BAR LOCARNO Cocktails & Restaurant dal 1925



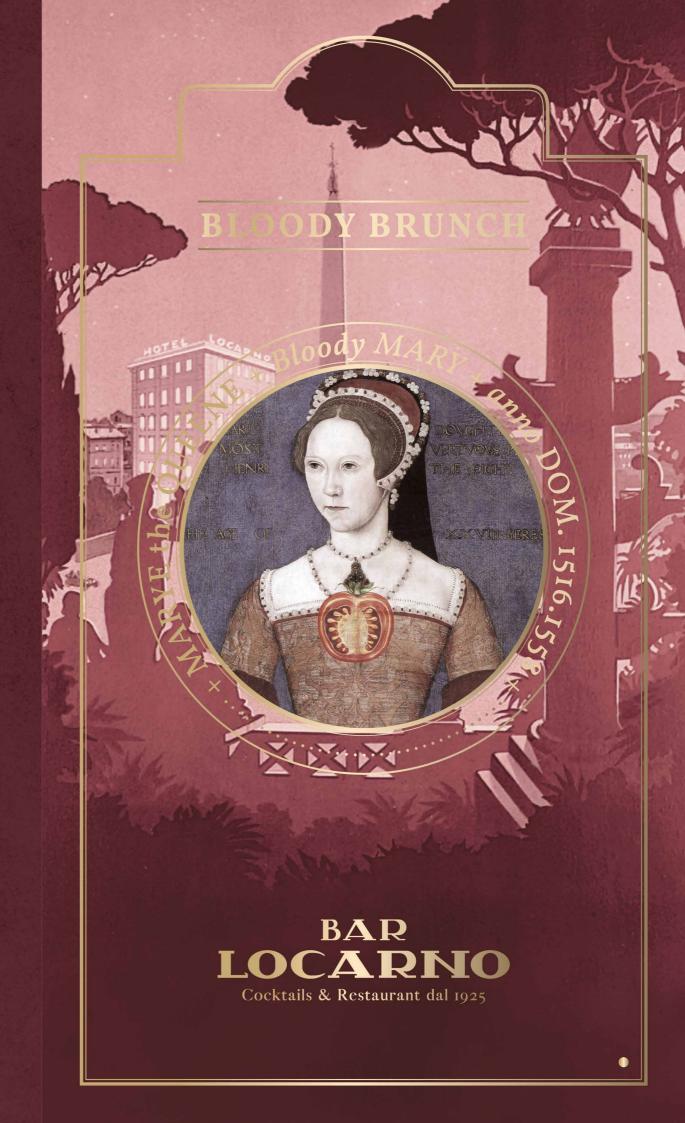




 $^{\ast}\,$ Blast frozen below -18 C in house or by the supplier, to preserve the healthiness of the product.

 $\ensuremath{^{**}}$ 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 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** $\mathbf{18} \in$

PASTA

Pappardelle with white ragù and parmesan cheese* 24 €

Homemade tagliolini with Mazara del Vallo red prawns* $\mathbf{27}^{\, \epsilon}$

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€