

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

Three-pepper marinated char and sturgeon, with a light carpione marinade	26
Traditional cappon magro with fish, vegetables from our garden and green herb sauce	25
Vitello tonnato - veal topside meat with ancient tuna sauce and caper powder	24
Knife-pounded Fassona Beef Tartare with cured lardo, chickpea farinata and porcini mushrooms	26
Mushroom soup with spiced gingerbread and mascarpone	24

First courses

Mancini spaghetti with walnut pesto, salt-baked onion cream and bottarga	26
Cotechino agnolotti with creamy potato, black truffle and Barolo reduction	27
Tagliatelle with Fassona beef ragù and porcini mushrooms	28
Traditional ravioli <i>del plin</i> filled with three meats and served with “fondo bruno” meat jus	27
Acquerello Risotto with pumpkin, Castelmagno cheese cream and cocoa beans	26

Main courses

Daily catch, Jerusalem artichoke purée and chips, with butter-sautéed black kale	30
Braised Fassona beef cheek with dried mushrooms and cocoa fondant, served with soft polenta	29
Honey-glazed pork belly with pumpkin and chestnuts	28
Pan-seared Guinea fowl breast with gin-braised fennel, star anise and vanilla-candied orange	29
Poached egg with smoked provola cheese, black pepper, butter-sautéed baby spinach and smoked bread crumble	29

Desserts and cheeses

<i>Semifreddo</i> with Tonda Gentile hazelnut from Piedmont, Gianduja sauce and <i>sbrisolona</i> crumble	14
Three-cream ice cream with candied caramelized mixed nuts	14
<i>Bonet</i> with blueberry sauce, crunchy praline and hazelnut wafer	14
Apple tarte tatin with vanilla custard ice cream	14
Chestnut <i>foliage</i> , rum-infused mascarpone, chestnut ice cream and persimmon sauce	14
Cheese selection with La Raia honey	16

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 Nocchie (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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