

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

Marinated salmon trout from Mondovì, burrata stracciatella,
raw courgettes and black garlic powder

Spumante Brut Metodo Classico Tenuta Cucco

Vitello tonnato, veal topside meat with ancient tuna sauce and capers powder

Gavi D.O.C.G. Riserva “Vigna Madonnina” 2021 La Raia, biodynamic wine

Acquerello risotto with roasted bell peppers,
oil-poached prawns, taggiasca olive tapenade and horseradish *

Langhe D.O.C. Rosato “Il Rosa” 2024 Tenuta Cucco, organic wine

Typical ravioli *del plin* three meat stuffed with fondo bruno meat sauce

Piemonte D.O.C. Barbera “Bruente” 2023 La Raia, biodynamic wine

Honey-glazed pork fillet from La Raia, peaches and silky spiced potato purée

Barolo D.O.C.G. Serralunga d’Alba 2020 Tenuta Cucco, organic wine

Piedmont hazelnut *semifreddo*, gianduja sauce
and *sbrisolona*

Piemonte D.O.C. Bianco Passito 2022 La Raia, biodynamic wine

Euro 100, with wine pairing Euro 140