

PORCINI MUSHROOMS

Homemade Tagliatelle with porcini mushrooms

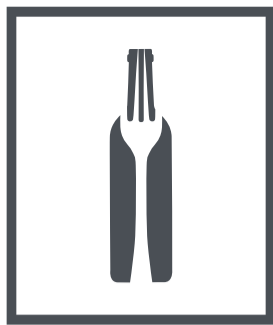
32

1a 3a 6b 7a 9a 10a 12b

Riso Carnaroli Acquerello with porcini mushrooms, cacao powder and redberries compote

36

1a 3a 5b 6b 7a 8b 9a 10a 12b



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 6a 7a 8b

FOIE GRAS

Terrine of duck foie gras wrapped in grape chutney from our Grotto, sous-vide prawn tail with lemon thyme, caramelized figs and homemade brioche bread

33

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

POLPO

Octopus cooked in white Merlot, browned with smoked paprika and thyme, crispy pork cheek, pumpkin in various consistencies, dauphine potatoes and red Porto reduction

29

1a 3a 7a 9a 12b

ZUCCA

Baked pumpkin cream, Argentine shrimp tail, lightly spicy crumble of cacao seeds, creamy sour cream with ginger

24

2a 7a 8b 9a

MELANZANE

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

26

1a 3a 7a 8b

SALMONE

Home-marinated Swiss Lachs salmon with citrus fruit, herbs and juniper, gin Bisbino from Ticino, goat cheese mousse flavoured with chives, prickly pear and crunchy farina Bona

29

3a 4a 7a 8b

MEAT AND FISH

FILETTO DI MANZO

Fillet of beef "Rossini La Fontana"

59

3a 7a 9a 10a 12b

VITELLO

Veal fillet and shank, sweetbreads with butter and sage, liver mousse flavored with marsala, autumn vegetables, balls of red Ascona polenta and red port jus

50

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

AGNELLO

Cutlet gratinated with fig honey and pistachio, sautéed fillet with herbs, porcini mushrooms, cabbage, Romanesco cabbage and chickpea humus with rosemary

50

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 7a 8b 9a 10a 12b

LUCCIOPERCA

Slice of pike-perch browned with thyme, porcini mushrooms, autumn vegetables, dauphine potatoes with radicchio and white Merlot sauce

49

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

ROMBO

Slice of turbot browned with chervil, bitter chicory with black garlic, oil and chilli pepper, pumpkin, rosemary roasted potatoes and Vallemaggia bread sauce

52

1a 4a 5b 6b 7a 8b 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

PASTA

CHITARRA LA FONTANA

Spaghetti alla Chitarra with 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 12b

FAGOTTINI

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

26

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

RISO "ACQUERELLO"

RISOTTO FORMAGGELLA,

UVA AMERICANA E QUAGLIA

Risotto with formaggella from Ticino marinated with grape from our Grotto, quail breast cooked at low temperature, juniper and veal jus

30

3a 7a 9a 10a 12b

RISOTTO ZUCCA,

BLU DI CAPRA E NOCCIOLE

Pumpkin risotto, Ticino goat's blue cheese-cream, honey and orange reduction and hazelnut crumble

28

2a 3a 7a 8a 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

CAPRIOLO

Saddle of venison "La Fontana" style

65 p. p.

1a 3a 6b 7a 8b 9a 10a 12b

VEGETARIAN AND VEGAN

AUTUNNO

"Salted cannolo" made with farina Bona from the Valle Onsernone stuffed with Ticino herbs ricotta, pumpkin cream, pistachios, cocoa and figs in different textures

32

1a 3a 5b 7a 8a

POLENTA ROSSA

Spheres of red polenta from Ascona, mixed mushrooms in different textures, Golino's "Onze" egg, pumpkin flan, autumn vegetables and Vallemaggia cheese fondue

38

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

FORMENTINO

Formentino salad with lukewarm mixed mushrooms, caramelized chestnuts, pumpkin, pomegranate and hazelnut dressing

26

8a 9a

TOFU

Organic Tofu from Ticino marinated in soy sauce, ginger and herbs, pumpkin, glasswort, coconut milk cream and yellow curry, autumnal vegetables and crunchy red quinoa

40

1a 5b 6a 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