

## 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, extra virgin olive oil,  
spring vegetables and Parmigiano Reggiano

*Gavi D.O.C.G. Pleo 2023 La Raia, biodynamic wine*

Piedmontese Fassona knife-pounded beef,  
hazelnuts cocoa powder, robiola and zucchini

*Langhe D.O.C. Chardonnay 2022 Tenuta Cucco, organic wine*

Spaghetti Mancini with walnut pesto,  
spring onion, tuna roe and lemon zest

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

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

*Piemonte D.O.C. Barbera Largé 2021 La Raia, biodynamic wine*

Lamb loin, seared artichokes, olives and egg yolk sauce

*Barolo D.O.C.G. Bricco Voghera 2019 Tenuta Cucco, organic wine*

Typical chocolate and amaretto pudding with spiced  
marinated pears and whipped cream

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

Euro 96, with wine pairing Euro 140

Water, 3      Cover charge, 4