

BLOODY BRUNCH



HÔTEL
LOCARNO
BAR



BLOODY MARY

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.

20 €

**Red
Snapper**
Spicy and pungent.

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

18 €

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?

18 €

BLOODY BRUNCH

**Eggs Benedict with English
muffin, hollandaise sauce
and smoked salmon**

22 €

**Eggs Florentine with English
muffin, hollandaise sauce
and stir-fry spinach**

22 €

**Fried eggs with chicory
and "buccia nera" pecorino**

22 €

**Fried eggs with porcini
mushrooms and prawns °°**

25 €

**Maritozzi with scrambled eggs,
crispy bacon and mushrooms
with herbs**

22 €

Locarno Bloody Burger

26 €

Vegan burger *

22 €

"Un milanese a Roma"

25 €

Fish & Chips °°

23 €

**Caesar salad
grilled chicken, crispy bacon
and Caesar sauce**

24 €

**Domingo salad
smoked salmon, avocado
and buffalo mozzarella**

24 €

**French toast with banana,
berries and maple syrup**

20 €

**Bloody Mary all you can drink
and a tasting with two courses of your choice**

49 €

BRUNCH LOCARNO

STARTERS

Fried artichokes with tabasco mayonnaise^{oo}
19 €

Phyllo pastry prawns *
19 €

Eggplant croquettes with tomato sauce and parmesan*
19 €

PASTA

Maltagliati with white ragù and parmesan cheese
23 €

Home made tagliolini with red prawns from Mazara del Vallo^o
26 €

Amatriciana Grand Cru
23 €

SECOND COURSES

Sunday grilled rooster
22 €

Beef steak extra marbled
60 €

Seabass in courgettes crust with plum tomatoes and taggiasche olives^o
25 €

DESSERTS

Tiramisù
12 €

Pina's Tart
12 €

Yoghurt panna cotta
12 €

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.

HÔTEL LOCARNO BAR

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- * Frozen products.
 - ** Internally blast freezed 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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