



HÔTEL
LOCARNO
BAR

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STARTERS & SHARES

Chicken'n' chips
with bbq sauce* 20€

24-month aged Parma Ham 22€

Pata Negra shoulder 25€

Beef carpaccio, horseradish,
mustard, honey 23€

Filo-wrapped prawns° 19€

Vegetable crudité 18€

SANDWICHES

Old fashioned hamburger 25€

Club sandwich masterpiece 32€

Veggie burger 23€

Salmon roll, avocado,
prawn tempura° 24€

SALADS

Caesar salad 24€

Domingo salad 24€

MAIN COURSES

Amatriciana Grand Cru 24€

Arrabbiata 2.0** 24€

Raw zucchini noodles with basil
pesto, avocado and almonds 22€

Highly-marbled Friulian beef
fillet tataki 45€

Duck confit,
baby vegetables,
forest berries 30€

Roasted octopus
with lettuce heart
and unagi sauce* 28€

Eggs Benedict,
smoked salmon,
hollandaise sauce 25€

DESSERTS

Tiramisù 12€

Penguins 14€

NY Cheesecake 14€

Lemon tart 15€

* 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.

