

*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

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| Whipped codfish <i>brand de cujun</i> , courgette cream with lemon balm, buffalo mozzarella and smoked bread | 18 |
| Lettuce leaves stuffed with fish, hazelnut sauce and broad beans | 19 |
| Fried courgette flours, anchovies, lemon ricotta cheese and tomato juice | 18 |
| Knife-pounded beef, Piedmontese green sauce, crispy leeks and black summer truffle | 19 |
| Rosé veal cut, tuna sauce and capers powder | 18 |
| Toasted bread <i>soma d'aj</i> , Piedmontese starter from our vegetable garden and mixed salad | 17 |

First Courses

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| Gragnano spaghetti with spring onion stew, clams and <i>bottarga</i> | 21 |
| Vegetable warm <i>Ciuppin</i> , oil bread, taggiasche olives and capers | 19 |
| <i>Plin</i> ravioli with meat sauce | 19 |
| Tagliatelle with knife-cut beef <i>ragu</i> and black truffle | 19 |
| Risotto creamed with eggplant smoked pulp, robiola cheese and dry olives powder | 19 |

Main Courses

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| Fresh fish of the day with mushrooms, green sauce and goat milk yogurt | 24 |
| Lacquered pork knuckle with La Raia honey, peaches, spicy potatoes | 23 |
| Roasted cockerel breast, marinated pepper, cucumber, black garlic and Cognac reduction sauce | 22 |
| Soft potatoes, egg yolk, leeks and black summer truffle | 22 |
| <i>Cappon magro</i> in our vegetarian version | 22 |

Sweet Wines



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| Moscato d'Asti "Per Elisa" 2019, Ca de Lion (Piedmont), 0,75 l | 5 | 19 |
| Barolo Chinato 2010, Perin Dr. Giulio (Piedmont), 0,5 l | 9 | 46 |
| Moscato Rosso "Calido", La Costa (Lombardy), 0,5 l | 8 | 35 |
| Passito di Pantelleria 2016, Bonomo e Giglio (Sicily), 0,5 l | 9 | 45 |
| Sauternes Chateau Les Justices 2016 (France), 0.5 l | 8 | 42 |

Desserts and Cheeses of the Locanda

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| <i>Bonet</i> with pears in syrup and spices, whipped cream | 10 |
| Assortment of creamy ice creams with raspberries sauce and dried fruits | 10 |
| Figues dipped in Barbera wine, creamy white chocolate and cocoa crumble | 10 |
| Piedmontese hazelnuts parfait, gianduja sauce and <i>Sbrisolona</i> | 10 |
| Cherry sorbet with almond milk, wine syrup and crispy waffle | 10 |
| Cheese selection with La Raia honey | 15 |