



Dear guests,

We are happy to welcome you to the "Osteria di Corippo".
Our cuisine is based on the tradition of the Southern Alps and evolves daily using the best ingredients of the region.

Respect for the seasons requires a certain spontaneity that nourishes creativity and enhances the essential heart of the dish.

The following menu reflects our desire to surprise you and leave you with a nice memory of Corippo...

Degustation menu

Served in the evenings and on Sunday for lunch
85.–

Green pea gazpacho served with a Brione büscion bruschetta flavoured
with sumac

Tortelli of smoked whitefish from Lake Maggiore with baby spinach and a
delicate lemon emulsion

Rabbit ballotine with wild garlic from our surroundings with its jus and
spring side dishes

Piedmont hazelnut praline semifreddo with tonka bean custard

Seasonal menu

Served in the evenings and on Sunday for lunch

Antipasti

- Seasonal salad accompanied with our homemade vinaigrette 13.-
- White asparagus with a surprising black garlic hollandaise sauce and 48-month-old Sbrinz crumble 24.-
- Green pea gazpacho served with a Brione büscion bruschetta flavoured with sumac 18.-
- Mixed cold cuts from Ticino with homemade sweet and sour vegetables (200g) 28.-

Primi

- Tortelli of smoked whitefish from Lake Maggiore with baby spinach and a delicate lemon emulsion 29.-
- Beetroot risotto with a fonduta of Valle Maggia blue cheese and sorrel 28.-
- Gnocchi stuffed with wild garlic, combined with a pesto of nettles from our harvest and cream of Olivone pecorino cheese 28.-

Secondi

- Rabbit ballotine with wild garlic from our surroundings with its jus and spring side dishes 46.-
- Ticino lamb confit seasoned with fermented lemon and mint oil, crispy polenta from our mill, and thyme jus 46.-
- Seasonal vegetables "fritto misto" served with a refreshing bergamot mayonnaise 28.-

Dolci

- Bronte Pistachio Financier, served with confit rhubarb and a büscion Chantilly 15.-
- Piedmont hazelnut praline semifreddo with tonka bean custard 15.-
- Tasting of cheeses from our valleys and our Alps 18.-
- Scoop of homemade ice cream "Dolce Vita", Locarno 4.50
 - *Fior di latte*
 - *Bitter chocolate*
 - *Farina Böna*
 - *Ricotta and pistacchio*
 - *Raspberry sorbet*
 - *Lemon sorbet*

For any allergies or intolerances, please kindly indicate this at the time of ordering.

Our staff remains available to indicate allergens in the dishes.

Prices are in Swiss Francs, VAT included

Origin of meat - Rabbit: CH - Lamb: Ticino/CH - cold cut: Ticino/CH