

Since 1980, Chef Giorgio Soave has been lovingly preparing by hand traditional, seasonal cuisine from the Valpolicella area. Our menu changes daily depending on the availability of high quality ingredients, which we source locally from Chef Giorgio's garden in Molina, and the regions of Valpolicella and Lessinia. We specialize in a tasting menu of 7-8 carefully selected courses, highlighting the best of Valpolicella. Our menu costs €60-70 per person and includes: Aperitivo, Water (still & sparkling), Bread and Coperto

### *Sample Menu - Chef Giorgio Soave - Summer 2018*

*Frittata con fiori di zuccina e tartufo nero della Lessinia*

*Frittata with baby zucchinis, zucchini flowers and black Truffles from Lessinia*

*I nostri affettati con pane caldo e olio extra-vergine di olive del nostro orto di Molina*

*Our selection of thinly sliced cold cuts with toasted bread and extra virgin olive oil from our garden in Molina*

*Insalata d'estate con Coniglio, uvetta, salvia, lime e pinoli*

*Summer salad of Rabbit with raisins, sage, lime and pine nuts*



*Tortelli di ricotta e ortiche selvatiche*

*Fresh handmade Tortelli filled fresh Ricotta and wild hand-picked Nettles*

*Tagliatelle con funghi di bosco*

*Fresh handmade Tagliatelle pasta with hand-picked forest mushrooms*

*Bigoli al torchio con sarde del Lago di Garda o ragù in bianco (Anatra e Faraona)*

*Fresh handmade Bigoli pasta with Sardines from Lake Garda or with Duck & Guinea fowl ragù sauce*

*Tagliolini con tartufo nero della Lessinia*

*Fresh handmade Tagliolini pasta with black Truffles from Lessinia*



*Stracotto di manzo all'Amarone con polenta Maranello macinata a pietra e funghi di bosco*

*Beef slow-cooked, marinated in Amarone wine, with stone-ground Maranello polenta and forest mushrooms*

*Petto di Anatra con cipolle, Recioto bianco e uvetta*

*Sautéed Duck breast with small onions and raisins cooked in white Recioto wine*

*Filetto di manzo con salsa di Amarone e mandorle tostate*

*Beef fillet with Amarone wine sauce and toasted almonds*

*Petto di Faraona con salvia e tartufo nero della Lessinia*

*Sautéed Guinea Fowl breast with sage and black Truffles from Lessinia*



*Formaggi delle malghe della Lessinia con miele, marmellate e mostarde fatte in casa*

*Our Cheese selection from the dairies of Lessinia with honey, homemade jams and mostarda*



*Gelato alle creme con castagne cotte nel miele*

*Handmade ice creams with chestnuts cooked in honey*

*Torta con marmellata e frutta fresca di stagione*

*Seasonal dessert with our handmade jam and fresh fruit*

cucina tradizionale e stagionale della Valpolicella  
traditional, seasonal & locally-sourced from Valpolicella

[www.grotodecorgnan.it](http://www.grotodecorgnan.it)   

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