

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

Three-pepper marinated char and sturgeon, with a light *carpione* marinade

Langhe D.O.C. Chardonnay 2024 Tenuta Cucco, organic wine

Knife-pounded Fassona beef tartare, cured lard, chickpea *farinata* and porcini mushrooms

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

Acquerello Risotto with pumpkin, Castelmagno cheese cream and cocoa beans

Barbera d’Alba D.O.C. Superiore 2024 Tenuta Cucco, organic wine

Cotechino agnolotti with creamy potato, black truffle and Barolo reduction

Langhe D.O.C. Nebbiolo 2024 Tenuta Cucco, organic wine

Braised Fassona beef cheek with dried mushrooms and cocoa fondant, served with soft polenta

Piemonte D.O.C. Barbera “Largè” 2022 La Raia, biodynamic wine

Bonet with blueberry sauce, crunchy praline and hazelnut wafer

Barolo D.O.C.G. Cerrati 2020 Tenuta Cucco, organic wine

Euro 100, with wine pairing Euro 140

Water 3

Cover charge 4