



**HÔTEL
LOCARNO
BAR**

ENGLISH



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APPETIZERS

Prawns in filo pastry ** € 17

Mini cheeseburger € 15

Chicken 'n' chips € 16

Roman fish 'n' chips * € 18

Crunchy artichokes° € 14

Tempura vegetables € 14

Vegetable crudité € 12

Finger food € 7

BAR FOOD

Spanish Pata Negra 24 months platter € 22

Shoulder of seasoned acorn-fed Iberian ham

One ham at a time € 18

Periodic selection of ham

Buffalo Mozzarella € 18

Accompanied with ham or with anchovies

Locarno masterpiece: Club sandwich € 25 (25 MIN)

The sandwich par excellence, famous in the United States since the end of the nineteenth century. The Chef offers you a double-decker sandwich that will leave no room for hunger. This is to accompany you on your journey called Locarno

Old fashion hamburger € 20

A great classic of the Locarno bar, we worked to not change it.

Beef, crispy pancetta, cheddar and tomato

Salmon roll, avocado and tempura prawn € 18

An explosion of flavors seasoned with soy mayonnaise and sesame seeds*,**

SINS OF GLUTTONY

The golden taste € 35

Red prawns carpaccio** from Mazzara with mullet bottarga, truffle° and aromatic oil

Slice of Wagyu € 48

This meat arrives directly from a village of Hida, where the Japanese black cattle herds graze, selected and bred following strict rules.

A beef that is unique in the world, quality A 5, served in portions of 100 grams cooked on teppanyaki as per tradition. A unique and rare product for sophisticated palates.

PASTA

Stuffed Agnolotti pasta with cod, broccoli and, bottarga € 20

A fresh egg pasta filled of creamy cod, seasoned with broccoli, anchovies and bottarga*,**.

Dish recommended for those who love strong and bold flavours

Truffle ravioli, creamy egg yolk and flakes of mimolette cheese € 22

Egg pasta filled with ricotta and black truffle, creamy yolk, mimolette cheese, parmesan and truffle°,**

Roman Garlic and Olive oil pasta 2.0 € 20

An explosion of flavors and emotions. Linguina pasta by Faella, black garlic, pecorino cheese DOP and, salmon roe

Pacchero pasta with cheese, pepper with crispy bacon and red prawn from Mazzara del Vallo € 20

A classic basic dish of the Roman tradition becomes chic**

Maltagliati pasta with ragù sauce with white wine and Parmesan € 18

Tradition, flavors, memories**

Amatriciana Grand Cru € 18

The most representative dish of the Roman culinary tradition in its entire splendor



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MAIN DISHES

Smoked duck with Mescal € 25

Duck breast immersed in smoked black tea
and then cooked at low temperature with Mescal.
Served with an orange sauce

Oriental piglet € 20

Pork belly braised with soy, mirin, ginger and star anise, served with its sauce
with poplar mushrooms and salsify

Lamb chops with herbs € 22

Lamb cooked at low temperature to keep the meat tender and juicy

The Fillet € 35

Extra marbled beef recommended by the Chef

Grilled chicken steak with teriyaki sauce € 18

Top quality chicken cooked and served with our teriyaki sauce

Tuna Tataki € 22

High quality red tuna breaded with toasted sesame, seared and raw inside**

Scallops, pumpkin cream and noble goat cheese € 22

A meeting of flavors that is delicious for your eyes and your palate,
thanks to its colors and various textures**

Seared sea bass with winter garden vegetables € 22

Traditional Italian cuisine dish, designed for a light and tasty meal

Miso wonton soup and winter vegetables € 18

A hot oriental soup with a play of flavors and aromas

SALADS AND CRUDITÉS

Caesar salad € 18

The most famous salad in the world reinterpreted by our kitchen, starting from basic ingredients such as organic chicken scalded with Worchester sauce, crispy bacon and other fresh daily ingredients

Domingo Salad € 18

An alternative to Caesar salad with cold-smoked salmon, avocado, mozzarella and datterino tomato

Rebecca Salad € 16

Oriental salad, berries, taggiasche olives, fennel and sesame seeds

Raw zucchini spaghetti with avocado pesto and datterino tomato € 16

It seems a plate of spaghetti, but it is raw and vegan.
The zucchini becomes a crunchy spaghetti. The avocado and the basil give the right softness

DESSERTS

Classic tiramisù € 10

Panna cotta with strawberries and basil € 10

Mango Crème Brulée with berries € 10

Chocolate cake, passion fruit and ice cream € 10

ALL DAY LONG

Allergens and symbols summary

* Frozen products

** 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
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Dear Guest, if you suffer from allergies or intolerances please do not hesitate to ask us about our food and drinks. We will be happy to advise you in the best way, and to provide you with our allergen book.
