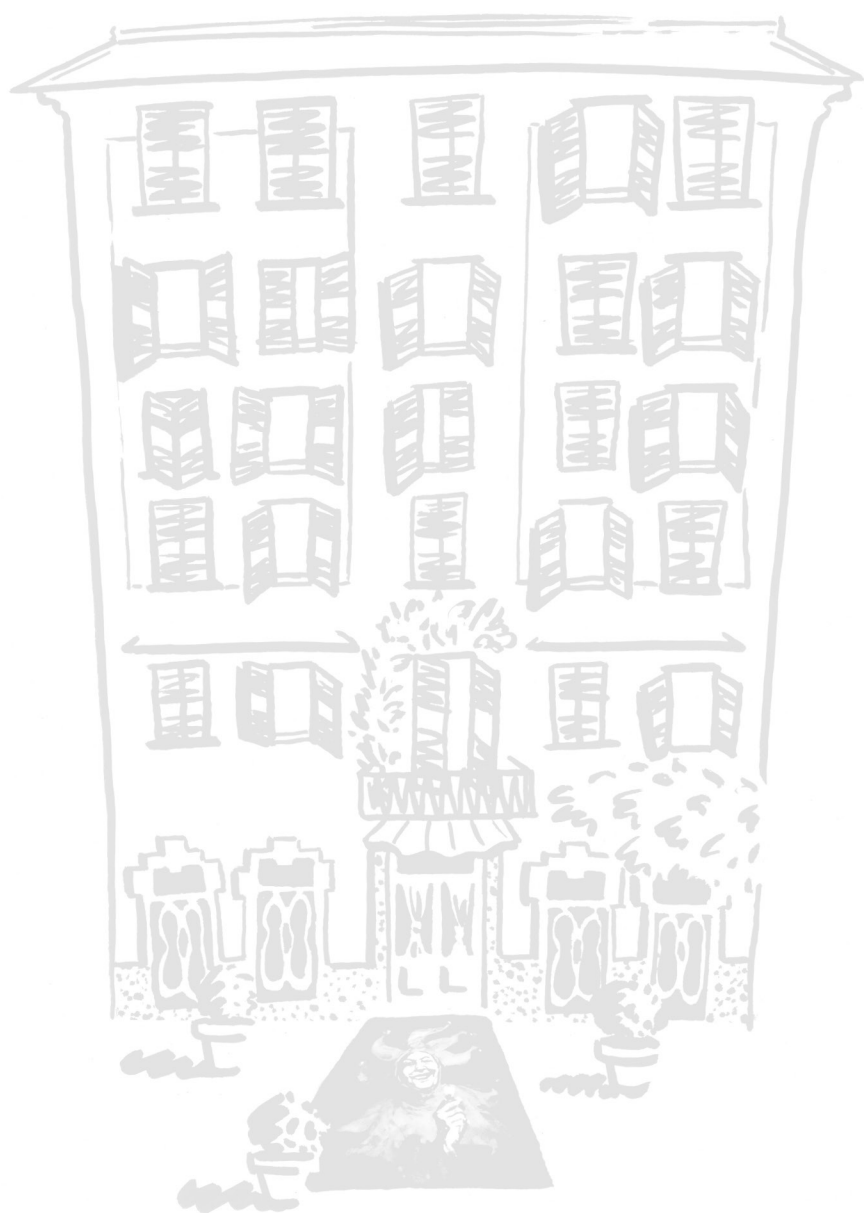




50
BEST
Discovery





**HÔTEL
LOCARNO
ROMA**

STARTERS

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

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

30-month 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[€]

Loch Fyne salmon, pickled vegetable, horseradish
22[€]



**HÔTEL
LOCARNO
ROMA**

MAIN

Amatriciana Grand Cru*

24[€]

Tonnarelli cacio e pepe*

19[€]

Arrabbiata 2.0*

24[€]

Lasagna alla Bolognese*

24[€]

Tagliolini with bottarga selection*

26[€]



Extra marbled Friulan beef fillet tataki
with chimichurri sauce

45[€]

