



**HÔTEL
LOCARNO
BAR**



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BAR FOOD

Phillo Pastry Prawns*	€ 18	Spanish platter of Patanegra 24 months	€ 22
Mini cheeseburger	€ 15	A ham at a time	€ 18
Vegetable tempura	€ 14	Salmon avocado roll and prawns** tempura	€ 18
Tacos with salmon, avocado and apple	€ 16	An explosion of seasonal flavors with soy mayonnaise and sesame seeds**,	
Mariotozzo with bufalo stracciatella, anchovies and basil pesto	€ 18	Old fashion hamburger	€ 20
Vegetable crudités	€ 12	A great classic of the Locarno Bar we worked not to change it	
Finger food	€ 9	Vegan hamburger	€ 20
		Legume Burger served with tomato, lettuce and curry mayonnaise	

Club sandwich Locarno masterpiece

(25 MIN after 6 pm)

The most famous sandwich in the United States since the late nineteenth century. The chef offers you a two-storey sandwich to accompany you on this journey called Locarno.

€ 25

SALADS

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 daily fresh ingredients	
Domingo Salad	€ 18
An alternative to Caesar salad with cold-smoked salmon, avocado, mozzarella and datterino tomato	

Allergens and symbols summary: *Frozen products // * Products that are difficult to find or non-seasonal ones can be frozen. // * 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. // ***Internally blast frozen to keep the product healthy

... FROM THE KITCHEN

Lemon flavoured ricotta cheese ravioli with fresh tomatoes and taggiasca olives	€ 20
A summertime journey to Sorrento coast	
Pacchero pasta with cheese, pepper with crispy bacon and red prawn from Mazara del Vallo	€ 20
A classic basic dish of the Roman tradition becomes chic	
Amatriciana Grand Cru	€ 18
The most representative dish of the Roman culinary tradition in its entire splendor	
Beef Tataki	€ 35
"Burnt" outside, raw inside with ponzu sauce, pink pepper and ginger	
Tuna Tataki	€ 22
High quality red tuna breaded with toasted sesame, seared and raw inside **	
Seared seabass with miso mayonnaise	€ 22
Traditional Italian cuisine dish with an asian twist	
Veal with tuna sauce	€ 22
A twist on a dish that made the history. Veal cooked at low temperature in a mustard emulsion and served with sautéed grapes and capers	

DESSERT

Tiramisù	€ 10
Panna cotta with strawberries and basil	€ 10
Mango creme brulée with mixed berries	€ 10
Mariotozzo with ice cream	€ 7

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.