

Menu

*At Locanda we offer a chance to discover our territory
and enjoy time with friends.*

*The gastronomic direction is of Tommaso Arrigoni,
resident chef Mirko Natali: together they interpret
the ancient tradition of the Gavi cuisine,
a unique crossroads of Ligurian and Piedmontese influences.
Their focus is on the products of our biodynamic farming:
ancient cereals, fruit and vegetables from our organic garden,
honey from the estate, eggs and the meat of Fassona cows
raised in the pasture.*

Cheeses and cured meats are local too.

The scented herbs come from Locanda's garden.



À la carte menu

Starters

Creamed salt cod fish, courgettes in two textures, pine nuts and crunchy bread	24
Boneless chicken macerated in herb-flavored olive oil, red dip and toasted Tonda	
Gentile hazelnut from Piedmont	24
Knife-pounded Fassona beef tartare, asparagus, sour milk cream and grated egg yolk	25
Vitello tonnato, veal topside meat with ancient tuna sauce and capers powder	25
Traditional Easter savory pie with wild herbs, soft cheese and quail eggs	23

First courses

Corzetti pasta with walnuts pesto, cured mullet roe and pink peppercorns	25
Acquerello risotto creamed with Bra duro cheese, peas cream, wild garlic and sprouts	26
Typical ravioli <i>del plin</i> three meat stuffed with <i>fondo bruno</i> meat sauce	25
Potato gnocchi with knife-pounded Fassona beef ragu and black truffle	24
Roasted carrot velouté with oil-poached scorpionfish, coconut milk, monk's beard herbs and lemon zest	25

Main courses

Seared octopus with mixture of vegetables from La Raia, goat cheese cream and basil oil	29
Chicken breast with Vermouth sauce, champignon cream and butter seared herbs	28
Fassona beef cheek with its jus, spring onion in Barbera wine and creamy mashed potato	29
Lamb loin with stewed artichokes, taggiasca olives and egg sauce	33
Poached egg from our hens, spinach foam, charred ricotta and toasted almonds	26

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)

Caseificio La Tula (Grondona)

Goat, sheep and cow dairy products

Azienda Agricola Della Valle (Roero) – Cured meats

Azienda Agricola Bianchi Giovanni (Francavilla Bisio) – Eggs (in addition to our production)

Azienda agricola Gala Nocciole (Cuneo) – Hazelnuts

Azienda agricola Veglio Piero (Moncalvo) – EVO Oil

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.

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