

BAR
LOCARNO
Cocktails & Restaurant dal 1925



50
BEST
Discovery


MICHELIN
2024

* Blast frozen below -18 C in house or by the supplier, to preserve the healthiness of the product.

** 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.

BLOODY BRUNCH



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BLOODY MARY

Bloody Mary
Vodka, House Bloody Mix
20 €

Red Snapper
Gin, House Bloody Mix
20 €

El Chapo
Tequila, Mezcal, House Bloody Mix,
Five Spice Rim
20 €

Rye Mary
Bourbon, House Bloody Mix,
Scotch Aroma, Cacao Rim
20 €

BLOODY BRUNCH

Eggs Benedict with English
muffin, hollandaise sauce
and smoked salmon
24 €

Eggs Florentine with English
muffin, hollandaise sauce
and stir-fried spinach
24 €

Poached eggs
with arrabbiata sauce 2.0
24 €

Deluxe Eggs Benedict,
24-month aged parmesan sauce
and seasonal truffle
27 €

Maritozzi with scrambled eggs,
crispy bacon and mushrooms
with herbs
24 €

Poached egg, raw beef fillet,
porcini mushrooms,
brioche bread **
27 €

Locarno Bloody Burger **
27 €

Vegan burger**
28 €

Iberian “secreto” Yakitori **
28 €

Panko-crusted Byriani with
“Masala” beef and yogurt sauce *
28 €

Roman Fish & Chips**
24 €

Caesar Salad
with grilled chicken,
crispy bacon, buffalo mozzarella
24 €

Domingo salad
with smoked salmon, avocado
and buffalo mozzarella
24 €

French toast with berries
and maple syrup
20 €

BLOODY MARY ALL YOU CAN DRINK
and a tasting of two courses of your choice
60 €

BRUNCH
LOCARNO

STARTERS

Fried artichokes with tabasco mayonnaise**
19 €

Filo-wrapped prawns with maple syrup sauce**
19 €

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

PASTA

Pappardelle with white ragù and parmesan cheese*
24 €

Homemade tagliolini with Mazara del Vallo red prawns*
27 €

Amatriciana Grand Cru*
24 €

Creamy tomato ravioli*
25 €

MAIN COURSES

Bolognese-style cutlet
30 €

Sunday grilled rooster
25 €

Beef cheek braised with Brunello Montalcino wine*
28 €

Sea bass with courgette crust,
datterini tomatoes and taggiasca olives*
27 €

DESSERTS

Tiramisù
13 €

Pina’s Tart
13 €

NY Cheesecake
15 €