



**LA FONTANA**  
RISTORANTE & BAR

## DESSERTS

### CIOCCOLATO E LAMPONI

Dark chocolate mousse, milk chocolate cream, brownies and raspberry sorbet

**19**

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

### PISTACCHIO E ARANCIA ROSSA

Pistachio namelaka, Vallemaggia pepper ovis, blood orange gel and milk chocolate caramel ice-cream

**18**

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

### RABARBARO E FRAGOLE

Rhubarb Bavarian cream and chutney with meringues and strawberry sorbet

**16**

3a 5b 6a 7a 8a

### FARINA BONA E UVA AMERICANA

Farina Bona sablé with Ticino ricotta mousse, American grape heart from our Grotto and its sorbet

**17**

1a 3a 6a 7a 8a

### TROPICALE BONSAI

Coconut parfait with caramel sauce and passion fruit, Bio Mascobado sugar crumble and caramelized Pecan nuts

**16**

6b 8a

## SORBETS AND ICE CREAM

### SORBETS

Strawberry, 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<sup>er</sup> 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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