

LA FONTANA
RISTORANTE & BAR


GOOD FOOD IS THE FOUNDATION
OF TRUE HAPPINESS

STARTERS



VITELLO LA FONTANA 
Veal tartare, farina Bona ring, artichokes, black truffle and lukewarm Vallemaggia cheese fondue
28
1a 3a 5b 6b 7a 8b

FOIE GRAS
Terrine of duck liver marinated with white Porto wine, sous vide prawn tail, kumquatt chutney with cardamom, raspberry and brioche bread
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, 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
Lamb cutlet gratinated with mustard and herbs, lamb fillet wrapped in "Alpe Piora" raw ham, porcini mushrooms, cabbage, Romanesco cabbage and small fondant potatoes
49
1a 3a 7a 8a 9a 10a 12b

VITELLO 
Veal fillet, shank, sweetbreads and mousse of veal liver, baby vegetables, black truffle, potato mousseline and red Porto wine jus
48
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 lemon thyme, topinambur flan, turnip tops with black garlic and pepperoncino, Vallemaggia bread sauce
44
1a 3a 4a 7a 8b 9a 12b

SALMERINO 
Char "Brügli" with thyme and herbs on white Merlot sauce, black cabbage, black salsify, cherry tomatoes confits and violet potatoes
46
1a 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



PASTA

CHITARRA LA FONTANA
Spaghetti alla Chitarra, mussels and clams, shrimps and baby octopus, turnip tops, lemon-potatoes foam, red onion crumble, cherry tomatoes and basil
28
1a 2a 3a 4b 6b 7a 8b 9a 12b 14a

FAGOTTINI 
Dumplings filled with baked oxtail on topinambur-cream, artichokes, cardoncelli mushrooms and büscion cheese
26
1a 3a 6b 7a 8b 9a 12b


RISO "ACQUERELLO"



RISOTTO CACIO, PEPE  
E LUGANIGHETTA
Pecorino cheese, Vallemaggia pepper, sausage luganighetta with savory
26
3a 7a 9a 12b

RISOTTO RADICCHIO,  
RICCIOLA E UVA AMERICANA
with radicchio braised in red Merlot, mackerel carpaccio marinated with lime, american grapes from our grotto and burrata cream
29
3a 4a 7a 9a 12b

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

BRANZINO  
Baked sea bass with Mediterranean stew on a bed of browned potatoes
100g **12**
4a 9a




CHATEAUBRIAND 
Chateaubriand "La Fontana" style
68 p.p.
3a 4a 7a 8b 9a 10a 12b

VEGETARIAN AND VEGAN

INVERNO  
Chest of red polenta from Ascona, artichokes, chicory, lamb's lettuce salad and pomegranate with hazelnut dressing and salted cashew nuts
26
3a 5a 6b 8a 9a

POLENTA ROSSA   
Spheres of red polenta from Ascona, mixed mushrooms, poached Golino's egg, topinambur flan, seasonal vegetables and Vallemaggia cheese fondue
36
3a 5b 6b 7a 8b 9a

GNOCCHI 
Rosemary-flavoured potato and chestnut gnocchi on a pumpkin mirror, mixed mushrooms and toasted almond slices
20
1a 5b 6b 8a 9a

TOFU   
Ticino Bio tofu marinated in soy sauce, ginger and herbs, seasonal vegetables, coconut milk and yellow curry sauce, chicory and crispy venus rice
38
5b 6a 8b 9a

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

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