



**HÔTEL
LOCARNO
BAR**



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BAR FOOD

Phyllo pastry prawns*	€ 18	Tuna tataki	€ 22
Fried artichokes with tabasco mayonnaise°	€ 16	Salmon roll with avocado and prawn tempura*,**	€ 18
A ham at a time	€ 18	Hamburger old fashion	€ 20
Spanish platter of patanegra 24 months	€ 22	Vegan hamburger*	€ 18

PASTA

Home made potato gnocchi with lamb ragù anda salted ricotta	€ 22
Pacchero cacio e pepe with crispy bacon and red prawns from Mazara del Vallo°	€ 20
Borage ravioli with bottarga and crispy sage	€ 20
Amatriciana Grand Cru	€ 18

SECOND COURSES

"Titty" marrowbone with citrus zest	€ 22
Marbled beef steak	€ 35
Seared seabass with chicory and miso mayonnaise**	€ 22
Crispy squid with roman broccoli and anchovy green sauce	€ 22

SALADS

Domingo salad	€ 18
Caesar salad	€ 18
Roman puntarelle	€ 14

DESSERTS

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

WINTER IN LOCARNO

**Pumpkin cream
with chestnut and "crostone" taleggio**
€ 18

Tagliolini with porcini mushrooms
€ 20

"Sunday" grilled rooster
€ 22

Wine by the glass and water

€ 38 pp

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 freezed 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.