

# WILDMUSHROOMS

Puff pastry with porcini mushrooms,    
light Vallemaggia cheese fondue and bacon with pepper


**29**  
1a 3a 5b 7a 12b

Homemade Tagliolini with porcini mushrooms 

**32**  
1a 3a 6b 7a 9a 10a 12b

Riso Carnaroli Acquerello with porcini mushrooms,  
cacao powder and redberries compote

**36**  
1a 3a 5b 6b 7a 8b 9a 10a 12b

Beef fillet, escalope of duck foie gras,   
sautéed porcini mushrooms and sliced potatoes with rosemary

**68**  
7a 9a 10a 12b

## STARTERS

### VITELLO LA FONTANA

Veal tartare, farina Bona ring,  
artichokes, black truffle and  
Vallemaggia cheese fondue

**28**  
1a 3a 5b 6b 7a 8b

### FOIE GRAS

Terrine of duck liver marinated with  
white Porto wine, shrimptail sous  
vide, figs and homemade mustard  
chutney, pomegranate and pan  
brioche

**30**  
1a 2a 3a 5b 6b 7a 8b 10a 12b

### GAMBERO ROSSO

Sicilian red shrimp carpaccio, fennel  
sponge, raspberry gel, burrata cream,  
cuttlefish ink crumble and lime  
pearls

**28**  
1a 2a 3a 6b 7a 9a 14a

### ZUCCA

Baked pumpkin cream, Argentine  
shrimp tail, lightly spicy crumble  
of cacao seeds, creamy sour cream  
with ginger

**22**  
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

## MEAT AND FISH

### FILETTO DI MANZO

Beef fillet with seasonal vegetables,  
red Porto wine jus, pumpkin cream,  
truffled flan of potato and leek

**52**  
3a 4a 7a 8b 9a 10a 12b

### AGNELLO

Cutlet gratinated with fig honey and  
pistachio, fillet wrapped in "Alpe  
Piora" raw ham, porcini mushrooms,  
cabbage, Romanesco cabbage and  
small fondant potatoes

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

### VITELLO

Classic "Milanese" veal cutlet served  
with "ponte nuovo" potatoes, baby  
spinach and red Porto wine jus

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

### GALLETTO

Cockerel in three ways: leg stuffed  
with pistachio and braised with  
white Merlot, sous vide breast  
browned with rosemary, fried wing  
with paprika and herbs, marinated  
baby vegetables, potatoes browned  
with onion and bacon

**45**  
1a 3a 5b 6b 7a 8b 9a 10a 12b

### LUCCIOPERCA

Sous vide pike-perch fillet with  
thyme, lightly smoked celeriac flan,  
pumpkin, wild mushrooms and  
Vallemaggia bread sauce

**44**  
1a 3a 4a 7a 8b 9a 12b

### SALMERINO

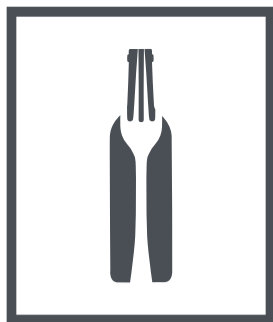
Char "Brügli" with lemon thyme and  
herbs, white Merlot sauce, pumpkin  
flan, smoked celeriac, autumnal  
vegetables and farina Bona crumble

**46**  
1a 3a 4a 5b 7a 8b 9a 12b

### MERLUZZO

"Lomo" of cod confit with EVO oil  
and rosemary, gratinated  
with red onion crumble, artichokes,  
Taggiasca olives and potato mousse  
with lemon

**47**  
4a 7a 9a 12b



**LA FONTANA**  
RISTORANTE & BAR

GOOD FOOD IS THE FOUNDATION  
OF TRUE HAPPINESS

## PASTA

### PACCHERO LA FONTANA

Wholemeal paccheri with  
mussel sauce, clams, shrimps  
and baby octopus, potato  
mousse with lemon, red onion  
crumble, cherry  
tomatoes and basil

**28**  
1a 2a 3a 4b 6b 7a 8b 9a 12b 14a

### LUNETTE

Lunette filled with pumpkin on  
Vallemaggia cheese fondue and  
pepper bacon powder

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

## RISO "ACQUERELLO"

### RISOTTO CACIO, PEPE

Pecorino cheese, Vallemaggia pepper,  
sausage luganighetta with savory

**26**  
3a 7a 9a 12b

### RISOTTO ZUCCA, BURRATA

with pumpkin, burrata cream, seared  
scallop marinated with Sichuan pepper  
and its coral

**28**  
3a 7a 9a 12b 14a

## SPECIALTIES LA FONTANA

### OUR TARTARE LA FONTANA

Hand chopped Beef fillet with selection of condiments  
served with crispy toasted butterbread

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

### BRANZINO

Baked sea bass with Mediterranean stew  
on a bed of browned potatoes

100g **12**  
4a 9a

## VEGETARIANO E VEGANO

### AUTUNNO

Formentino salad with sauted  
mixed mushrooms, caramelized  
chestnuts, pumpkin, cranberries  
and hazelnut dressing

**26**  
1a 5a 6b 7a 9b

### GNOCCHI

Rosemary-flavoured potato and  
chestnut gnocchi on a pumpkin  
mirror, mixed mushrooms and  
toasted almond slices

**20**  
1a 5b 6b 8a 9a

### POLENTA ROSSA

Spheres of red polenta from  
Ascona, mixed mushrooms,  
Golino's egg breaded with  
"Nostrano" bread, pumpkin  
flan, autumnal vegetables and  
Vallemaggia cheese fondue

**36**  
1a 3a 5b 6b 7a 8b 9a

### TOFU

Bio Tofu marinated with herbs,  
autumn vegetables in different  
textures, coconut milk cream  
flavored with kaffir and lemongras,  
crunchy red quinoa

**38**  
5b 6a 8b 9a

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

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