

HÔTEL  
LOCARNO  
BAR

\* Frozen products.

\*\* Internally blast frozen to keep the product healthy.

° 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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**BAR FOOD**

Phyllo dough prawns\*  
19 €

Chicken'n' chips\*  
19 €

Mini Cheeseburger  
19 €

Eggplant croquettes,  
tomato sauce,  
and salted ricotta\*  
18 €

Crispy artichokes °°  
18 €

Vegetable tempura  
and tabasco mayonnaise  
18 €

Finger food  
10 €

A ham at a time  
22 €

Spanish platter of Pata Negra  
24 €

Hamburger  
Old Fashion  
22 €

Salmon roll, avocado,  
and tempura prawns\*  
22 €

Club sandwich Locarno  
masterpiece  
(25 min)  
30 €

Raw vegetables selection  
16 €

**SALADS**

Caesar salad  
Grilled chicken,  
bacon and buffalo mozzarella  
22 €

Domingo salad  
Smoked salmon,  
avocado and buffalo mozzarella  
22 €



**DESSERTS**

Classic Tiramisù  
12 €

Pina's tart  
12 €

NY Cheesecake  
14 €

Maritozzo with  
whipped cream  
14 €

Fresh fruit plate  
18 €

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**STARTERS**

Red prawns from Mazara  
del Vallo, mullet bottarga,  
seasonal truffle°  
35 €

Roasted ocpotus,  
baby lettuce,  
beetroot powder,  
citrus unagi sauce\*\*  
24 €

Grilled squid, pak choi, teriyaki\*\*  
23 €

Duck, mezcal, agave, citrus  
23 €

Sweetbreads,  
sage, lemon butter\*\*  
24 €

**PASTA**

Amatriciana Grand Cru  
21 €

Arrabbiata 2.0  
20 €

Cappelletti, miso,  
black cabbage\*\*  
25 €

Pacchero cacio e pepe,  
crispy guanciale,  
red prawns from  
Mazara del Vallo\*\*  
23 €

Tagliolini with a selection  
of bottarga, lemon zest\*\*  
24 €

**SECOND COURSES**

Sous vide Argentine Asado  
26 €

Lamb chops with herbs  
24 €

Marbled beef fillet  
35 €

Cod, datterino tomatoes,  
kalamata olives, capers  
25 €

Seared sea bass,  
chicory and miso  
mayonnaise°  
23 €

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.