

## 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

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### *Starters*

Deep fried courgette flowers, anchovies, lemon ricotta and Bloody Mary	25
Amberjack tartare, cucumber soup, marinated tomatoes, olives and basil	26
Swordfish slice in oil cooking, marinated bell peppers, paprika and black garlic powder	26
Veal cut, tuna sauce and capers powder	24
Knife-edged beef, horseradish mayonnaise, black summer truffle and hazelnuts	26
<i>Farinata</i> , sautéed fresh herbs, moisturized raisin and <i>stracciatella</i>	23

### *First Courses*

Spaghetti di Gragnano, fondant spring onion, clams and <i>bottarga</i>	29
Risotto creamed with <i>Brand de cujun</i> , seven peppers and lemon zest	26
Ravioli <i>del plin</i> with meat sauce	26
Tagliatelle with knife-edged beef and smoked aubergine purée	27
Warm borage and potatoes velouté, taggiasca olive pesto and fried basil	24

### *Main Courses*

Fresh turbot, marinated green beans, almond milk and wild fennel oil	35
Lacquered pork tenderloin with La Raia honey, peaches and spiced potatoes	31
Courgette in two textures, egg cooked at low temperature, fresh broad beans and Bra flakes	27
<i>Cappon magro</i> in our vegetarian version	27
Piedmontese <i>scottona</i> roast beef, marinated watermelon and celery with rosemary, olives, baked onion petals	30

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

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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

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<i>Bonnet</i> with spiced marinated peaches and whipped cream	14
Vanilla ice-cream, raspberry sauce and meringue	14
Strawberries in Barbera, creamy white chocolate and cocoa crumble	14
Semifreddo with Piedmontese hazelnuts, Gianduja sauce and <i>sbrisolona</i>	14
Melon sorbet with La Raia honey, almond <i>sbrisolona</i> and yogurt	14
Cheese selection with La Raia's honey	16