

Seasonal & Tasting Menu – August 2025

Antipasti

- Pesche marinate nel vino Passito della Valpolicella, formaggio fresco, culatello di Soave, e rucola €18*
Local peaches marinated in Valpolicella passito wine with creamy cow's milk cheese, culatello from Soave & rocket
- Insalata di zucchine marinate al limone, Carpaccio di Manzo alle spezie aromatiche fatto in casa, Monte Veronese stagionato e riduzione all'aceto balsamico €16*
Seasonal salad – our Beef carpaccio marinated in herbs & spices, with lemon-scented zucchini, aged Monte Veronese cheese and balsamic vinegar dressing
- Zuppa servita fredda ai tre pomodori in infusione al basilico, datterini confit, olio di oliva della Valpolicella e pane croccante al limone €15*
Chilled soup of 3 types of tomatoes infused with basil, confit cherry tomatoes, Valpolicella olive oil & lemon croutons

Primi

- Tagliatelle fatte in casa con finferli e tastasal della Lessinia e olio al prezzemolo €19*
Our handmade Tagliatelle pasta with chantarelle mushrooms, fresh salami from Lessinia and parsley oil
- Tortelli fatti in casa ripieni di melanzana all'aceto balsamico, salsa di pomodoro, ricotta affumicata e olio al basilico €20*
Our handmade Tortelli filled with eggplant, served with our tomato sauce, basil oil and smoked ricotta cheese
- Tagliolini fatti in casa con tartufo nero, burro della Lessinia e Parmigiano Reggiano di 36 mesi €25*
Our handmade Tagliolini pasta with Black Truffles & mountain butter from Lessinia and 3 year aged Parmesan

Secondi

- Filetto di Trota Salmonata, con spinacino selvatico, pomodorini confit e chips di polenta €25*
Filet of Salmon Trout with wild hand-picked spinach from Lessinia, cherry tomato confit & polenta chip
- Petto di Faraona cotto nel burro, crema ai peperoni arrostiti, sedano rapa al limone e salvia €28*
Guinea fowl breast sauteed in mountain butter, with roasted sweet pepper sauce, and celeriac with lemon & sage
- Filetto di Manzo cotto nel burro della Lessinia con tartufo nero della Lessinia, cristalli di patate rosse e spinacino marinato €35*
Beef fillet with Black Truffles and mountain butter from Lessinia, with local potatoes and marinated spinach
- Funghi Porcini saltati nel burro della Lessinia, spinacino marinato e carote glassate al miele €24*
Porcini mushrooms sautéed in mountain butter with marinated spinach and honey glazed carrots

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
- Mini Pavlova con frutti di bosco, kiwi e crema chantilly €10*
Mini Pavlova with summer forest berries, kiwi fruit and chantilly cream
- Tiramisù alla pesca di Pescantina con amaretto, mandorle tostate e sorbetto alla pesca €10*
Tiramisù made with local peaches, amaretto liqueur, toasted almonds and peach sorbet

GROTO DE CORGNAN



RISTORANTE

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