

BAR LOCARNO

Cocktails & Restaurant dal 1925



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*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.*

For half portions the cost of the dish is 70%



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Dear Guest, during your stay you can enjoy free access to thousands
of newspapers and magazines. Simply connect to our Wi-Fi network,
download the PressReader App and start reading!



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Starters

**Italian benedict eggs, scottish salmon,
hollandaise sauce
25€**

**Fried artichokes*
20€**

**Prawns in fillo pastry
with sweet and sour sauce*
19€**

**Chicken'n' chips with bbq Sauce*
20€**

**Vegetables in oil with buffalo ricotta
22€**

**24 months aged parmigiano Reggiano
10€**

**30 months aged Parma ham
22€**

**Buffalo mozzarella and seasonal tomatoes
18€**

**Pata Negra paleta
25€**

**Beef carpaccio, roasted artichoke,
mustard and honey Sauce
23€**

**Sciacca anchovies, brioche bread,
stracciatella and chopped parsley
16€**



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Main

Amatriciana Grand Cru°
24€

Egg tonarello with cacio and pepe°
19€

Arrabbiata 2.0°
24€

Bolognese lasagna*
24€

Mazara del Vallo red shrimp tagliolini°
30€

Salted cod plin “in broth”, broccoli, and spring onion°
24€

Friulano extra-marbled beef fillet tataki*
45€

Confit duck, baby vegetables and forest berries
30€

Slightly smoked guinea fowl breast, carrots and ginger
26€

Grilled sea bass with sauted chicory°
27€

Veal with tuna sauce in vineyard°
26€

Luciana-style baby octopuses with black olives powder°
28€



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Sandwiches

Old fashion hamburger*
25€

Masterpiece club sandwich*
35€

Veggie burger*
23€

Salmon and shrimp roll**
20€

Salads

Caesar salad “My way”
24€

Domingo salad
24€

Desserts

Tiramisù
12€

Chocolate fondant with bolgheri pear°
14€

Flan parisien°
14€

Zuppa inglese
14€





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*** 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.*

° Blast frozen below -18°C in house or by the supplier, to preserve the healthiness of the product.

** Products that are difficult to find or non-seasonal ones can be frozen.*



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