

ASPARAGUS

Gratinated white and green asparagus, alpine butter  

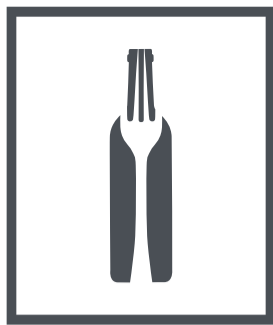
28
7a 9a

With 1 BIO fried egg from Golino and hollandaise sauce  

6
3a 4a 7a 9a

With raw ham from Alpe Piora  

14



LA FONTANA
RISTORANTE & BAR

GOOD FOOD IS THE FOUNDATION
OF TRUE HAPPINESS

STARTERS

VITELLO DI PRIMAVERA

Veal carpaccio marinated with Vallemaggia pepper and herbs on Tre Castelli cheese creme brulée, "Onze" egg, black truffle, wild asparagus and Farina Bona chips

29
3a 6b 7a 8b 9a 12b

FOIE GRAS

Terrine of duck liver marinated in white Porto wein, sous vide prawn tail, kumquatt chutney with cardamom, raspberry and brioche bread

30
1a 2a 3a 5b 7a 8b 12b

POLPO

Octopus cooked with Ticino white Merlot and roasted with smoked paprika, pork cheek with pepper, burrata toam, spring vegetables, basil and red Porto wine jus

28
4a 7a 9a 12b

ASPARAGI

Green asparagus cream with white asparagus and broad beans, crumble of red polenta from Ascona, ginger sour cream and Argentine prawn tail

20
2a 7a 8b 9a

MELANZANE

Eggplant tarte tatin with büscion goat cheese, Taggiasca olives, halfdried tomatoes and seasonal salad

25
1a 3a 7a 8b 9b

SALMONE

Swiss Lachs marinated with herbs, avocado cream, mango sponge, coriander chips and chilli pepper

27
3a 4a 8b 9b

SPECIALTIES LA FONTANA

OUR TARTARE LA FONTANA

Hand chopped Beef fillet with selection of condiments served with crispy toasted butter-bread

120g **36** 160g **44**
1a 3a 4a 5b 6b 7a 8b 9b 10a 11b 12a

RAVIOLINI DEL PLIN

Raviolini del plin with three braised meats on a light Vallemaggia cheese fondue, hazelnuts' air and black truffle

28
1a 3a 5b 6a 7a 8a 9a 12b

ROMBO

Baked turbot with cherry tomatoes, asparagus, agretti and Taggiasca olives on a bed of potatoes and a chervil-flavored Ticino white Merlot sauce

100g **14**
1a 4a 5b 7a 8b 9a 12b

CHATEAUBRIAND

Chateaubriand "La Fontana" style

68 p.p.
3a 4a 7a 8b 9a 10a 12b

MEAT AND FISH

FILETTO DI MANZO

Beef fillet with seasonal vegetables, Dauphine potato rings, red Porto wine jus and EVO oil

52
1a 3a 7a 8b 9a 10a 12b

AGNELLO

Lamb chop gratinated with almonds, lightly seared fillet with herbs, agretti, mixed mushrooms, balls of red Polenta from Ascona

49
1a 3a 7a 8a 9a 10a 12b

VITELLO

Classic "Milanese" veal cutlet with "ponte nuovo" rosemary potatoes and spring spinach

50
1a 3a 7a 8b 9a 10a 12b

MAIALINO

Suckling pig in three ways: fillet marinated with Ticino's beer, lightly smoked bacon cooked at low temperature, scallop gratinated with Farina Bona and Modena balsamic vinegar, tricolor carrots and fondant potatoes

48
1a 5b 7a 8b 9a 10a 12b

SALMERINO

Char "Brügli" sous vide with lemon thyme, herbs, wild asparagus, broad beans, asparagus flan and Vallamaggia bread sauce

45
1a 3a 4a 5b 7a 8b 9a 12b

SOGLIOLA LA FONTANA

Sole alla mugnaia on a white butter sauce, sand of hazelnuts and farina Bona, spring vegetables and violet potato chips

48
1a 4a 5b 7a 8a 9a 12b

PASTA

CHITARRA LA FONTANA

Spaghetti alla Chitarra, South African prawn tail, its slightly spicy sauce, asparagus, cherry tomatoes confit and tarragon

28
1a 2a 3a 4b 6b 7a 8b 9a 12b

GNOCCHI

Potato gnocchetti of wild garlic on Pecorino fondue of Ticino, broad beans and bacon powder with green pepper

26
1a 3a 5b 6b 7a 8b 9a

RISO "ACQUERELLO"

RISOTTO TRE CASTELLI

VITELLO E TARTUFO
with Tre Castelli cheese from Bellinzona, veal tartar and black truffle



27
3a 7a 9a 12b

RISOTTO BURRATA, ASPARAGI

E GAMBERO ROSSO
with burrata, green asparagus, Sicilian red prawn carpaccio and mousse of bergamot

30
3a 4a 6a 7a 9a 12b

MENU DEGUSTAZIONE

Hand-cut beef tartare, green asparagus flan  
Ticino robiola - Farina Bona
3a 5b 7a 8b

Fagottini with pike-perch - peas - cherry tomatoes confit - mousse of bergamot
1a 3a 4a 6a 7a 8b 9a 12b

Tub gurnard - agretti - Ticino White Merlot sauce 
wild garlic chlorophyll - violet potato
1a 4a 7a 8b 9a 12b

Veal fillet - crust of almonds and spring herbs - morels
wild asparagus - broad beans - potato flan
1a 3a 5b 7a 8a 9a 10a 12b

Variation of "Tre Castelli" cheese
1a 3a 7a 8a

Symphony of strawberries - balsamic - chocolate sorbet
1a 3a 5b 6b 7a 8b 12b

6 courses **130**
5 courses **118**
4 courses **95**

Wine pairings for your tasting menu

6 glasses **48**
5 glasses **40**
4 glasses **32**

VEGETARIAN AND VEGAN

PRIMAVERA

Spring salads and vegetables with bergamot emulsion, basket of carasau bread with rosemary, burrata mousse, cherry tomatoes, salted cashews and basil

26
1a 5a 6b 7a 9b

BERGAMOTTO

Spring salads and vegetables with bergamot emulsion, basket of carasau bread with rosemary, soy cheese, Taggiasca olives, cherry tomatoes, basil oil

20
1a 5b 6b 9b

POLENTA ROSSA

Balls of red polenta from Ascona, "Onze" egg, smoked salt, mixed mushrooms, seasonal vegetables, peas, hazelnut powder and Farina Bona, fondue of Vallemaggia cheese

30
3a 5a 7a 8b 9a

AGLIO ORSINO

Tagliolini with wild garlic with pea pesto, broad beans, cherry tomatoes and bergamot mousse

22
1a 5b 6a 8b 9a

TOFU

Tofu Bio from Ticino marinated with spring herbs, variation of asparagus, agretti, coconut milk cream flavoured with kaffir and lemongrass, wild garlic chlorophyll and crunchy red quinoa

38
1a 5b 6a 8b 9a

The menu containing detailed information about the origin of our products is available on request

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