



Dear Guests,

We are delighted to welcome you to the Osteria of Corippo.

Our cuisine seeks a balance between place and freedom, between what the season offers and what is created in the kitchen.

Our products come from those who cultivate, raise, hunt and gather with respect and passion.

Ideas arise in the moment and from craftsmanship developed over time. Taste and the desire to bring pleasure guide every gesture we make.

We thank you for your trust and wish you a wonderful dining experience.

Désirée, Jeremy and the entire team

Menu of the moment

Served in the evening

Each day, our team will present this menu, reflecting the very best of the moment.

Antipasto

Primo

Secondo

Dolce

92.–



Slow Food®

Alleanza dei Cuochi

Seasonal Menu

Served in the evening

Antipasti

-Spring salad served with our house <i>vinaigrette</i>	14.–
-Selection of Ticino cured meats and cheeses (200 g) served with our homemade pickles	28.–
-Green pea cream soup flavoured with mint oil, bruschetta with Büscion goat cheeses	19.–
-Venison ballotine from our mountains rhubarb chutney and young spring greens	28.–

Primi

-Gnocchi filled with alpine cheese and wild garlic served with a 48-month aged Sbrinz cream	29.–
-Risotto with artemisia from Corippo Büscion cream “Profumo di latte”	28.–

Secondi

-Pike ceviche with <i>leche de tigre</i> flavoured with verbena oil from our garden	46.–
-Dry-aged T-bone steak for 2 people (700g-800g) grilled over the coals of our <i>Big Green Egg</i> cooking, sides and seasoning to be discussed with the chef	136.–

Dolci

-Dessert of the day prepared fresh every day	15.–
-Nocino sabayon (min. 2 people) served with Farina Böna ice cream and crumble	15.–/person
-Cheese tasting from our valleys and mountains	18.–
-Artisanal ice cream scoop “Coppa d’oro”, Locarno Fior di latte / Ricotta and pistachio / Dark chocolate Farina Böna / Lemon sorbet / Raspberry sorbet	4.80

- *Please inform us of any allergies or intolerances when ordering.*
- *Our staff will gladly inform you about allergens contained in our dishes.*
- *Origin of the meat: Ticino / CH – Origin of the fish: Ticino / CH*
- *Bread is prepared and baked daily by the bakery “El Prestin” in Brione Verzasca*
- *Prices are in Swiss francs, VAT included*