



# LA FONTANA

RISTORANTE & BAR

## DESSERTS

### PISTACCHIO

Namelaka of pistachio, raspberries, rice sponge and Moka ice cream

**18**

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

### FARINA BONA

Variation of farina Bona from the Onsernone valley, berries, reduction and Ticino Ratafià ice cream

**17**

3a 5b 7a 8b

### POMPELMO ROSA

Cream of white chocolate and Ticino yogurt, gel and grapefruit sorbet

**16**

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

### TROPICALE

Coconut parfait, Tonka bean crumble and mascobado Bio sugar, caramelized Pekan nuts, caramel sauce and passion fruit

**15**

5b 8a

## SORBETS AND ICE CREAM

### SORBETS

American grape, Lemon, Mango, Raspberry, Passionfruit

### ICE CREAM

Chocolate, Vanilla with, chocolate slivers, Moka, Bourbon Vanilla, Hazelnut

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

### Per scoop 5

### With whipped 1

7a

### With chocolate sauce 3

5b 6a 7a 8b

### CHEESE

Selection of international cheeses with its garnish

**24**

1a 3a 5a 7a 8a 10a

## DESSERT WINES

### Millefiori IGT - 2017

Gewürztraminer, P. Grigio, Scheurebe, Petite Arvine  
Agriloro, Genestrerio  
5 cl **10** / 50 cl **87**

### Klepsydra IGT - 2013

Isabella  
Giromit, Brissago, CH  
5 cl **11** / 50 cl **89**

### Château Guiraud

1<sup>er</sup> Cru Classé Sauternes Ac  
Semillon  
Château Guiraud,  
5 cl **12** / 37.5 cl **75**

### Florus DOC - 2013

Moscadello  
Banfi, Toscana, Italia  
5 cl **9** / 50 cl **70**

### Ben Ryè DOCG - 14/17

Zibibbo  
Donnafugata, Pantelleria  
5 cl **12** / 37.5 cl **75**