

## Menu

*At La Raia food offers a chance to discover the territory and enjoy time with friends. Our menus are created by chef Tommaso Arrigoni, who reinterprets the ancient tradition of the cuisine of Gavi, a unique crossroads of Ligurian and Piedmontese influences.*

*His dishes are focused on the products from biodynamic farm La Raia: ancient cereals such as einkorn wheat, together with fruit and vegetables from our organic garden, honey, eggs and the meat of Fassona cows raised in the pasture. Cheeses and cured meats are local too.*

*The scented herbs come from the Locanda's garden.*

## À la carte menu

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### *Starters*

Raw tuna fish, vanilla asparagus and peanut butter	26
Browning octopus, soft potatoes, olives powder, tomato's oil and crisp parsley	26
<i>Testa in cassetta</i> (pork and beef cold cut, Gavi's Slow Food presidium), yellow dip	21
Piedmontese Fassona knife-pounded beef, hazelnuts cocoa powder and fresh broad beans	25
Veal cut, tuna sauce and capers powder	24
Green peas cappuccino, springtime vegetables and Parmigiano Reggiano	23

### *First Courses*

Spaghetti Senatore Cappelli with walnuts and onion tops pesto, bottarga and lemon zest	26
Warm <i>Ciuppin</i> , oil bread, squids, potatoes and late season artichokes	24
Risotto creamed with broad beans, green peas and raw red shrimps	28
Ravioli <i>del plin</i> with meat sauce	25
Potatoes dumplings with beef ragu and truffle powder	24

### *Main Courses*

Fresh brill fish, bergamot fennels, black olive oil, almonds	35
Lamb loin, green peas, broad beans, snow peas, jackdaws and cooking grounds with juniper	29
Pork cut, browning apple, chimicurri and mustard	27
Low temperature cooked egg, glazed asparagus, soft potatoes and black truffle	27

The local producers we have selected for this menu:

*Azienda agricola Bosio Marco (Borghetto di Borbera) — Fassona meat in addition to our production*

*Portanatura — Vegetables in addition to our production*

*Azienda agricola BioBruni and Azienda agricola Vailati (Montaldeo) — Goat dairy products*

*Azienda agro-pastorale Capanne di Marcarolo (Bosio) — dairy products*

*Caseificio La Tula (Grondona) — sheep's milk products*

*Salumificio Pernigotti (Carezzano) — Cured meats*



*Azienda agricola Gala Nocciolo (Cuneo) — Hazelnuts*

*Azienda agricola Veglio Piero (Moncalvo) — EVO Oil*

*Agricola Zerbo (Gavi) — Flours*

## Sweet Wines

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Piemonte D.O.C. Bianco Passito 2021, La Raia (Piedmont), biodynamic wine 0,50 l	8	36
Moscato d'Asti "Per Elisa" 2019, Ca de Lion (Piedmont) 0,75 l	5	23
Moscato Rosso "Calido", La Costa (Lombardy) 0,5 l	8	36
Sauternes Château 2016, Les Justices (France) 0.5 l	9	46

## Locanda' Desserts and Cheeses

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<i>Bonet</i> with spiced marinated pears and whipped cream	14
Vanilla ice-cream with raspberry sauce and meringue	14
Cocoa pastry frolla with Tonka beans, soft chocolate, apple and honey ice-cream	14
Semifreddo with Piedmontese hazelnuts, Gianduja sauce and crumble	14
Strawberries soup, lavender white chocolate cream and caramel bread	14
Cheese selection with La Raia's honey	16