

GROTO DE CORGNAN



RISTORANTE

Seasonal Degustation Menu – August 2022

Antipasti

Fichi (o pesche), culatello di Soave, formaggio fresco e olio di rucola

Local fresh figs (or peaches) with culatello from Soave, creamy fresh cheese, and rocket oil

Insalata stagionale - coniglio, uvetta, salvia, pinoli, ribes e maionese di lime

Seasonal salad of poached rabbit with raisins, toasted pinenuts, sage, red currants and lime mayonnaise

Carpaccio di manzo, insalata riccia, Parmigiano Reggiano di 36 mesi, ravanelli, rucola e pinoli

Beef carpaccio with frisee lettuce, 3 year aged parmesan cheese, radish, rocket and pine nuts

Primi

Tagliatelle con finferli e tastasal della Lessinia

Fresh handmade tagliatelle pasta with chantarelle mushrooms and fresh salami from Lessinia

Tortelli di ricotta e ortiche selvatiche della Lessinia

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

Tagliolini con tartufo nero della Lessinia (supplemento €5)

Fresh handmade Tagliolini pasta with black truffles (€5 supplement)

Secondi

Costolette di Agnello (Pecora Brogna della Lessinia) con crema di melanzane grigliate e taccole

Lamb cutlets (indigenous breed from Lessinia) with a grilled eggplant puree and local green beans

Lavarello del Lago di Garda con pomodorini confit e spinaci selvatici della Lessinia

Fresh white fish fillet from Lake Garda with oven roasted cherry tomatoes and wild spinach from Lessinia

Petto di Faraona con salvia, scalogni e patate al cartoccio

Sautéed guinea fowl breast with sage, shallots and baked new potatoes

Filetto di Manzo con tartufo nero della Lessinia (supplemento di €5)

Beef fillet with black truffles from Lessinia (€5 supplement)

Formaggi e Dolci

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

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

Gelato alle crème con castagne cotte nel miele

Handmade ice creams with chestnuts cooked in honey

Cheesecake alle pesche e ricotta al forno con sorbetto e marmellata alla pesca

Peach & ricotta baked cheesecake with our handmade peach sorbet and peach jam

Mini Pavlova con frutti di bosco, kiwi e crema chantilly

Mini Pavlova with forest berries, kiwi fruit and chantilly cream

We offer a choice of 3 ways to enjoy our seasonal tasting menu:

Degustation Menu 7 courses - for €69 per person. Or 6 courses for €62 or 5 courses for €55.

To accompany your tasting menu we offer Valpolicella wine degustations, which all include Amarone

A vegetarian menu and a children's menu are always available.