

## 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)

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*Testa in cassetta* (pork and beef cold cut) – Gavi’s Slow Food presidium – yellow dip

*Spumante Brut Metodo Classico, Tenuta Cucco*

Piedmontese Fassona knife-pounded beef, hazelnuts cocoa powder and fresh broad beans

*Gavi D.O.C.G. Riserva Vigna Madonnina 2020 La Raia, biodynamic wine*

Warm *Ciuppin*, oil bread, squids, potatoes and late season artichokes

*Pinot Nero D.O.C. 2021 La Raia, biodynamic wine*

*del Plin* ravioli with meat sauce

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

Lamb loin, green peas, broad beans, jackdaws and cooking grounds with juniper

*Barolo D.O.C.G. Cerrati 2018 Tenuta Cucco, organic wine*

Semifreddo with piedmontese hazelnuts, Gianduja sauce and crumble

*Piemonte D.O.C Bianco Passito 2021 La Raia, biodynamic wine*

130 euros

Water, 3

Cover charge, 4