



Welcome to La Limonaia Restaurant, the gastronomic heart of Castello di Guarene.

“Dishes of Memory” in Contemporary Cuisine

Our cuisine is deeply rooted in the Langhe, while embracing the wider Provincia Granda, a land rich in farmers and breeders who preserve nature and tradition.

Our ingredients are the true heart of every dish: simple elements that tell stories of passion and respect for the land, celebrating rural wisdom and the authenticity of the territory.

For us, cooking means transforming what this land offers into an experience that engages both the palate and the soul.

Ingredients and people: harmony

*Enjoy your meal,
Chef Marco Pedde*

* Dear Guests, We would like to inform you that some products are frozen at source or deep-frozen on site (using rapid blast chilling), in compliance with self-control procedures pursuant to EC Regulation 852/2004. We therefore kindly invite you to contact the restaurant manager for any further information regarding the products you wish to consume.





Tasting Menu

Piedmontese Portrait

Euro 75,00

Amuse-Bouche

36-Month Aged Beef Eye Round, Cooked Mayonnaise,
Cantabrian Anchovies, Caper Berries,
Sweet and Sour Red Onion, Jus

Lidia's "Pizzicotti" Served in a Napkin

Veal Cheek Cooked for 36 Hours in Nebbiolo,
Soft Potato Purée

Pre-Dessert

Bunet

Petit Fours

** Dear Guests, We would like to inform you that some products are frozen at source or deep-frozen on site (using rapid blast chilling), in compliance with self-control procedures pursuant to EC Regulation 852/2004. We therefore kindly invite you to contact the restaurant manager for any further information regarding the products you wish to consume.*





“Foce” River Mouth

Euro 75,00

Amuse-bouche

Marinated Arctic Char from Agritrutta Farm (San Biagio),
Pickled Vegetables and Vermouth

River Ravioli*, Taggiasca Olive Soil,
Tomato Coulis, Basil Oil

Seared Cod Medallion, Onion Marmalade,
Polenta Crisp, Fennel Foam

Pre-Dessert

Pear in Different Textures

Petit Fours

** Dear Guests, We would like to inform you that some products are frozen at source or deep-frozen on site (using rapid blast chilling), in compliance with self-control procedures pursuant to EC Regulation 852/2004. We therefore kindly invite you to contact the restaurant manager for any further information regarding the products you wish to consume.*



A Walk in the Garden

Euro 70,00

Amuse-bouche

Asparagus in Different Textures,
Raschera Cheese Fondue, Vegetable Brown Jus

Tenuta Margherita Risotto,
Wild Herbs, Citrus, Zucchini Blossoms

Celeriac Roast Beef,
Vegetable Jus, Chickpea Foam

Pre-Dessert

Spring Air

Petit Fours

** Dear Guests, We would like to inform you that some products are frozen at source or deep-frozen on site (using rapid blast chilling), in compliance with self-control procedures pursuant to EC Regulation 852/2004. We therefore kindly invite you to contact the restaurant manager for any further information regarding the products you wish to consume.*





Starters

36-Month Aged Beef Eye Round, Cooked Mayonnaise,
Cantabrian Anchovies, Caper Berries,
Sweet and Sour Red Onion, Jus
Euro 24,00

Fassona Beef Tartare,
Fermented Lemon, IGP Hazelnuts
Euro 22,00

Bell Pepper Tartare,
Warm Bagna Cauda Heart, Brioche Bread
Euro 20,00

Egg cooked at 65°C, Asparagus in Different Textures,
Raschera Cheese Fondue, Vegetable Brown Jus
Euro 20,00

Marinated Arctic Char from Agritrutta Farm (San Biagio),
Pickled Vegetables and Vermouth
Euro 24,00

** Dear Guests, We would like to inform you that some products are frozen at source or deep-frozen on site (using rapid blast chilling), in compliance with self-control procedures pursuant to EC Regulation 852/2004. We therefore kindly invite you to contact the restaurant manager for any further information regarding the products you wish to consume.*



First Courses

Lidia's "Pizzicotti"* with Brown Jus*

Euro 24,00

Tagliatelle* with Country Ragù, Bay Leaf Powder,
Grilled Carrot Marmalade

Euro 22,00

Risotto, Lettuce Cream, Casa di Langa Snails,
Zucchini Blossoms, Nettle Powder

Euro 24,00

Potato Gnocchi*, Tomato Coulis,
Castelmagno Cheese Foam, Basil Oil

Euro 20,00

River Ravioli*, Olive Soil,
Parsley Chlorophyll, Trout Caviar

Euro 24,00

** Dear Guests, We would like to inform you that some products are frozen at source or deep-frozen on site (using rapid blast chilling), in compliance with self-control procedures pursuant to EC Regulation 852/2004. We therefore kindly invite you to contact the restaurant manager for any further information regarding the products you wish to consume.*



Main Courses

36-Month Aged Fassona Beef Fillet with Rosemary, Beef Jus,
Seared Albenga Artichoke* and Grape Must
Euro 34,00

Veal Cheek Cooked for 36 Hours in Nebbiolo,
Soft Potato Purée
Euro 32,00

Duck Breast with Lemon and Mint and its Jus,
Rainbow Chard
Euro 34,00

Seared Cod Medallion, Onion Marmalade,
Polenta Crisp, Fennel Foam
Euro 30,00

** Dear Guests, We would like to inform you that some products are frozen at source or deep-frozen on site (using rapid blast chilling), in compliance with self-control procedures pursuant to EC Regulation 852/2004. We therefore kindly invite you to contact the restaurant manager for any further information regarding the products you wish to consume.*



Dessert

Hay Panna Cotta Garden*
Euro 15,00

Pear in Different Textures
Euro 15,00

Bunet
Euro 15,00

Tiramisù
Euro 14,00

Selection of Cheeses (2 to 5 varieties)
Euro 5,00 each

** Dear Guests, We would like to inform you that some products are frozen at source or deep-frozen on site (using rapid blast chilling), in compliance with self-control procedures pursuant to EC Regulation 852/2004. We therefore kindly invite you to contact the restaurant manager for any further information regarding the products you wish to consume.*