

# GROTO DE CORGNAN

RISTORANTE

## Seasonal Degustation Menu – March 2023

### Antipasti

*I nostri affettati con pane tostato alla brace e olio di olive Valpolicella DOP*

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

*Insalata stagionale – gallina della Lessinia, radicchio tardivo, finocchio, arancia e pinoli*

*Seasonal salad – chicken from Lessinia, radicchio, fennel, orange & pine nuts*

*Polpette di bollito misto con la nostra pearà e salsa verde*

*Crispy meatballs served with a traditional bread sauce and salsa verde*

### Primi

*Gnocchi di patate fatti in casa con sugo di cervo e mirtilli*

*Fresh handmade potato gnocchi with a venison and blueberry sauce*

*Tortelli fatti in casa di Faraona alla cacciatora*

*Fresh handmade Tortelli with a rustic country-style guinea fowl, mushroom and tomato filling*

*Tagliatelle fatte in casa con Bruscardoli e fonduta di monte veronese stagionato*

*Fresh handmade Tagliatelle pasta with hand-picked wild hops and a local mountain cheese sauce*

### Secondi

*Cinghiale della Lessinia all'Amarone con polenta macinata a pietra e radecela*

*Wild Boar from Lessinia slow-cooked in Amarone wine, with stone ground polenta and wild vegetables*

*Trota salmonata con crema di rapa rossa, topinambur e broccoli*

*Sautéed filet of salmon trout with beetroot puree, jerusalem artichoke and broccoli*

*Petto d'Anatra con cipolle e uvette cotte in Recioto bianco*

*Sautéed duck breast with little onions and raisins cooked in a local sweet white wine*

### Formaggi e Dolci

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

*Our cheese selection from the dairies of Lessinia with our handmade jams and mostarda*

*Gelato alle crème con castagne cotte nel miele*

*Handmade ice creams with chestnuts cooked in honey*

*La nostra cheesecake di cioccolato fondente e ricotta con pera al Recioto e sorbetto alla pera*

*Our dark chocolate and ricotta cheesecake, served with pear poached in Recioto wine and a pear sorbet*

*Tortino caldo di fichi e noci con salsa al caramello e gelato fiore di latte*

*Fig and walnut toffee pudding with salted caramel sauce and vanilla ice cream*

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

*Degustation Menu 7 courses - for €70 per person. Or 6 courses for €65 or 5 courses for €58.*

*To accompany your tasting menu we offer Valpolicella wine degustations, which all include Amarone.*

*A vegetarian menu and a children's menu are always available.*