

# 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 Menu – October 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 autunnale - carpaccio di manzo, radicchio, puntarelle, pinoli, ribes e Parmigiano Reggiano di 36 mesi*

*Autumn salad - beef carpaccio, radicchio, chicory heart, red currants, pine nuts and 36 month aged Parmigiano Reggiano cheese*



*Maltagliati con pancetta affumicata di Soave e "fasoi"*

*Fresh handmade roughly cut pasta with smoked pancetta from Soave and borlotti beans*

*Tortelli di zucca*

*Fresh handmade Tortelli filled with roasted pumpkin*

*Tagliolini con tartufo nero della Lessinia (supplemento di €5)*

*Fresh handmade Tagliolini pasta with black truffles from Lessinia (€5 supplement)*

*Tagliatelle con ragù di faraona in bianco (vino Soave)*

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



*Cinghiale della Lessinia all'Amarone con polenta macinata a pietra e radicchio del campo*

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

*Petto di d'Anatra con cipolla, uvetta e vino passito*

*Sautéed Duck breast with little onions, raisins and sweet white wine*

*Filetto di Manzo con tartufo nero (supplemento di €5)*

*Beef fillet with black truffles from Lessinia (€5 supplement)*

*Petto di Faraona con salvia, crema di sedano rapa e finferli*

*Sautéed Guinea fowl breast with sage, celeriac puree and forest mushrooms*

*Lavarello del Lago di Garda con pomodorini al forno e spinaci selvatici della Lessinia*

*Fresh white fish from Lake Garda with oven-roasted cherry tomatoes and hand-picked wild spinach from Lessinia*



*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*



*Gelato alle creme con castagne cotte nel miele*

*Handmade ice creams with chestnuts cooked in honey*

*Dolce con frutta di stagione e sorbetto*

*Seasonal fruit dessert with 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, all including Amarone*

*We open for dinner Monday, Tuesday, Thursday, Friday & Saturday at 19:30 and for lunch on Sunday at 12:30pm*

*Reservations are essential.*

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

[www.grotodecorgnan.it](http://www.grotodecorgnan.it)   

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