



LA FONTANA
RISTORANTE & BAR

GOOD FOOD IS THE FOUNDATION
OF TRUE HAPPINESS

STARTERS

TONNATO LA FONTANA

Veal tartare on salted farina Bona biscuit, soya and mirin marinated tuna tataki, their sauces, capers, anchovy mayonnaise and EVO oil pearls

29

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

FOIE GRAS

Terrine of duck liver with white Port, sous-vide prawn tail, saturnine peaches marinated in cardamom, melon, watermelon and homemade brioche bread

32

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

POLPO

Octopus cooked in white Merlot browned with smoked paprika and thyme, potato dauphine with Taggiasca olives, peppers, celery and teriyaki sauce

28

1a 3a 6a 7a 9a 14a

PESCHE E FRAGOLE

Cold peach and strawberry soup, tomato gel, basil, buffalo stracciatella, Sicilian red prawn tartare and crunchy Vallemaggia bread

24

1a 2a 7a 8b

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, avocado cream, mango, coriander and chilli pepper chips

29

3a 4a 7a 8b 9b

PASTA

CHITARRA LA FONTANA

Spaghetti alla Chitarra with violet eggplant, South African langoustine tail, its slightly spicy sauce, tarragon and Vallemaggia bread with garlic, oil and chilli

29

1a 2a 3a 4b 6b 7a

FAGOTTINI

Fagottini filled with Ticino luganighetta and büscion, lemon and potato foam, dried tomatoes and basil

26

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

RISO "ACQUERELLO"

RISOTTO TRE CASTELLI,

MANZO E TARTUFO NERO
Risotto with "Tre Castelli" cheese from Bellinzona, handcut beef tartare and black truffle

28

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

RISOTTO ORTICHE,

BURRATA E RICCIOLA
Risotto with nettle cream, burrata cheese, amberjack carpaccio marinated with Sichuan pepper, lime pearls

32

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

BRANZINO

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

100g **13**

4a 9a

CHATEAUBRIAND

Chateaubriand "La Fontana" style

68 p. p.

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

MEAT AND FISH

FILETTO DI MANZO

Fillet of beef "Rossini La Fontana"

59

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

VITELLO

Classic Milanese veal cutlet with pont neuf potatoes and spinach

52

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

AGNELLO

Chop gratinated with ancient mustard and herbs, fillet wrapped in "Alpe Piora" raw ham and chard, mixed mushrooms, snow peas and crispy chickpea hummus

50

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, savory courgette, potato dauphine with nettles and white Merlot sauce

48

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

ROMBO

Turbot browned with chervil, its chlorophyll, black garlic, snow peas, peas, summer tomatoes and Vallemaggia bread sauce

52

1a 3a 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 lemon foam

47

4a 7a 9a 12b

VEGETARIAN AND VEGAN

ESTATE

Seasonal mixed salads with in cardamomo marinated peaches, summer tomatoes, crunchy farina Bona, burrata, raspberry vinegar sauce and elderberry syrup

26

4a 6b 7a 8b 9a

POLENTA ROSSA

Red polenta from Ascona, mixed mushrooms, "Onze" egg from Golino, smoked salt, peas, summer vegetables in EVO oil and Vallemaggia cheese fondue

38

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

ANGURIA E MELONE

Watermelon and melon in different textures, fresh vegan cheese with herbs, salted cashews and roman salad

24

5a 6a 9a

TOFU

Ticino organic tofu marinated in soy sauce, ginger and herbs, pepper, glasswort, coconut milk cream and yellow curry, chervil chlorophyll and crunchy red quinoa

40

5b 6a 9a

GNOCCHI

Spinach potato gnocchi on cream of yellow courgettes, its flowers, confit summer tomatoes and pine nuts

22

1a 6a 8a 9a

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

T +41 (0)91 756 00 79 | ristorante@lafontana-locarno.com | lafontana-locarno.com