

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.

Summer Menu 2020

Crema di zucchini e fiori di zuccina

Zucchini soup with sautéed baby zucchinis and a crispy zucchini flower

~oo~oo~oo~

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 d'estate con Coniglio, uvetta, salvia, lime e pinoli

Summer salad of poached rabbit with raisins and toasted pinenuts, dressed with sage and lime

Carpaccio di manzo, insalata riccia, Parmigiano Reggiano di 36 mesi, verdure grigliate e pinoli

Beef carpaccio with frisee salad, 36 month aged Parmigiano Reggiano cheese, grilled vegetables and toasted pine nuts

~oo~oo~oo~

Tortelli di ricotta e ortiche selvatiche della Lessinia

Fresh handmade Tortelli filled with fresh Ricotta and hand-picked wild Nettles from Lessinia

Tagliolini con le sarde fresche del Lago di Garda e crema di peperoni

Fresh handmade Tagliolini pasta with marinated fresh sardines from Lake Garda and a sweet pepper puree

Tagliolini con tartufo nero della Lessinia

Fresh handmade Tagliolini pasta with Black Truffles 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

~oo~oo~oo~

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

Rack of Lamb cutlets (local breed from Lessinia) with a roasted eggplant puree

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

Filetto di Manzo con salsa di vino Amarone e mandorle tostate (o con tartufo nero della Lessinia)

Beef fillet with Amarone wine sauce and toasted almonds (or with black truffles from Lessinia)

Petto di Faraona con salvia e finferli

Sautéed Guinea Fowl breast with sage e chantarelle mushrooms

~oo~oo~oo~

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

~oo~oo~oo~

Gelato alle creme con castagne cotte nel miele

Handmade ice creams with chestnuts cooked in honey

La nostra cheesecake di ricotta e pesche fresche con sorbetto alla pesca

Baked ricotta cheesecake with fresh peaches, peach jam and peach sorbet

We offer a choice of 3 ways to enjoy our seasonal tasting menu:

Classico Degustation Menu - 8 courses for €65 euros per person

or 7 courses for €60 euros or 6 courses for €50 euros

To accompany your tasting menu we offer 3 Valpolicella wine degustation options, starting from 25 euros.

We are open every night for dinner during Summer at 20:00 from Monday to Sunday. Reservations essential.