

GROTO DE CORGNAN

RISTORANTE

Traditional, Seasonal, Local

For 39 years, Groto de Corgnan has been delighting guests with a seasonal tasting menu of traditional, handmade dishes from Valpolicella. Our menu changes daily depending on the availability of locally-sourced, fresh, seasonal ingredients.

Sample Menu - Spring 2019

Uovo con asparagi bianchi della Mambrotta e tartufo nero della Lessinia

White Asparagus from Mambrotta (south Verona), free-range Egg sautéed in mountain butter with black Truffles from Lessinia

Frittata con fiori di zuccina e tartufo nero della Lessinia

Frittata (Italian Omelette) of zucchini flowers and baby zucchini with black Truffles from Lessinia

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

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

Insalata di primavera con carpaccio di manzo, asparagi, fragole fresche e Parmigiano Reggiano di 36 mesi

Spring salad with beef carpaccio, asparagus, strawberries and 36 month aged Parmigiano Reggiano cheese



Tortelli di ricotta e ortiche selvatiche

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

Tagliolini con prosciutto crudo di Soave e asparagi di Mambrotta

Fresh handmade Tagliolini pasta with Prosciutto crudo from Soave and Asparagus from Mambrotta (south Verona)

Tagliatelle con piselli di Colognola e Tastasal della Lessinia

Fresh handmade Tagliatelle pasta with green peas from Colognola (east Verona) and fresh salami meat from Lessinia

Bigoli al torchio con sarde del Lago di Garda o ragù in bianco (Anatra e Faraona)

Fresh handmade Bigoli pasta with salted Sardines from Lake Garda or with a Ragù of Duck, Guinea fowl and Soave wine

Tagliolini con tartufo nero della Lessinia

Fresh handmade Tagliolini pasta with black Truffles from Lessinia

Risotto del giorno / Risotto of the day



Stracotto di cinghiale all'Amarone con polenta macinata a pietra e verdure stagionali

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

Petto di Anatra con cipolle, Recioto bianco e uvetta

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

Filetto di Manzo con tartufo nero della Lessinia

Beef fillet with black Truffles from Lessinia

Agnello da latte della Lessinia con polenta a macinata a pietra e verdure stagionali

Milk-fed Lamb from Lessinia, oven-roasted and served with stone-ground polenta and seasonal vegetables

Petto di Faraona con salvia e funghi di bosco

Sautéed Guinea Fowl breast with sage and spring forest mushrooms



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 fresca di stagione

Seasonal fresh fruit dessert

Our seasonal tasting menu of 7-8 carefully selected courses, costs €60-70 per person and includes: aperitivo and coperto.

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

www.grotodecorgnan.it   

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