



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.

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

## Menu of the moment

*Served in the evenings*

Respect for the seasons requires a certain spontaneity that nourishes creativity and enhances the essential heart of the dish. Our chef Jeremy will present you this menu that reflects the best of the moment.

Antipasto

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Primo piatto

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Secondo piatto

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Dolce

88.–



Slow Food®  
Alleanza dei Cuochi

## Seasonal menu

*Served at lunch and dinner*

- Seasonal salad served with our homemade *vinaigrette* 13.–
- Mixed Ticino cold cuts enriched with our pickles 200g 28.–  
(*Extra Homemade Ticino venison terrine 120g*) +14.50
- Green pea gazpacho served with a Brione büscion bruschetta and preserved lemon 18.–
- Knife-cut veal tartare served with a delicate Leccino olive *sauce vierge*, anchovies from the Cantabrian Sea and artichokes 28.–

### Primi

- Gnocchi filled with wild garlic served on a bed of baby spinach from the *Piano di Magadino* and Alpine cheese cream 28.–
- Corippo nettle risotto mantecato with 48-month matured Sbrinz and served with Tessin raw ham 28.–

### Secondi

- Pressé* of braised beef cheeks served with a wild thyme jus, polenta from our mill and seasonal vegetables 39.–
- Duet of Ticino lamb accompanied by a delicate black garlic jus and spring delicacies 46.–

### Dolci

- Tonka bean *financier*, confit rhubarb and fior di latte ice cream 15.–
  - Zabaglione al Nocino served with *farina böna* ice cream and crumble 15.–/person  
(*min 2 persons*)
  - Tasting of cheeses from our valleys and Alps 18.–
  - Ice cream scoop "Dolce Vita", Locarno 4.50
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|----------------------|------------------------------|-------------------------|
| <i>Fior di latte</i> | <i>Ricotta and Pistachio</i> | <i>Bitter chocolate</i> |
| <i>Farina böna</i>   | <i>Lemon sorbet</i>          | <i>Raspberry sorbet</i> |

*If you have any allergies or intolerances, please advise us when ordering.*

*On request, our staff will be happy to point out any allergens in the dishes.*

*Game: Ticino/CH - Sliced meat: Ticino/CH - Veal: CH - Beef: CH - Lamb: Ticino/CH*

*Bread is prepared and baked daily by the "El Prestin" bakery in Brione Verzasca*

*Prices are in Swiss Francs, VAT included*

*Supplement for shared plate CHF 6.50*