

# GROTO DE CORGNAN



RISTORANTE

*Traditional. Seasonal. Local.*

*For 40 years, Groto de Corgnan has been welcoming and delighting both Italian and international guests with a seasonal tasting menu, combined with warm, friendly service, in the ambience of an Italian family home.*

*We respect and honour the local traditions of Veneto, making our own pasta and lovingly preparing our dishes by hand. Our tasting menu changes often, following the seasons and reflecting the finest produce that Nature has to offer throughout the year. We source our high quality ingredients locally, from small farms and suppliers in Valpolicella and the nearby Lessinia mountains.*

## *Seasonal Degustation Menu*

*To fully enjoy your dining experience at Groto de Corgnan we offer  
3 Seasonal Tasting menu options.*

*You create your own degustation menu by choosing the dishes you want to taste.*

### *Classic Degustation Menu (7 dishes) €70*

*Antipasti (Starters) – 2*

*Primi (Pasta) – 2*

*Secondo (Main Course) – 1*

*Formaggio (Cheese) – 1*

*Dolce (Dessert) – 1*

### *Medium Degustation Menu (6 dishes) €65*

*Antipasti (Starters) – 2*

*Primi (Pasta) – 2*

*Secondo (Main Course) – 1*

*Formaggio (Cheese) OR Dolce (Dessert) – 1*

### *Small Degustation Menu (5 dishes) €58*

*Antipasti (Starters) – 1*

*Primi (Pasta) – 2*

*Secondo (Main Course) – 1*

*Formaggio (Cheese) OR Dolce (Dessert) – 1*

*NB: A la carte dining is available ordering a minimum of two savory dishes per person*

*Vegetarian options and a children's menu are always available*

*Acqua €4    Aperitivo from €6    Side dishes €8    Caffè €3    Coperto €3*

## Seasonal & Tasting Menu – April 2025

### Antipasti

*I nostri affettati con pane di Altamura tostato, olio di olive Valpolicella e la nostra giardiniera €18*

*Our selection of thinly sliced cold cuts with toasted bread, Valpolicella olive oil and our pickled vegetables*

*Insalata stagionale - Carpaccio di Manzo alle spezie aromatiche fatto in casa, insalata riccia, fragole, asparagi verdi, Parmigiano Reggiano di 36 mesi e riduzione all'aceto balsamico €17*

*Seasonal salad – our Beef carpaccio marinated in herbs & spices, frisee lettuce, strawberries, local green asparagus, 3 year aged Parmesan cheese and balsamic vinegar dressing*

*Asparagi bianchi di Rivoli con salsa al tuorlo e prosciutto crudo di Soave €18*

*White asparagus from Rivoli with an egg yolk sauce and prosciutto crudo from Soave*

### Primi

*Gnocchi di patate fatti in casa con mousse di porro e tastasal della Lessinia €20*

*oppure con la nostra salsa di pomodoro e fonduta di Monte Veronese stagionato €19*

*Handmade potato gnocchi, leek sauce & fresh salami from Lessinia or with our tomato & cheese sauces*

*Tortelli fatti in casa di ricotta e ortiche selvatiche della Lessinia con Parmigiano Reggiano di 36 mesi, burro aromatizzato alla menta e salsa alla fragola €21*

*Fresh handmade Tortelli filled with fresh ricotta cheese and hand-picked wild nettles from Lessinia*

*Tagliatelle fatte in casa con Bruscardoli e fonduta di Monte Veronese stagionato €20*

*Our handmade Tagliatelle pasta with hand-picked wild hops and our mountain cheese sauce*

### Secondi

*Cinghiale della Lessinia all'Amarone con polenta macinata a pietra e verdura di stagione €28*

*Wild Boar slow-cooked in Amarone wine, with stone-ground local polenta & seasonal vegetable*

*Filetto di Trota Salmonata, con broccolo romanesco, pomodorini confit, olive nere disidratate e chips di polenta al nero di seppia €27*

*Filet of Salmon Trout with romanesco broccoli, confit cherry tomatoes, dried black olives & polenta chip*

*Petto di Faraona con crema di sedano rapa, salvia e funghi spugnole €28*

*Guinea fowl breast sauteed in mountain butter & sage with celeriac purée and morel mushrooms*

*Funghi Porcini saltati in burro della Lessinia, purea di patata al limone e verdura di stagione €25*

*Porcini mushrooms sautéed in mountain butter with lemon scented potato purée & seasonal vegetable*

### Formaggi e Dolci

*I nostri formaggi delle malghe della Lessinia con le nostre marmellate e mostarde fatte in casa €16*

*Our cheese selection from the dairies of Lessinia with our handmade jams and mostarda*

*Gelato alle crème con castagne cotte nel miele €9*

*Handmade ice creams with chestnuts cooked in honey*

*Cheesecake di fragole e ricotta della Lessinia con marmellata e sorbetto alla fragola €10*

*Baked strawberry & ricotta cheesecake with our strawberry jam and our strawberry sorbet*

*Tortino caldo di fichi e noci con salsa al caramello salato e gelato fior di latte €10*

*Warm sticky toffee, fig and walnuts pudding with salted caramel sauce and vanilla ice cream*