



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.—

# Seasonal menu

*Served at dinner and Sunday lunch*

## Antipasti

<b>-Seasonal salad</b> served with our homemade vinaigrette	14.–
<b>-Mixed Ticino cold cuts</b> enriched with our pickles (200g)	28.–
<i>-Extra Homemade Ticino venison terrine (120g)</i>	+14.50
<b>-Gazpacho made with tomatoes from the Magadino Plain</b> with basil bruschetta	19.–
<b>-Hand-cut veal tartare</b> with 48-month aged Sbrinz and roasted peppers	29.– (80g) 42.– (120g)

## Primi

<b>-Gnocchi filled with alpine cheese</b> served with confit cherry tomatoes and wild thyme	29.–
<b>-Risotto with Artemisia from Corippo</b> with "Profumo di Latte" Büscion cream	29.–

## Secondi

<b>-Ceviche of pike from our lakes</b> Leche de tigre flavoured with verbena oil from our garden	46.–
<b>-Duo of alpine lamb</b> with a delicate black garlic jus and summer vegetables	46.–
<b><i>In the evening, we fire up the grill!</i></b>	
<b>-T-Bone steak of "Dry Aged" beef for two persons (700–800g)</b> Grilling point, sides, and seasoning to be discussed with the chef	136.–

## Dolci

<b>-Rosmarin financier</b> Roasted peaches and fior di latte ice cream	15.–
<b>-Zabaglione al Nocino</b> served with <i>farina böna</i> ice cream and crumble ( <i>min 2 persons</i> )	15.–/person
<b>-Tasting of cheeses</b> from our valleys and Alps	18.–
<b>-Ice cream scoop "Dolce Vita", Locarno</b> <i>Fior di latte / Ricotta and Pistachio / Bitter chocolate</i> <i>Farina böna / Lemon sorbet / Raspberry sorbet</i>	4.80

*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.*

*Meat: Ticino/CH - Fish: Ticino/*

*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*