

Locanda La Raia reopens with Tommaso Arrigoni's cuisine

*Next 30 March the new season's kickoff,
once more in cooperation with the Michelin starred chef*

Milan, 21 March 2019 – **Locanda La Raia** reopens after the winter break with many new proposals. The big green house on the Piedmont Gavi hills is ready to welcome Michelin starred chef **Tommaso Arrigoni** and his menus specially created for the Locanda. This cooperation promotes the house's culinary offer through a gourmet menu based on products from the surrounding territory, and particularly from La Raia biodynamic farm. This news is itself a good reason to organize a stay at the Locanda, located in the Gavi's core, that is one of the most interesting regions to visit this year according to Lonely Planet.



Tommaso Arrigoni has enriched the menu enhancing, as always, the value of the **culinary pillars of Gavi**, the region that goes from Piedmont to Liguria. His menu favors raw materials from Demeter certified La Raia farm, such as the meat of Fassone grazing cows, ancient cereals, honey. This new menu also includes the traditional stuffed homemade pasta, meat tartares, Slow Food presidium Gavi's brawn and some fish dishes; after all the sea is close by.

The **Spring Menu** offers the *brand de cujun* creamed codfish, the plin ravioli, tagliolini with celery pesto, and traditional bonet in pear syrup. Together with the à la carte menu a **tasting menu** is offered: "Between Gavi and Langhe". Its starts from wines – Gavi and Nebbiolo – produced by the Rossi Cairo family, and the **Locanda's snacks**, for a nice break during the day.

"I'm very happy with this assignment that allows me to work for very demanding international customers who don't just search for a culinary experience but also wish to know one of the most beautiful and still not very famous landscapes in Piedmont. My approach will promote the numerous products of La Raia biodynamic farm: ancient cereals like einkorn wheat, fruit and vegetables from the organic garden, three excellent types of organic honey, together with the meat of Fassona cows, raised in the pasture. Cheeses and cold cuts are local too, and several of them come the Slow Food presidiums in the region" the chef declared.

Born in 1971, Mr. Arrigoni worked for important restaurants in Italy and abroad; his cooperation with Michelin starred chef Claudio Sadler in particular helped him perfect his technique and accuracy. In 1998 he established his own restaurant *Innocenti Evasioni* in Milan, where he started his path towards taste coupled



with high quality. In 2007 he joined prestigious *Association Jeunes Restaurateurs d'Europe* as a member and later on he was appointed Vice President. Ten years after the opening his restaurant obtained its first Michelin star thanks to a traditional cuisine that is a real journey in the typical Italian tastes.

Locanda La Raia doesn't just offer an excellent cuisine: it is also the perfect place for a relaxing holiday in the nature. This comfortable house has twelve rooms, a private SPA with heated indoor and outdoor pool, sauna and steam bath to cuddle yourself and body treatments for any need. The Locanda is surrounded by La Raia biodynamic farm, 180 hectares in woods, vineyards, cultivated fields and pastures for long strolls in the Cortese and Barbera rows. Guests are also invited to go through the "Art path" to admire the site specific works by international artists commissioned by Fondazione La Raia. In the wine cellar a tasting of biodynamic La Raia wines and organic Tenuta Cucco wines will be waiting for them.

Locanda La Raia and La Raia

Locanda La Raia is a project by the Rossi Cairo family, which has been managing the biodynamic estate La Raia since 2002. The farm is Demeter-certified and, in its 180 hectares, produces Gavi DOCG and Piemonte Barbera DOC wines, as well as ancient cereals and organic honey. Fassona cows graze free on the land. The estate also includes a small holiday farm, Borgo Merlassino, a Waldorf-Steiner school and the headquarters of Fondazione La Raia, devoted to arts, culture and landscape, hosting site specific artwork by international artists. The Locanda is managed by Maurizio Toccalino.

Locanda La Raia – Località Lomellina 26 – 15066 Gavi (AL)

Ph. +39 0143 642860 E. reservations@la-raia.it

locandalaraia.it

Press contact Tina Guiducci – tina@la-raia.it – Ph. +39 335 7295264

ALGO Debora Agostini – d.agostini@aigo.it – Ph. 347 1030913

ALGO Giulia Cosseddu – g.cosseddu@aigo.it – Ph. 344 0994675