

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 - May 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 - carpaccio di manzo, Parmigiano Reggiano di 36 mesi, insalata riccia e fragole

Seasonal salad with beef carpaccio, 36 month aged parmigiano cheese, frisee lettuce and fresh strawberries

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Tagliatelle con bruscandoli

Fresh handmade Tagliatelle pasta with hand-picked wild Hops from Lessinia

Tagliolini 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

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 ragù in bianco (Anatra, Faraona e vino Soave)

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

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Cinghiale della Lessinia all'Amarone con polenta macinata a pietra e verdure stagionale

Wild Boar from Lessinia slow-cooked in Amarone wine with stone-ground polenta and seasonal vegetable

Petto di Faraona con salvia e funghi spugnole

Sautéed Guinea fowl breast with sage and morel mushrooms

Filetto di manzo con salsa di vino Amarone e mandorle tostate

Filet of beef with Amarone wine sauce and toasted almonds

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

Lamb cutlets from Lessinia with a grilled eggplant puree and seasonal vegetable

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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

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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, including Amarone

We are open for lunch at 12:30pm on Friday, Saturday and Sunday and for dinner on Friday & Saturday at 19:30

Reservations are essential.

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

www.grotodecorgnan.it   

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