

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

Mondovì char, zucchini carpaccio, burrata cheese and black sesame seeds

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 Ciuppini, seafood, paprika, and Taggiasca olives

Langhe D.O.C. Rosato “Il Rosa” 2024 Tenuta Cucco, organic wine

Traditional ravioli *del plin* filled with three meats and served with “fondo bruno” meat jus

Piemonte D.O.C. Nebbiolo 2023 Tenuta Cucco, organic wine

Honey-glazed suckling pig tenderloin with balsamic vinegar, peaches
and spiced mashed potatoes

D.O.C. Langhe Rosso 2022 Tenuta Cucco, organic wine

Vanilla ice cream, raspberry sauce and meringue

Spumante Brut Metodo Classico Tenuta Cucco

Euro 100, with wine pairing Euro 140