

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

Creamed salt cod fish, courgettes in two textures, pine nuts and crunchy bread

Gavi D.O.C.G. “Pleo” 2025 La Raia, biodynamic wine

Vitello tonnato, veal topside meat with ancient tuna sauce and capers powder

Gavi D.O.C.G. Riserva “Vigna Madonnina” 2022 La Raia, biodynamic wine

Acquerello risotto creamed with Bra duro cheese,
peas cream, wild garlic and sprouts

Langhe D.O.C. Rosato “Il Rosa” 2025 Tenuta Cucco, organic wine

Potato gnocchi with knife-pounded Fassona beef ragu and black truffle

Piemonte D.O.C. Barbera Superiore 2024 Tenuta Cucco, organic wine

Lamb loin with stewed artichokes, taggiasca olives and egg sauce

Barolo D.O.C.G. Serralunga d’Alba 2021 Tenuta Cucco, organic wine

Custard ice cream, raspberries sauce and meringue

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

Euro 100, with wine pairing Euro 140