

# GROTO DE CORGNAN



RISTORANTE

*Traditional, Seasonal, Local*

For 40 years, Grotto 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 Menu – July 2021

*I nostri affettati con pane fatto in casa di lievito madre e olio extra-vergine di olive Valpolicella DOP*

*Our selection of thinly sliced cold cuts with our homemade sourdough bread toasted over an open fire and Valpolicella olive oil*

*Insalata stagionale con coniglio, uvetta, salvia, pinoli e maionese di lime*

*Seasonal salad of poached rabbit with raisins and toasted pinenuts, dressed with sage and lime mayonnaise*

*Carpaccio di manzo, insalata riccia, Parmigiano Reggiano di 36 mesi, verdure grigliate e pinoli*

*Beef carpaccio with frisee salad, 36 month aged Parmigiano Reggiano cheese, grilled vegetables and pine nuts*



*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 le sarde fresche del Lago di Garda e crema di peperoni*

*Fresh handmade Tagliolini pasta with marinated fresh sardines from Lake Garda and a sweet pepper sauce*

*Tagliolini con tartufo nero della Lessinia (supplemento di €5)*

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

*Tagliatelle con ragù di faraona in bianco (vino Soave)*

*Fresh handmade Tagliatelle pasta with a Ragù sauce of Guinea fowl and Soave wine*



*Lavarello del Lago di Garda con pomodorini al forno e spinaci selvatici della Lessinia*

*Fresh white fish from Lake Garda with oven-roasted cherry tomatoes and hand-picked wild spinach from Lessinia*

*Petto d'Anatra con ciliegie duroni e vino Recioto*

*Sautéed Duck breast with local duroni cherries and Recioto wine sauce*

*Filetto di Manzo con salsa di vino Amarone e mandorle tostate (o con tartufo nero – supplemento di €5)*

*Beef fillet with Amarone wine sauce and toasted almonds (or with black truffles from Lessinia - €5 supplement)*

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

*Lamb cutlets from Lessinia with a grilled eggplant puree and local green beans*



*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*

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

*Peach & ricotta baked cheesecake with our handmade peach sorbet*

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

*Classic Degustation Menu – aperitivo & welcome dish and 7 courses for €65 per person*

*Or aperitivo & welcome dish and 6 courses for €60; or aperitivo & welcome dish and 5 courses for €55*

*To accompany your tasting menu we offer 3 Valpolicella wine degustation options, all including Amarone*

*We open for dinner every night from Monday to Sunday at 19:30*

*Reservations are essential.*

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

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

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