

## Menu “Across Gavi and Langhe”

Wines produced from our vineyards combined by dishes from our territory

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Whipped codfish *Brand de cujun*, courgettes and marinated olives from Ligurian riviera

*Spumante Brut Metodo Classico Tenuta Cucco*

Knife-pounded beef, *ricotta*, marinated cherry tomatoes with anchovy sauce

*Gavi D.O.C.G. Riserva Vigna Madonnina 2015 La Raia, vino biodinamico*

*Risotto* creamed with Castelmagno and butter seasoned with Locanda’s herbs

*Gavi D.O.C.G. Pisé 2017 La Raia, vino biodinamico*

*Plin* ravioli with gravy

*Langhe D.O.C. Rosso 2018 Tenuta Cucco*

Pork pluma, apple mustard purée and spinach pan cooked with butter

*Barolo D.O.C.G. Cerrati Riserva “Vigna Cucco” 2012 Tenuta Cucco*

Strawberries dipped in Barbera wine, creamy white chocolate and cocoa crumble

Euro 90