

SINCE **1925** ROMA



50
BEST
Discovery

**HÔTEL
LOCARNO
ROMA**

STARTERS & SHARES

Sciacca anchovies with brioche bread,
stracciatella cheese and parsley pesto
16[€]

Eggs Benedict,
Loch Fyne smoked salmon and hollandaise sauce
25[€]

30-months aged Prosciutto di Parma
22[€]

Pata Negra paleta
25[€]

Beef carpaccio, roasted artichokes,
mustard and honey
23[€]

Mozzarella di bufala,
datterino tomatoes and basil
18[€]

Filo-wrapped prawns *
19[€]

Chicken 'n' chips with bbq sauce**
20[€]

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MAIN COURSES

Amatriciana Grand Cru*
24[€]

Tonnarelli cacio e pepe*
19[€]

Arrabbiata 2.0*
24[€]

Lasagna alla Bolognese*
24[€]

“Ruote” with garden vegetables & roasted porcini mushrooms**
26[€]

Tagliolini with bottarga selection*
26[€]



Marbled Italian beef fillet
45[€]

Duck confit, baby vegetables,
forest berries
30[€]

Grilled seabass with sautéed chicory°
27[€]

Vitello tonnato, grapes and capers*
26[€]

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SANDWICHES

“Old Fashion” Hamburger**
25[€]

Club sandwich masterpiece**
32[€]

Veggie burger **
23[€]

Salmon roll, avocado, prawns tempura°
24[€]

SALADS

Caesar salad “My way”
24[€]

Domingo salad
24[€]

DESSERTS

Tiramisù
12[€]

Vegan “Sacher”
16[€]

NY Cheesecake
14[€]

Salted caramel brownie, yoghurt & mango
16[€]

Custard & forest berries tarte
16[€]



° 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.

* Internally blast frozen to keep the product healthy.

** 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.