

## Menu

*At Locanda 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*

Marinated salmon trout from Mondovì, burrata straciatella, raw courgettes and black garlic powder	25
Fried zucchini flowers, anchovies, lemon ricotta and Bloody Mary sauce	23
Eggplant <i>parmigiana</i> cappuccino and tender cuttlefish in aromatic oil infusion *	25
Vitello tonnato, veal topside meat with ancient tuna sauce and capers powder	24
Knife-pounded Fassona beef tartare, fresh figs, confit tomatoes, Barbera La Raia reduction	25
Savory pie with braised summer onion, seasonal leaves, mayonnaise and quail eggs	23

### *First courses*

Mancini spaghetti with spring onion, clams and bottarga	26
Acquerello risotto with roasted bell peppers, oil-poached prawns, taggiasca olive tapenade and horseradish *	26
Typical ravioli <i>del plin</i> three meat stuffed with fondo bruno meat sauce	25
Homemade tagliatelle with knife-pounded Fassona beef ragù, Montebore foam and aromatic herbs	25
Warm basil and potatoes cream, green beans, lemon zest and olive powder	23

### *Main courses*

Traditional <i>burrida</i> of daily catch, snow peas and crispy homemade bread	31
<i>Cima alla Genovese</i> , traditional stuffed veal meat with cooked must sauce, wild herbs and hazelnut milk	26
Honey-glazed pork fillet from La Raia, peaches and silky spiced potato purée	28
Poached egg from our hens, leek cream, potatoes, fresh broad beans and black summer truffle	26
<i>Cappon Magro</i> , composition of seasonal vegetables with green sauce	25

The local producers we have selected for this menu:

*Azienda Agritrutta (Riserva naturale di Crava-Morozzo) — Fishery products*

*Azienda agricola BioBruni (Montaldeo), Azienda agro-pastorale Capanne di Marcarolo (Bosio),*

*Azienda Agricola Vailati (Montaldeo), Caseificio La Tula (Grondona)*

*Goat, sheep and cow dairy products*

*Azienda Agricola Della Valle (Roero) — Cured meats*

*Azienda Agricola Bosio Marco (Borghetto di Borbera) — Fassona meat in addition to our production*

*Azienda Agricola Bianchi Giovanni (Francavilla Bisio) — Eggs in addition to our production*

*Azienda agricola Gala Nocciolo (Cuneo) — Hazelnuts*

*Azienda agricola Veglio Piero (Moncalvo) — EVO Oil*

*Agricola Zerbo (Gavi) — Flours*

We apply an allergen management procedure according to EC Regulation 1169/2011;  
the allergens' book is available on demand.

\* Frozen downed product.

## Sweet wines

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Piemonte D.O.C. Bianco Passito 2022, La Raia (Piedmont), 0.50 l	8	36
Moscato d'Asti "La Morandina" 2023, La Morandina (Piedmont), 0.75 l	5	23
Moscato Rosso "Calido", La Costa (Lombardy), 0.5 l	8	36
Sauternes Château, Rieussec 2010 (France), 0.75 l	15	90

## Desserts and cheeses

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Typical chocolate and amaretto pudding with spiced marinated peaches and whipped cream	14
Cream ice-cream composition with raspberry sauce and meringue	14
Barbera strawberries, creamy white chocolate and cocoa crumble	14
Piedmont hazelnut <i>semifreddo</i> , gianduja sauce and <i>sbrisolona</i>	14
Melon sorbet and La Raia honey, almond <i>sbrisolona</i> and homemade yogurt	14
Cheese selection with La Raia honey	16