Duck confit, baby vegetables,
forest berries

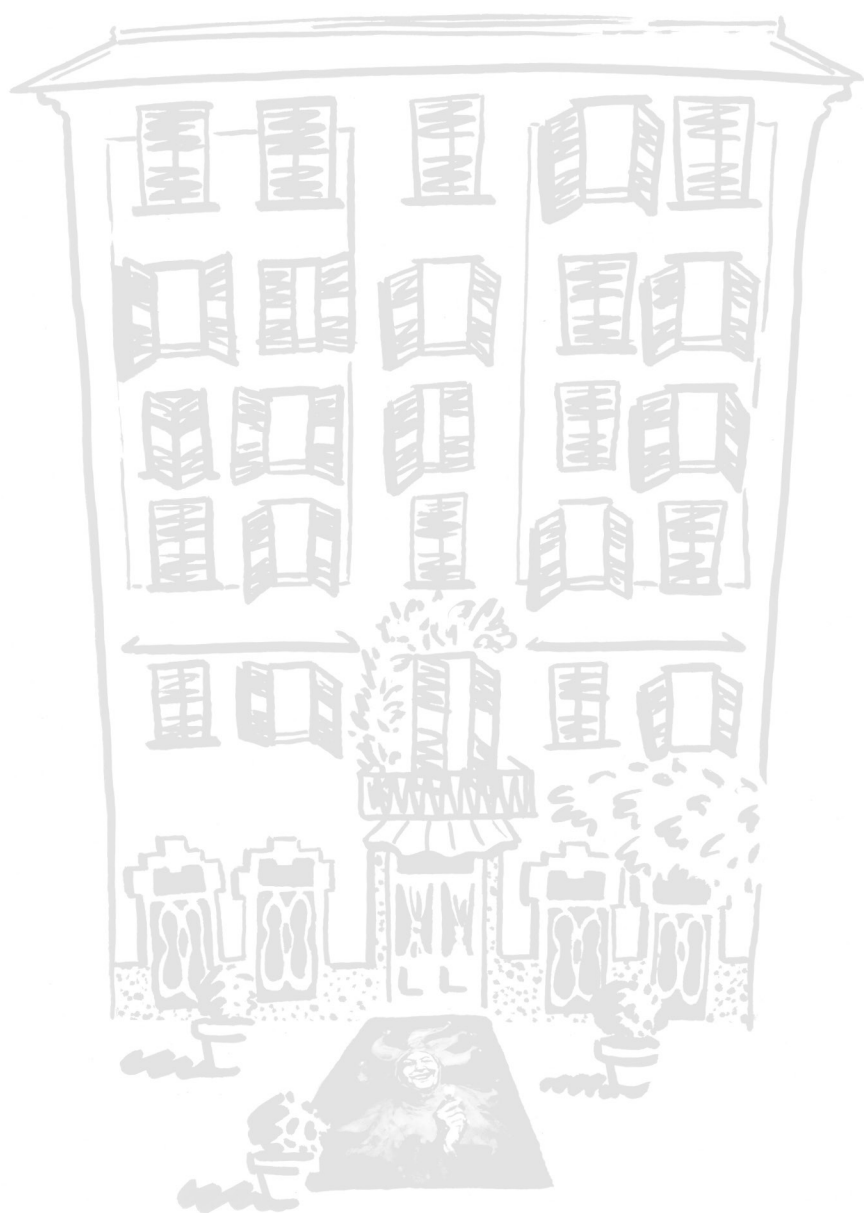
30[€]

Grilled sea bass with aioli sauce*

27[€]

Vitello tonnato, grapes and capers*

26[€]



**HÔTEL
LOCARNO
ROMA**

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[€]

Raw zucchini noodles with basil and avocado pesto,
almonds and cherry tomatoes*
22[€]

DESSERTS

Tiramisù
12[€]

Vegan “Sacher” *
16[€]

NY Cheesecake*
14[€]

Chocolate bavarian cake with whipped cream*
16[€]

Passeggini*
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 freezed 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.