



LA FONTANA
RISTORANTE & BAR

DESSERTS

PISTACCHIO

Pistachio and white chocolate warm pie, raspberries sorbet and gel

18

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

CIOCCOLATO

Chocolates symphony with caramel and salted butter ice-cream

19

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

FARINA BONA

Milk chocolate mousse, hazelnut cream, farina bona biscuit from Valle Onsernone and american grape sorbet from our Grotto

17

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

RICOTTA

Ticino ricotta mousse, kumquats caramelized with cardamom, candied fruit, linden honey and nuts ice-cream

16

3a 7a 8b 9a

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

Passion fruit, Lemon, Mango, Raspberry, American Grape

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

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

Château Guiraud 2015
1^{er} Cru Classé Sauternes Ac
Semillon

Château Guiraud,
5 cl **12** / 37.5 cl **75**

Florus DOC - 2016

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

Ben Ryè DOCG - 2017

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

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