



LA FONTANA
RISTORANTE & BAR

DESSERTS

CIOCCOLATO E PERA

Dark chocolate Bavarian cream, milk chocolate cream, brownies and pear sorbet

19

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

FICO E BURRATA

Burrata mousse, pine nut crumble, figs in different textures, red currant and honey and walnut ice-cream

18

3a 5b 6a 7a 8b

MELA

Cardamom caramelized quince from our garden, Breton biscuit with salted butter, custard and strudel ice-cream

17

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

RICOTTA, FARINA BONA E UVA AMERICANA

Ticino ricotta mousse, American grape from our Grotto, its sorbet, farina Bona cream and wafer

17

1a 3a 6a 7a 8a

ZUCCA

Aquafaba semifreddo with anise-flavoured pumpkin heart, Bio Mascobado sugar crumble, caramelized Pekan nuts

16

6b 8a

CASTAGNA

Chestnut mousse with Bourbon Vanilla aroma, marron glacé, hazelnuts sponge, meringue, double cream and chocolate ice-cream

18

3a 5b 6a 7a 8a

SORBETS AND ICE CREAM

SORBETS

Strawberry, Lemon, Mango, Raspberry, American Grape, Pear

ICE CREAM

Chocolate, Vanilla with chocolate slivers, Moka, Bourbon Vanilla, Pistachio

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

26

1a 3a 5a 7a 8a 10a

DESSERT WINES

Millefiori IGT - 2018

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**

“Il giardino di Gaia” Moscato Ticinese DOC

Azienda Mondò
Sementina
10 cl **9** / 75 cl **54**

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**

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