

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 €3 Aperitivo from €6 Side dishes €10 Caffè €2 Coperto €3

Seasonal Tasting Menu – November

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 tardivo, puntarelle, Parmigiano Reggiano di 36 mesi, e maionese alle acciughe €18

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

Crostone con Gallina della Lessinia “in Saor” (cipolla, uvetta e pinoli) e maionese all’erba cipollina €17

Bruschetta with poached local chicken, raisins, caramelized onions, toasted pinenuts and chive mayonnaise

Primi

Gnocchi di patate fatti in casa con sugo di Cervo della Lessinia e chutney di mirtillo e rosmarino €20

Our handmade potato gnocchi with Venison from Lessinia and blueberry & rosemary chutney

Tortelli fatti in casa ripieni di Zucca con burro, Parmigiano Reggiano di 36 mesi e melograno €20

Our handmade Tortelli filled with roasted pumpkin, mountain butter, 3 year aged Parmesan cheese & pomegranate

Maltagliati fatti in casa con “fasoi” - fagioli borlotti e pancetta affumicata di Soave €19

Our handmade rough cut pasta with borlotti beans and smoked pancetta from Soave

Tagliatelle fatte in casa con Ragù in bianco di Faraona e Anatra con vino Soave e timo €19

Our handmade Tagliatelle pasta with Ragù sauce of Guinea Fowl & Duck, Soave wine and thyme

Secondi

Cinghiale della Lessinia all’Amarone, polenta macinata a pietra e verdura di stagione €26

Slow-cooked Wild Boar from Lessinia marinated in Amarone with stone-ground polenta & seasonal vegetable

Filetto di Trota Salmonata con broccolo in doppia consistenze e pomodorini confit €27

Filet of Salmon Trout with broccoli prepared in two ways & oven-roasted cherry tomatoes

Petto di Faraona, crema di sedano rapa, salvia e finferli salati in burro della Lessinia €26

Guinea fowl breast sautéed in mountain butter with celeriac puree, sage and chantarelle mushrooms

Funghi Porcini saltati in burro della Lessinia con purea di patata al rosmarino e verdura di stagione €24

Funghi Porcini sautéed in mountain butter with rosemary scented potato puree and seasonal vegetable

Formaggi e Dolci

I nostri formaggi delle malghe della Lessinia con le nostre marmellate e mostarde fatte in casa €15

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 cioccolato fondente e ricotta con pera cotta in vino Recioto e sorbetto alla pera €10

Baked Cheesecake of dark chocolate and ricotta with pears cooked in Recioto wine and handmade pear 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