

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

Starters

Marinated salmon trout from Mondovì, broad bean pesto and coconut milk sauce	25
Raw bay scallops, sour milk cream, cherry extract and cucumber julienne *	26
<i>Testa in cassetta</i> (veal, beef and cold cut, Gavi's Slow Food presidium), yellow dip	20
Piedmontese Fassona knife-pounded beef, hazelnuts cocoa powder, Robiola cheese and zucchini	25
Vitello tonnato, veal topside meat with ancient tuna sauce and powder of capers	24
Green peas cappuccino, extra virgin olive oil, spring vegetables and Parmigiano Reggiano	23

First Courses

<i>Ciuppin</i> warm seafood soup, toasted oil bread, ligurian squids *	26
Spaghetti Mancini with walnut pesto, spring onion and tuna roe and lemon zest	24
Acquerello risotto with pork cheek broth, broad beans, pecorino and Taggiasca olives powder	25
Typical ravioli <i>del plin</i> , three meats stuffed with fondo bruno meat sauce	25
Potatoes dumplings with knife-pounded beef ragu and black truffle	24

Main Courses

Mediterranean turbot fillet, red pepper caponata, aubergines, orsino garlic and paprika	35
Lamb loin, seared artichokes, olives and egg yolk sauce	29
Pork pluma, rhubarb, peas puree and reduction meat sauce with La Raia honey	28
Poached egg from our hens, potatoes and Parmigiano Reggiano foam, glazed asparagus and black truffle powder	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

Azienda 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

		
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

Typical chocolate and amaretto pudding with spiced marinated pears and whipped cream	14
Vanilla ice cream with raspberry sauce and meringue	14
<i>Baba</i> with Calvados, caramelized apple ice cream with La Raia honey and pastry cream	14
Piedmont hazelnut <i>semifreddo</i> , spiced bread and our citrus fruits compote	14
Cinnamon cheesecake, apricot sorbet and Barbera syrup	14
Cheese selection with La Raia honey	16