

*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

Whipped codfish <i>brandacujun</i> , pumpkin mustard, chestnuts and robiola cream	19
Three-pepper marinated pikeperch and trout, served in light <i>carpione</i>	19
<i>Testa in cassetta</i> (pork and beef cold cut, Gavi's Slow Food presidium), Piedmontese yellow dip	17
Knife-pounded beef, ricotta cheese, porcini and horseradish	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

Trofie and chickpeas, cod tripe, broccoli and chanterelles	20
<i>Ciuppin</i> , oil bread, squid, potatoes, porcini mushrooms and chestnuts	19
Ravioli <i>del plin</i> with meat sauce	19
Potato gnocchi with knife-edged beef ragu, porcini mushrooms and marjoram	19
Risotto creamed with pumpkin, Montebore fondue and cocoa bean powder	19

Main Courses

Umbrine, celeriac cream, chestnuts and crispy leeks	25
Pork cut, onion with La Raia's honey, cinnamon and roasted apple	23
Roasted cockerel breast, rosemary and star anise gin fennel, vanilla candied orange	23
Veal cheek, cocoa fondant and dried mushrooms, soft polenta	24
Soft potatoes, egg yolk, Jerusalem artichokes and Montebore cheese	22

Sweet Wines



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 Château 2016, Les Justices (France), 0,5 l	8	42

Desserts and Cheeses of the Locanda

<i>Bonet</i> with blueberry sauce, crispy praline and hazelnut wafer	10
Assortment of creamy ice creams with vanilla sauce and sanded dried fruit	10
Cocoa pastry frolla with Tonka bean, chocolate cream and apple ice cream with La Raia's honey	10
Piedmontese hazelnut crème brûlée, amaretti ice cream and apple compote	10
Persimmon meringue and glazed chestnut ice cream	10
Cheese selection with La Raia honey	15