

## 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)

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Green peas cappuccino, springtime vegetables and Grana Padano

*Gavi D.O.C.G. 2021 La Raia, biodynamic wine*

Knife-pounded beef, mustard ricotta and sautéed spinaches with butter

*Gavi D.O.C.G. Riserva Vigna Madonnina 2020 La Raia, biodynamic wine*

Warm *Ciuppin*, oil bread, squids, potatoes and late season artichokes

*Pinot Nero D.O.C. 2021 La Raia, biodynamic wine*

Plin ravioli with meat sauce

*Langhe Rosso D.O.C. 2019 Tenuta Cucco, organic wine*

Pork cut, confit fennels in La Raia honey, spices and herbs sauce

*Barolo D.O.C.G. Cerrati 2017 Tenuta Cucco*

Bonnet with spiced marinated pears and whipped cream

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

120 euros

Water, 3

Cover charge, 4