



LA FONTANA
RISTORANTE & BAR

GOOD FOOD IS THE FOUNDATION
OF TRUE HAPPINESS

STARTERS

VITELLO LA FONTANA

Veal tartare on salted farina Bona biscuit, artichokes, black truffle and creamy Jerusalem artichoke with thyme

30

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

POLPO

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

29

1a 3a 4a 6b 7a 9a

GAMBERO

Warm Argentine prawn tails with lemongrass, avocado cream, mango chutney, coriander and chili

28

2a 3a 7a 8b

FAVE

Dried fava beans cream with rosemary scent, black garlic and chili bitter chicory, pork cheek powder, seared scallop marinated in Sichuan pepper, Sassicaia EVO oil

26

14a

MELANZANE

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

26

1a 3a 7a 8b

MEAT AND FISH

FILETTO DI MANZO

Fillet of beef "Rossini La Fontana"

63

3a 7a 9a 10a 12b

VITELLO

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

54

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

MERLUZZO

"Lomo" of cod confit with EVO oil and rosemary, au gratin with red onion crumble and Taggiasca olives, turnip tops in different textures, clam sauce and winter cherry tomatoes

47

4a 7a 9a 12b 14a

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

48

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

ROMBO

Slice of turbot browned with chervil, bitter chicory with black garlic, oil and chilli pepper, potato and Jerusalem artichoke flan, Vallemaggia bread sauce

52

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

PASTA

CHITARRA LA FONTANA

Spaghetti alla Chitarra with Argentine prawn ragout, artichokes, Taggiasca olives and pork cheek, Vallemaggia bread powder with garlic, oil and chili

28

1a 2a 3a 4b 6b 7a 9a 12b

CAPPELLACCI

Cappelacci stuffed with braised beef cheek, Jerusalem artichoke cream, büscion and black truffle shavings

26

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

RISO "ACQUERELLO"

RISOTTO CACIO, PEPE

E LUGANIGHETTA

Risotto with pecorino cheese, Vallemaggia pepper, Ticino luganighetta with savory

28

3a 7a 9a 12b

RISOTTO CIME DI RAPA,

GAMBERO ROSSO DI SICILIA E BERGAMOTTO

Turnip tops risotto, Sicilian red prawn carpaccio, gel and caramelised bergamot zest

35

2a 3a 7a 9a 12b

OUR CLASSICS

TARTARE LA FONTANA

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

120g **40** 160g **48**

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

32

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

BRANZINO

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

100g **15**

4a 9a

CHATEAUBRIAND

Chateaubriand "La Fontana" style

70 p. p.

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

VEGETARIAN AND VEGAN

INVERNO

"Salted cannolo" made with farina Bona from the Valle Onsernone stuffed with Ticino herbs ricotta, late radicchio in different consistencies, pistachio and red Porto wine jus

32

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

POLENTA ROSSA

Spheres of red polenta from Ascona, mixed mushrooms, Golino's "onze" egg, late radicchio, winter vegetables and Vallemaggia cheese fondue

38

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

FORMENTINO

Formentino salad with lukewarm mixed mushrooms, puntarelle, artichokes, pomegranate and hazelnut dressing

28

6b 8a 9a

TOFU

Organic Tofu from Ticino marinated in soy sauce, ginger and herbs, puntarelle salad, artichokes, coconut milk cream and yellow curry, winter 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