

GROTO DE CORGNAN

RISTORANTE

Since 1980, Chef Giorgio Soave has been lovingly preparing by hand traditional, seasonal cuisine. Our menu changes daily depending on the availability of high quality ingredients, which we source locally from the regions of Valpolicella and Lessinia.

We specialize in a tasting menu of 7-8 carefully selected courses, highlighting the best of Valpolicella. Our menu costs €60-70 per person and includes: Aperitivo, Water (still & sparkling), Bread and Coperto.

Sample Menu - Chef Giorgio Soave - Autumn 2018

Uovo con tartufo nero della Lessinia

Free range Egg sautéed in mountain butter with black Truffles from Lessinia

Tortino di sfoglia con ricotta e funghi di bosco

Freshly baked Ricotta and forest mushroom tart

I nostri affettati con pane caldo e olio extra-vergine di olive Valpolicella DOP

Our seasonal selection of thinly sliced cold cuts with toasted bread and Valpolicella olive oil DOP

Carpaccio di Manzo con parmigiano reggiano di 36 mesi e insalata di porcini freschi

Beef Carpaccio with 36 month aged parmigiano cheese, and fresh porcini mushroom salad

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Tortelli di Zucca

Fresh handmade Tortelli filled with Pumpkin

Tagliolini con tartufo nero della Lessinia

Fresh handmade Tagliolini pasta with Black Truffles from Lessinia

Maltagliati con pancetta affumicata e "fasoi"

Fresh handmade roughly cut pasta with smoked pancetta and borlotti beans

Risotto del giorno

Risotto of the day

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Stracotto di Manzo all'Amarone con polenta macinata a pietra e funghi porcini

Beef slow-cooked in Amarone wine with stone-ground polenta and porcini mushrooms

Petto di'Anatra con cipolle, Recioto bianco e uvette

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

Filetto di Manzo con tartufo nero della Lessinia

Beef fillet with black truffles from Lessinia

Petto di Faraona con salvia e finferli

Sautéed Guinea Fowl breast with sage and chanterelle mushrooms

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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

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Gelato alle crème con castagne cotte nel miele

Handmade ice creams with chestnuts cooked in honey

Dolce con frutta di stagione

Seasonal fruit dessert

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

www.grotodecorgnan.it   

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