

*At Locanda 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

Starters

Shrimp tail, asparagus, meat grounds and katsuobushi	23
Veal cut, tuna sauce and capers powder	20
Knife-pounded beef, mustard ricotta and sautéed spinaches with butter	21
<i>Testa in cassetta</i> (pork and beef cold cut, Gavi's Slow Food presidium), Piedmontese yellow dip	18
Hen's salad in oil with carrots mustard and preserves oil mayonnaise	20
Green peas cappuccino, springtime vegetables and Grana Padano	19


First Courses

Warm <i>Ciuppin</i> , oil bread, squids, potatoes and late season artichokes	24
Spaghetti Senatore Cappelli with walnuts and onion tops pesto, bottarga and lemon zest	23
Ravioli <i>del plin</i> with meat sauce	22
Potatoes dumplings with beef ragu and truffle powder	22
Risotto creamed with broad beans, green peas, Montebore and Jamaica's pepper	23

Main Courses

Fresh meagre fish, parsley root, tomato, bergamot	28
Lamb shank, green peas, broad beans, snow peas, juniper cooking grounds and basil	27
Cockerel breast, sweet potato, almonds and green sauce	25
Pork cut, confit fennels in La Raia honey, spices and herbs sauce	26
Low temperature cooked egg, agretti, cheese and pepper, smoked bread crumble	24

Sweet Wines

		
Piemonte D.O.C. Bianco Passito 2021, La Raia (Piedmont), biodynamic wine 0,50 l	8	36
Moscato d'Asti "Per Elisa" 2019, Ca de Lion (Piedmont) 0,75 l	5	23
Moscato Rosso "Calido", La Costa (Lombardy) 0,5 l	8	36
Barolo Chinato 2010, Perin Dr. Giulio (Piedmont) 0,5 l	9	46
Sauternes Château 2016, Les Justices (France) 0.5 l	9	46

Locanda' Desserts and Cheeses

<i>Bonet</i> with spiced marinated pears and whipped cream	12
Vanilla ice-cream with raspberry sauce and meringue	12
Cocoa pastry frolla with Tonka beans, soft chocolate, apple and honey ice-cream	12
<i>Semifreddo</i> with Piedmontese hazelnuts, Gianduja sauce and crumble	12
Strawberries soup, lavender white chocolate cream and caramel bread	12
Cheese selection with La Raia's honey	16