

Seasonal & Tasting Menu – September 2025

Antipasti

- Fichi marinati nel vino Passito della Valpolicella, formaggio fresco, culatello di Soave, e rucola €18*
Local figs marinated in Valpolicella passito wine with creamy cow's milk cheese, culatello from Soave & rocket
- Insalata di zucchine marinate al limone, Carpaccio di Manzo alle spezie aromatiche fatto in casa, Monte Veronese stagionato e riduzione all'aceto balsamico €16*
Seasonal salad – our Beef carpaccio marinated in herbs & spices, with lemon-scented zucchinis, aged Monte Veronese cheese and balsamic vinegar dressing
- Crostone con Gallina della Lessinia “in Saor” (cipolla, uvetta e pinoli) e maionese all’erba cipollina €16*
Bruschetta with poached local chicken, raisins, caramelized onions, toasted pinenuts and chive mayonnaise

Primi

- Gnocchi di patate fatti in casa con sugo di Cervo della Lessinia e riduzione all'uva fragola €20*
Our handmade potato gnocchi with Venison from Lessinia and our local grape reduction sauce
- Tortelli fatti in casa ripieni di melanzana, salsa di pomodoro, ricotta affumicata e olio al basilico €19*
Our handmade Tortelli filled with eggplant, served with our tomato sauce, basil oil and smoked ricotta cheese
- Maltagliati fatti in casa con “fasoi” - fagioli borlotti e pancetta affumicata di Soave €18*
Our handmade rough-cut pasta with Borlotti beans and smoked pancetta from Soave
- Tagliolini fatti in casa con tartufo nero della Lessinia, burro della Lessinia e Parmigiano Reggiano di 36 mesi €25*
Our handmade Tagliolini pasta with Black Truffles & mountain butter from Lessinia and 3 year aged Parmesan

Secondi

- Filetto di Trota Salmonata, con spinacino selvatico, pomodorini confit e chips di polenta €25*
Filet of Salmon Trout with wild hand-picked spinach from Lessinia, cherry tomato confit & polenta chip
- Petto di Faraona, cotto nel burro della Lessinia con crema di sedano rapa, salvia e finferli €27*
Guinea fowl breast sautéed in mountain butter with celeriac puree, sage and chantarelle mushrooms
- Filetto di Manzo cotto nel burro della Lessinia con tartufo nero della Lessinia, purea di patate ai tre pepi e spinacino marinato €35 (menù degustazione supplemento 5€)*
Beef fillet with Black Truffles & mountain butter from Lessinia, with potato purée & marinated spinach
- Funghi Porcini saltati nel burro della Lessinia, purea di patate al rosmarino e verdura di stagione €24*
Porcini mushrooms sautéed in mountain butter with rosemary potato purée and seasonal vegetable

Formaggi e Dolci

- I nostri formaggi delle malghe della Lessinia con le nostre marmellate e mostarde fatte in casa €16*
Our cheese selection from the dairies of Lessinia with our handmade jams and mostarda
- Gelato alle crème con castagne cotte nel miele €9*
Handmade ice creams with chestnuts cooked in honey
- Mini Pavlova con frutti di bosco, kiwi e crema chantilly €10*
Mini Pavlova with summer forest berries, kiwi fruit and chantilly cream
- Tiramisù alle pesche con Amaretto di Saronno, crumble di amaretti e pesche fresche €10*
Tiramisù made with local peaches, Amaretto di Saronno liqueur, biscuit crumble and fresh peaches

GROTO DE CORGNAN



RISTORANTE

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.

Seasonal Degustation Menu

*To fully enjoy your dining experience at Grotto de Corgnan we offer
3 Seasonal Tasting menu options.*

You create your own degustation menu by choosing the dishes you want to taste.

Classic Degustation Menu (7 dishes) €70

Antipasti (Starters) – 2

Primi (Pasta) – 2

Secondo (Main Course) – 1

Formaggio (Cheese) – 1

Dolce (Dessert) – 1

Medium Degustation Menu (6 dishes) €65

Antipasti (Starters) – 2

Primi (Pasta) – 2

Secondo (Main Course) – 1

Formaggio (Cheese) OR Dolce (Dessert) – 1

Small Degustation Menu (5 dishes) €58

Antipasti (Starters) – 1

Primi (Pasta) – 2

Secondo (Main Course) – 1

Formaggio (Cheese) OR Dolce (Dessert) – 1

NB: A la carte dining is available ordering a minimum of two savory dishes per person

Vegetarian options and a children's menu are always available

Acqua €4 Aperitivo from €6 Side dishes €8 Caffè €3 Coperto €3