan*, seven peppers and lemon zest

Gavi D.O.C.G. Pleo 2023 La Raia, biodynamic wine

Ravioli *del plin* with meat sauce

Langhe Rosso D.O.C. 2022 Tenuta Cucco, organic wine

Lacquered pork tenderloin with La Raia honey, peaches and spiced potatoes

Barbera Piemonte D.O.C. Largé 2021 La Raia, biodynamic wine

Semifreddo with piedmontese hazelnuts, gianduja sauce and *sbrisolona*

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

Euro 90, with wine pairing Euro 130