

HÔTEL LOCARNO BAR

Christmas Eve dinner

• WELCOME FROM THE CHEF •

Aunt Maria's fried dough
with broccoli Romano & anchovy from Sciacca

• STARTERS •

Trasmontanus caviar mini tart,
whipped French butter & lime

Loch Fyne smoked Scottish salmon,
thin rice wafer, sour cream & chives

• FIRST COURSE •

Bronze extruded tagliolini with mixed Mediterranean
seashells & seasonal garden vegetables

• MAIN COURSE •

Crispy buckwheat polenta, braised baby octopus
"Luciana style" & citrus chopped parsley

• DESSERT •

Neapolitan Pastiera
Ricotta, candied citrus, wheat & orange blossom cake

€ 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
Rosolio al Bergamotto
Pesca Bianca
e Lamponi

Dirty Play

London Dry Gin o Vodka
infuso in Olive Kalamata
Vermouth Dry
Soluzione Salina

Flamingo

Vodka
Liquore ai Fiori
di Sambuco
Lamponi e Menta
Sour Mix

Wolf I Solve Problems

Gin London Dry
Orange Dry Curacao
Sour Mix / Club Soda
Profumo all'Assenzio

Naked Gun

Ron
Ananas
Cioccolato
Soluzione Salina
Lime

Spicy Margarita

Tequila Y Mezcal
Jalapenos / Lime
Agave
Ananas o Passion Fruit
o Mango

MENU

Calvisius caviar mini-tart,
whipped butter & candied lemon zest

Oysters' tasting:
classic, chorizo & kiwi,
shallot vinaigrette

Carpaccio of red prawns
from Mazara del Vallo,
winter black truffle & bottarga

Seared octopus, "puntarelle"
with anchovy dressing

Celery salad
with pecorino Romano & bottarga

Traditional filled pasta,
24 months Parmesan sauce,
veal jus & winter black truffle

Grilled Wagyu beef steak
with its garnishes & dressings

Finger baba' with raspberry & lemon
custard cream

Mini traditional Roman bun
with whipped cream

Passion fruit & mango tart

Chocolate brownie parfait with
cheesecake & salted caramel

AT MIDNIGHT

Crispy traditional new year's eve sausage
with braised red lentils

€ 300.00 (including VAT per person)

from 9 pm to 12 am