

# 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.*

## *Autumn Menu 2020*

*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*

*Tortino di sfoglia con ricotta, speck della Lessinia e radicchio*

*Freshly baked tart of ricotta, speck from Lessinia and radicchio*

*Carpaccio di Manzo con Parmigiano Reggiano di 36 mesi, pinoli e verdure grigliate*

*Beef Carpaccio with 36 month aged parmigiano cheese, toasted pine nuts and grilled vegetables*

*Tortelli di Zucca*

*Fresh handmade Tortelli filled with slow-cooked Pumpkin*

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

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

*Tagliatelle con ragù di Anatra, Faraona e vino Soave oppure con funghi misti della Lessinia*

*Fresh handmade Tagliatelle with a Ragù sauce of Duck, Guinea fowl & Soave wine or with hand-picked forest mushrooms*

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

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

*Risotto del giorno*

*Risotto of the day*

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

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

*Petto d'Anatra con cipolle, Recioto bianco e uvette*

*Sautéed Duck breast, small onions and raisins cooked in white Recioto wine*

*Filetto di manzo con salsa di vino Amarone e mandorle tostate (oppure con tartufo nero della Lessinia – supplemento €5)*

*Filet of beef with Amarone wine sauce and toasted almonds (or with black truffles from Lessinia €5 supplement)*

*Petto di Faraona con salvia e finferli*

*Sautéed Guinea Fowl breast with sage and chantarelle mushrooms*

*Porcini con polenta macinata a pietra (vegetariano)*

*Porcini mushrooms with stone-ground polenta (vegetarian)*

*I nostri formaggi delle malghe della Lessinia con miele, marmellate e mostarde fatte in casa*

*Our Cheese selection from the dairies of Lessinia with homemade jams, mostarda and honey*

*Gelato alle crème con castagne cotte nel miele*

*Handmade ice creams with chestnuts cooked in honey*

*Dolce del giorno con frutta di stagione e sorbetto fatto in casa*

*Seasonal fruit dessert of the day with our handmade sorbet*

*We offer a choice of 3 ways to enjoy our seasonal tasting menu: Classico Degustation Menu – welcome dish & 7 courses for €65 per person. Or welcome dish & 6 courses for €60 or welcome dish & 5 courses for €50.*

*To accompany your tasting menu we offer 3 Valpolicella wine degustation options.*

*We are open everyday, for dinner at 20:00 from Monday to Saturday, and for lunch on Sundays. Reservations essential.*