

BLOODY BRUNCH



HÔTEL
LOCARNO
BAR



BLOODY MARY

Bloody Mary
*A great classic that needs
no introduction*

High-quality vodka combined with organic
tomato juice from a small production,
enhanced by strong seasonings

20 €

**Red
Snapper**

Spicy and pungent

An American Bloody,
perfect for those who do not want
to give up gin

20 €

One bloody at a time

A Bloody designed for those who prefer risk to monotony

Every week we will change its version to surprise you and put us to the test.

Are you going to risk?

20 €

BLOODY BRUNCH

**Eggs Benedict with English
muffin, hollandaise sauce
and smoked salmon**

24 €

**Eggs Florentine with English
muffin, hollandaise sauce
and stir-fried spinach**

24 €

**Purgatory fried eggs,
smoked provola and basil**

25 €

**Fried eggs with chicory
and "buccia nera"
pecorino cheese**

23 €

**Deluxe Eggs Benedict,
24-month aged parmesan sauce
and seasonal truffle**

30 €

**Maritozzi with scrambled eggs,
crispy bacon and mushrooms
with herbs**

24 €

Locarno Bloody Burger

27 €

Vegan burger^{oo}

28 €

**Cordon Bleu with Asiago cheese
and Praga ham**

28 €

**Panko-crusted Byriani with
"Masala" beef and yogurt sauce**

28 €

Fish & Chips^{oo}

24 €

**Caesar Salad
with grilled chicken,
crispy bacon, buffalo mozzarella**

24 €

**Domingo salad
with smoked salmon, avocado
and buffalo mozzarella**

24 €

**French toast with berries
and maple syrup**

20 €

**BLOODY MARY ALL YOU CAN DRINK
and a tasting of two courses of your choice**

55 €

BRUNCH LOCARNO

STARTERS

Fried artichokes with tabasco mayonnaise^{oo}
19 €

Filo-wrapped prawns with maple syrup sauce*
19 €

Eggplant croquettes, tomato sauce, salted ricotta*
18 €

PASTA

Pappardelle with white ragù and parmesan cheese
24 €

Homemade tagliolini with Mazara del Vallo red prawns^o
27 €

Amatriciana Grand Cru
24 €

MAIN COURSES

Lamb chops with herbs
28 €

Sunday grilled rooster
25 €

Extra-marbled beef steak (1 kg)
90 €

**Sea bass with courgette crust,
datterini tomatoes and taggiasca olives^o**
27 €

DESSERTS

Tiramisù
13 €

Pina's Tart
13 €

NY Cheesecake
15 €

Dear Customer, if you have food allergies or intolerances do not hesitate to ask for information about our food and our drinks. We will be happy to advise you in the best way.

HÔTEL LOCARNO BAR



* Frozen products.

** Internally blast frozen to keep the product healthy.

° The fish destined to be consumed raw or practically raw has been subjected to preventive reclamation treatment (-20 ° C for 24 hours) in compliance with the regional law CE 853/2004 and the Ministerial Ordinance of 12/05/1992 to prevent the risk of Anisakis.

°° Products that are difficult to find or non-seasonal ones can be frozen.
