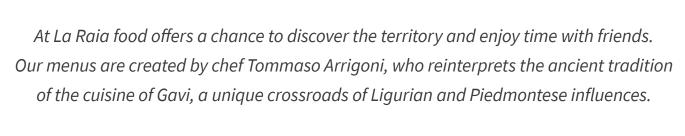


## Menu



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	
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
Farinata, sautéed fresh herbs, moisturized raisin and stracciatella	23
First Courses	
Spaghetti di Gragnano, fondant spring onion, clams and bottarga	29
Risotto creamed with <i>Brand de cujun</i> , seven peppers and lemon zest	26
Ravioli del plin 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
Cappon magro in our vegetarian version	27
Piedmontese scottona roast beef, marinated watermelon and celery with rosemary,	30
olives, baked onion petals	

Water, 3 Cover charge, 4



#### 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 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 sbrisolona	14
Melon sorbet with La Raia honey, almond sbrisolona and yogurt	14
Cheese selection with La Raia's honey	16