

# 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 – February 2025

### Antipasti

*I nostri affettati con pane di Altamura tostato, olio di olive Valpolicella DOP 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, radicchio tardivo, puntarelle, Parmigiano Reggiano di 36 mesi, e maionese alle acciughe €18*

*Seasonal salad – Beef carpaccio, radicchio, chicory hearts, 3 year aged Parmesan cheese & anchovy mayonnaise*

*Crostone con Gallina della Lessinia “in saor” (cipolla, uvetta e pinoli) e maionese all’erba cipollina €17*

*Bruschetta with poached local chicken, raisins, caramelized onions, toasted pinenuts and chive mayonnaise*

### Primi

*Gnocchi di patate fatti in casa con sugo di Cervo della Lessinia e chutney di mirtillo e rosmarino €21*

*Our handmade potato gnocchi with Venison from Lessinia and blueberry & rosemary chutney*

*Tortelli fatti in casa ripieni di Zucca con burro, Parmigiano Reggiano di 36 mesi e melograno €20*

*Our handmade Tortelli filled with roasted pumpkin, mountain butter, 3 year aged Parmesan cheese & pomegranate*

*Tagliatelle fatte in casa con Broccoletto di Custoza in doppia consistenze e Tastasal della Lessinia €20*

*Our handmade Tagliatelle pasta with Broccoli from Custoza prepared in two ways and fresh salami from Lessinia*

### Secondi

*Stracotto di Manzo all’Amarone con polenta macinata a pietra e verdure di stagione €26*

*Slow-cooked Beef marinated in Amarone wine with stone-ground polenta & seasonal vegetables*

*Filetto di Trota Salmonata, topinambur in doppia consistenze, crema di rapa rossa e chip di polenta €26*

*Filet of Salmon Trout with Jerusalem artichoke prepared in two ways, beetroot pureé and polenta chip*

*Petto d’Anatra con cipolle e uvette cotte in Recioto bianco, cavolo cappuccio e salsa di anatra €27*

*Sautéed duck breast with little onions & raisins cooked in local sweet white wine, shaved cabbage and duck sauce*

*Funghi Porcini con polenta macinata a pietra, pesto di rosmarino e verdura di stagione €24*

*Porcini mushrooms sautéed in mountain butter with rosemary scented potato pureé and seasonal vegetable*

### Formaggi e Dolci

*I nostri formaggi delle malghe della Lessinia con le nostre marmellate e mostarde fatte in casa €15*

*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 cioccolato fondente e ricotta con pera cotta in vino Recioto e sorbetto alla pera €10*

*Baked Cheesecake of dark chocolate and ricotta with pears cooked in Recioto wine and handmade pear 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*