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.

Winter menu - December 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 funghi misti

Freshly baked tart of ricotta, speck from Lessinia and forest mushrooms

Insalata invernale - carpaccio di manzo, Parmigiano Reggiano di 36 mesi, radicchio tardivo, puntarelle e pinoli

Winter salad with beef carpaccio, 36 month aged parmigiano cheese, radicchio tardivo, cicory hearts and toasted pine nuts

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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 in bianco (Anatra, Faraona e vino Soave)

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

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

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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 wild radicchio

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 (o 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 funghi della Lessinia

Sautéed Guinea Fowl breast with sage and forest mushrooms from the Lessinia mountains

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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

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, including Amarone.

We are open for lunch at 12:30pm on Friday, Saturday and Sunday. Reservations are essential.

cucina tradizionale e stagionale della Valpolicella

traditional, seasonal & locally-sourced from Valpolicella

www.grotodecorgnan.it

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