



**HÔTEL
LOCARNO
BAR**



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BAR FOOD

Phyllo pastry prawns*	€ 18
Fried artichokes with tabasco mayonnaise°	€ 16
Marinated beef carpaccio with mustard and honey	€ 20
A ham at a time	€ 18
Spanish platter of Patanegra 24 months	€ 22

BAR FOOD SANDWICH

Salmon roll with avocado and prawn tempura**,**	€ 18
Tuna roll with horseradish mayonnaise **	€ 18
Old fashion hamburger	€ 20
Vegan hamburger*	€ 18

SALADS

Domingo salad	€ 18
Caesar salad	€ 18

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. // ***Internally blast frozen to keep the product healthy // ° Products that are difficult to find or non-seasonal ones can be frozen.

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.

PASTA

Home made potato gnocchi with lamb ragù and salted ricotta	€ 22
Pacchero cacio e pepe with crispy bacon and red prawn from Mazara del Vallo°	€ 20
Lemon flavoured ricotta cheese ravioli with fresh tomatoes and taggiasca olives***	€ 20
Pacchero with pumpkin cream, crispy bacon and parmigiano sauce	€ 20
Amatriciana Grand Cru	€ 18

SECOND COURSES

Braised beef	€ 22
Lamb chops with herbs	€ 22
Marbled beef steak with seasonal vegetables	€ 35
Seared seabass with chicory and miso mayonnaise**	€ 22
Tuna Tataki with soya sauce and lime**	€ 22

DESSERT

Tiramisù	€ 10
Crostata	€ 10
Small sachertorte	€ 12
Montblanc chestnut cake	€ 12
