

# 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.*



**MICHELIN**

## À la carte menu

---

### *Starters*

Mondovì char, zucchini carpaccio, burrata, and black sesame	26
Fried zucchini flowers, lemon ricotta, anchovies, and seasoned tomato juice	25
Stuffed squid*, marinara sauce, olive powder, and crispy bread	27
Hand-cut Fassone beef tartare, Centa caviar, and tomato confit	26
<i>Vitello tonnato</i> - veal topside meat with ancient tuna sauce and capers powder	24

### *First courses*

Acquerello risotto creamed with Ciuppin, seafood, paprika, and Taggiasca olives	28
Potato gnocchi with ginger, zucchini cream, clams and bottarga	27
Tagliolini with knife-pounded Fassona beef ragu and black truffle	26
Traditional <i>ravioli del plin</i> filled with three meats and served with “fondo bruno” meat jus	26
Nettle velouté with almond milk, potatoes and green beans, potato purée and black truffle	24

### *Main courses*

Sturgeon, parsley foam, oil-poached fennel, and black garlic powder	34
Roast beef, watermelon, and celery marinated in rosemary, olives and onion petals	30
Cockerel breast, roasted bell peppers and sour cream	29
Honey-glazed suckling pig tenderloin with balsamic vinegar, peaches and spiced mashed potatoes	30
Poached egg from our hens, braised leeks, potato purée and black truffle	26
Eggplant with basil, ricotta, roasted cherry tomato and cocoa beans	27

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.

**LR**