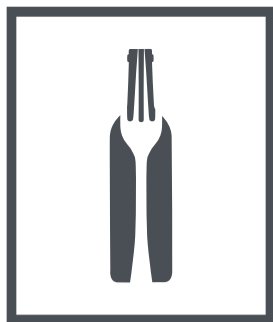


ASPARAGUS

Green asparagus with Alpe Piora raw ham,  
potatoes and Hollandaise sauce

28
3a 7a 9a



LA FONTANA
RISTORANTE & BAR

GOOD FOOD IS THE FOUNDATION
OF TRUE HAPPINESS

STARTERS

VITELLO DI PRIMAVERA

Veal tartare on salted Farina Bona biscuit, asparagus salad, egg and pecorino creamy, black truffle

29
1a 3a 5b 6b 7a 8b

FOIE GRAS

Terrine of duck liver with white Port wine, sous-vide lobster tail, rhubarb in different textures and warm homemade brioche bread

32
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

ASPARAGI

Green asparagus cream, Ascona red polenta crumble, sour cream with ginger and Argentine shrimp tail

23
2a 7a 8b 9a

MELANZANE

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

26
1a 3a 7a 8b 9b

SALMONE

Swiss Lachs marinated with citrus fruits, green asparagus mousse, saffron sponge, rhubarb, bergamot and watercress chips

29
3a 4a 7a 8b 9b

MEAT AND FISH

FILETTO DI MANZO

Fillet of beef "Rossini La Fontana"

59
3a 5b 6b 7a 8b 9a 10a 12b

VITELLO

Fillet, shank and sweetbreads breaded with Vallemaggia bread, baby vegetables, balls of red polenta from Ascona and morel sauce

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

AGNELLO

Cutlet gratinated with ancient mustard and herbs, fillet wrapped in "Alpe Piora" raw ham, mixed mushrooms, glasswort and crispy chickpea hummus

49
1a 3a 7a 8a 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

SALMERINO

Char "Brügli" sous vide with lemon thyme and herbs, asparagus, potato dauphine with watercress and white Merlot sauce

48
1a 3a 4a 5b 7a 8b 9a 12b

ROMBO

Turbot browned with chervil and black garlic, glasswort, broad beans, peas, half-dried tomatoes, wild garlic chlorophyll and Vallemaggia bread sauce

52
1a 4a 5b 6b 7a 8a 9a 12b

MERLUZZO

"Lomo" of cod confit with EVO oil and rosemary, au gratin with red onion crumble and Taggiasca olives, glasswort and fennel foam

47
4a 7a 9a 12b

PRIMAVERA

Seasonal mixed salads with asparagus, broad beans and strawberries, crunchy farina Bona, burrata, apple vinegar sauce and elderberry syrup

25
4a 6b 7a 8b 9a

POLENTA ROSSA

Red polenta from Ascona, mixed mushrooms, "Onze" egg from Golino, smoked salt, asparagus, peas, small vegetables and Vallemaggia cheese fondue

38
3a 5b 6b 7a 8b 9a

PASTA

PACCHERI

Paccheri with monkfish ragout, Vallemaggia bread with garlic, oil and chilli, asparagus, cherry tomatoes, Taggiasca olives and fennel foam

29
1a 3a 4a 6b 7a 8b 9a 12b

GNOCCHI

Homemade potato gnocchetti with wild garlic on Vallemaggia cheese fondue, pine nuts, broad beans and bacon powder

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

RISO "ACQUERELLO"

RISOTTO TRE CASTELLI,

SPUGNOLE E CODA DI BUE
Risotto with "Tre Castelli" cheese from Bellinzona, morels and braised oxtail ragout

27
3a 6b 7a 9a 10a 12b

RISOTTO ASPARAGI,

BURRATA E GRANCEOLA
Risotto with green asparagus, burrata cream, rhubarb gel and spider crab pulp

30
2a 3a 7a 9a 12b

OUR CLASSICS

TARTARE LA FONTANA

Knife cut beef fillet with its toppings and crispy bread with butter

120g **38** 160g **46**
1a 3a 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

29
1a 3a 5b 6a 7a 8a 9a 12b

TROTA

Baked salmon trout with cherry tomatoes, asparagus, glasswort and Taggiasca olives on a bed of potatoes, Ticino white Merlot sauce and wild garlic

100g **10**
1a 4a 5b 7a 8b 9a 12b

FIORENTINA

Fiorentina "La Fontana"

100g **15**
3a 7a 8b 9a 10a 12b

VEGETARIAN AND VEGAN

RABBARO

Rhubarb and asparagus in different textures, fresh soy cheese, salted cashews and seasonal mixed salads

23
5a 6a 9a

TOFU

Essence of shiitake mushrooms and miso, organic Ticino tofu, pak choi, nori seaweed, glasswort and coriander

28
6a 9a

SEITAN

Ticino organic seitan marinated in soy sauce, ginger and herbs, asparagus in different textures, glasswort, coconut milk cream and yellow curry, bear garlic chlorophyll and crunchy red quinoa

40
1a 5b 6a 8b 9a

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

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