

## BLOODY BRUNCH

### A New Menu for the Weekend Brunch on the Rooftop

The weekend is not a weekend without brunch.

Hotel Locarno in Rome presents an all-new menu for its Bloody Brunch experience, perfecting the Bloody Mary all-you-can-drink famous formula. The weekend brunch has already turned into an unmissable variation on the weekdays' lunch, which is lately engaging a growing audience of locals.

The concept of the global Sunday ritual may have been sculpted in stone by New Yorkers, but certainly Chef Domenico Smargiassi redefined the diner classic of eggs in every imaginable combination by adding to it an orchestration of platters echoing the route 66 trip and its tasty on-the-road wonders, Super Bowl barbecue parties with chit-chatting in the background, gorgeous fried fish from proud Midwestern communities, or flavorsome take-out Hollywood dishes, beautiful in their cinematic patina.

Hotel Locarno's new Bloody Brunch is all outdoor (heated), at the rooftop terrace and in the secret garden. For interior lovers, it is also served in the Bar lounge, and the 1925 and Bellevue sitting rooms. Such locations, shaped by the Hotel history as a hideaway for movie stars, will be the perfect scenography for a finger-licking, delicious culinary experience, perhaps concocting inflated assumptions seeing hotel cuisine as rooted in Eurocentric traditions.

In fact, in the menu one can find pillars such as Eggs Benedict and Maritozzi with Scrambled Eggs; or, differently, take a detour and plunge into the American Sixties, at the Anchor Bar in Buffalo where Teresa Bellissimo invented the Chicken Wings in BBQ Sauce; or enjoy iconic plates such as the Locarno Bloody Burger, and the Crunchy Cod Fish.

Inspired by a striking Bloody Mary selection, Hotel Locarno - under the guidance of acclaimed mixologists Nicholas Pinna - presents the classic one with top quality vodka selections, and organic tomato juice from a local production; the Red Snapper, a spicy, gin-based, American Bloody; and finally the One Bloody at a Time, the Russian roulette of Bloody Marys introducing a new variation every weekend!

As stated by Chef Smargiassi: "My mind can't stop traveling in time, in space and cultural reminiscences, and I am excited to transfer these hints in what I serve to guests and to recreate those emotions."

In addition to the brunch menu, an indulgent Weekend menu is also presented in the traditional Italian way. Here guests may find that special thread putting in dialogue their stimulating exoticism in the local food culture to the bright traditions of American brunch. The faultless menu displays, again, a beautiful journey: Home Made Potato Gnocchi with Lamb Ragù and Salted Ricotta, Spinach and Ricotta Cheese Cannelloni with Taleggio Fondue and Amaretti Biscuits, and the biblical Amatriciana Grand Cru; but also 'Secondi Piatti' comme il faut, such as Lamb Chops with Herbs, Grilled Rooster, or Marbled Beef Steak. Completing the list is a divine pastry selection featuring the Mont Blanc Chestnut Cake, the Small Sachertorte, the freshly baked Crostata di Pina, and the artisanal Tiramisù Classico.

The care for the guests' dining experience is all in the words of our Chef Smargiassi: «I wanted to create a menu for hotel guests but also for locals, something special to enjoy as they unwind at Hotel Locarno with friends and family on the weekend».

Hotel Locarno Bloody Brunch is priced at 38 € in the Bloody Mary all-you-can-drink offer, including two platters from the brunch menu, or à la carte, and it is served from 12,30 p.m. every Saturday and Sunday.