

**HÔTEL  
LOCARNO  
BAR**

*Christmas Eve dinner*

• STARTERS •

Tuna tartare, crispy bacon  
and datterino tomatoes marinated with citrus fruits

Zia Maria's bombellina

Fried polenta, creamed cod, marinated shallot  
Mussels, pecorino cheese, bread crumbs with herbs

• FIRST COURSE •

Tagliolino with clams and porcini mushrooms

• MAIN COURSE •

Codfish with datterino tomatoes, capers and olives

• DESSERT •

Neapolitan pastiera

€ 120.00 per person (beverage not included)

# HÔTEL LOCARNO BAR

*Live the New Year's  
eve with us  
in the historic  
Hotel Locarno,  
where time seems  
to have stopped*



## OPEN SIGNATURE COCKTAILS

### Roma - Bracciano

Bitter Campari  
Vermouth Carpano Antica Formula  
Rabarbaro Zucca  
Orange Bitter

### Serenissima

Franciacorta  
Bergamot Rosolio  
White Peach  
and Raspberry

### Dirty Play

London Dry Gin or Vodka  
infused in Kalamata Olives  
Dry Vermouth  
Salin Solution

### Flamingo

Vodka  
Elderflower Liquor  
Raspberry  
and mint  
Sour Mix

### Wolf I Solve Problems

London Dry Gin  
Orange Dry Curacao  
Sour Mix / Club Soda  
Absinth Perfume

### Naked Gun

Ron  
Pineapple  
Chocolate  
Salin Solution  
Lime

### Spicy Margarita

Tequila Y Mezcal  
Jalapenos  
Lime / Agave  
Pineapple or Passion Fruit  
or Mango

## FINGER FOOD SERVED AT THE TABLE

### AMUSE BOUCHE

Canapé with Calvisius caviar,  
whipped Breton butter, lemon zest

### STARTERS

Oyster tasting: Old-fashioned way,  
with crispy patanegra and kiwi,  
with finger lime

Mazara del Vallo prawns carpaccio,  
fine black truffle  
and mullet bottarga

Tuna tartare, crispy bacon,  
marinated datterino tomatoes

### FIRST COURSE

Carnaroli risotto with white truffle,  
36-month Parmesan cheese  
and Parisi egg yolk

### MAIN COURSES

Seared duck breast, foie gras, cognac  
Lamb bon bon with carbonara sauce

### DESSERT

Lemon tart  
Small pastries selection

### AT MIDNIGHT

Lentil croquettes and cotechino

€ 300.00 (including VAT per person)

from 9 pm to 12 am