

# 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.