

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

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Seasonal & Tasting Menu – March 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, finocchio, puntarelle, Parmigiano Reggiano di 36 mesi, e maionese alle acciughe €19

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

Vellutata di Rosole selvatiche e patate con caprino, pomodorini confit e semi di girasole tostati €17

Wild poppy leaf & potato soup with local cheese, confit cherry tomatoes and toasted sunflower seeds

Primi

Gnocchi di patate fatti in casa, sugo di Cervo della Lessinia e chutney di mirtilli €22

oppure con la nostra salsa di pomodoro e fonduta di Monte Veronese stagionato €20

Handmade potato gnocchi with local Venison and blueberry chutney or with our tomato & cheese sauces

Tortelli fatti in casa di Faraona alla cacciatore con salsa di funghi e fonduta di Parmigiano 36 mesi €22

Handmade Tortelli filled with roasted guinea fowl, served with a mushroom sauce & Parmigiano sauce

Tagliatelle fatte in casa con salsa di Porro e Tastasal della Lessinia €21

Our handmade Tagliatelle pasta with local Leek sauce and fresh salami from Lessinia

Secondi

Cinghiale della Lessinia all'Amarone con polenta macinata a pietra e verdura di stagione €28

Local Wild Boar slow-cooked in Amarone wine, with stone-ground local polenta & seasonal vegetable

Filetto di Trota Salmonata, con cavolo broccolo romanesco in doppia consistenze, crema di rapa rossa e chip di polenta al nero di seppia €27

Filet of Salmon Trout with romanesco broccoli prepared in two ways, beetroot puree and polenta chip

Petto d'Anatra con cipolle e uvette cotte in Recioto bianco, cavolo cappuccio e salsa di anatra €28

Sautéed Duck breast with tiny onions & raisins cooked in sweet white wine, shaved cabbage & duck sauce

Funghi Porcini saltati in burro della Lessinia, purea di patata al rosmarino e verdure €25

Porcini mushrooms sautéed in mountain butter with rosemary scented potato puree & 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

Our Strawberry and ricotta cheesecake, served with strawberry jam and a 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