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 Menu - June 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, lime e pinoli

Seasonal salad of poached rabbit with raisans and toasted pinenuts, dresssed with sage and lime

Carpaccio di manzo con insalata, asparagi, fragole e Parmigiano Reggiano di 36 mesi

Beef carpaccio with frisee salad, asparagus, strawberries and 36 month aged Parmigiano Reggiano cheese

~∞~∞~∞~∞~∞~∞~∞~

Tortelli di ricotta e ortiche selvatiche della Lessinia

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

Tagliatelle con piselli di Colognola e tastasal della Lessinia

Fresh handmade tagliolini pasta with spring peas from Colognola (a village east of Verona) and fresh salami from Lessinia

Tagliolini con tartufo nero della Lessinia

Fresh handmade Tagliolini pasta with black truffles from Lessinia

Tagliatelle con ragù di faraona in bianco (vino Soave)

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

~∞~∞~∞~∞~∞~∞~∞~

Cinghiale della Lessinia all'Amarone con polenta macinata a pietra e spinaci selvatici

Wild Boar from Lessinia slow-cooked in Amarone wine with stone-ground polenta and wild hand-picked spinach

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, mandorle tostate e cream di carote

Filet of beef with Amarone wine sauce, toasted almonds and carrot puree

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

Lamb cutlets from Lessinia with a grilled eggplant puree and fresh peas

~∞~∞~∞~∞~∞~∞~∞~

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 fragole e ricotta al forno con sorbetto alla fragola

Strawberry & ricotta baked cheesecake with our handmade strawberry 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 on Monday, Tuesday, Thursday, Friday & Saturday at 19:30; and for lunch on Saturday & Sunday at 12:30pm

Reservations are essential.

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

www.grotodecorgnan.it
Via Corgnan 41, 37015, Sant'Ambrogio di Valpolicella (VR)
+39 045 7731372/+39 345 7766004 email: ristorante@grotodecorgnan.it

Embassee Italia srl P.IVA 04499950238