



HÔTEL
LOCARNO
ROMA



HÔTEL
LOCARNO
ROMA



§ LOODY § RUNCH

BLOODY BRUNCH

Benedict eggs with English muffin, hollandaise sauce and smoked salmon	€ 18
Maritozzi with scrambled eggs, crispy bacon and mushrooms with herbs	€ 18
Fried eggs with chicory and "buccia nera" pecorino	€ 18
Chicken wings with BBQ sauce	€ 18
Locarno bloody burger with double cheddar, bacon and caramelized onions	€ 22
Crunchy cod fish with potato chips	€ 18
Caesar salad grilled chicken, crispy bacon and Caesar sauce	€ 18
French toast with banana, berries and maple syrup	€ 18

Bloody Brunch menu (2 courses) and Bloody Mary all you can drink € 38

BLOODY MARY € 10

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.

Red Snapper

Spicy and pungent. An American Bloody, perfect for those who do not want to give up gin.

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?

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.

LOCARNO ITALIAN SPECIAL

BAR FOOD

Phyllo pastry prawns	€ 18
Fried artichokes with tabasco mayonnaise	€ 16
Eggplant croquettes with tomato sauce and parmesan	€ 16

PASTA

Home made potato gnocchi with lamb ragù and salted ricotta	€ 22
Amatriciana Grand Cru	€ 18
Ricotta cheese and spinach cannelloni with taleggio cheese fondue and amaretti biscuits	€ 20

SECOND COURSES

Marbled beef steak	€ 35
Grilled rooster	€ 20
Lamb chops with herbs	€ 22

(All our second courses are served with French fries)

DESSERT

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