



Seasonal & Tasting Menu – June 2025

Antipasti

I nostri affettati con pane di Altamura tostato, olio di olive Valpolicella e la nostra giardiniera €17

Our selection of thinly sliced cold cuts with toasted bread, Valpolicella olive oil and our pickled vegetables

Insalata di zucchine marinate al limone, Carpaccio di Manzo alle spezie aromatiche fatto in casa,

Parmigiano Reggiano di 36 mesi, pinoli tostati e riduzione all'aceto balsamico €16

Seasonal salad – our Beef carpaccio marinated in herbs & spices, with lemon-scented zucchinis, 3 year aged Parmesan cheese and balsamic vinegar dressing

Vellutata fredda di verdure locali in infusione di menta e basilico, pomodorini confit, squacquerone €15

Chilled soup of local seasonal vegetables infused with mint & basil, confit cherry tomatoes & fresh cow's milk cheese

Primi

Gnocchi di patate fatti in casa, zucchine al basilico, tastasal della Lessinia e pane croccante al limone €19

Handmade potato gnocchi, zucchinis, basil, fresh salami from Lessinia and lemon-scented breadcrumbs

Tortelli fatti in casa di ricotta e ortiche selvatiche della Lessinia con Parmigiano Reggiano di 36

mesi, burro aromatizzato alla menta e salsa alla fragola €20

Fresh handmade Tortelli filled with ricotta & hand-picked wild nettles, served with strawberry sauce

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 cheese

Secondi

Costolette di Agnello (Pecora Brogna) della Lessinia, purea di patate al rosmarino, carote glassate

al miele e spinacino all'aceto balsamico €28

Lamb cutlets from Lessinia, rosemary scented potato purée, honey glazed carrots and balsamic baby spinach

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 d'Anatra al burro della salvia, cavolo cappuccio marinato e ciliegie in doppia consistenza €28

Duck breast sautéed in mountain butter & sage, local cherries, cherry sauce and marinated shaved cabbage

Funghi Porcini saltati in burro della Lessinia, purea di patata alle erbe e verdura di stagione €24

Porcini mushrooms sautéed in mountain butter with potato purée & fresh herbs and seasonal vegetable

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

Cheesecake di fragole e ricotta della Lessinia con marmellata e sorbetto alla fragola €10

Baked strawberry & ricotta cheesecake with our strawberry jam and our strawberry 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

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