## BAR LOCARNO

Cocktails & Restaurant dal 1925









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%



#### pressreader

#### ALL YOU CAN READ

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!

# **LOCARNO**

Cocktails & Restaurant dal 1925

## Starters

24 months aged parmigiano Reggiano  $\mathbf{10}^{\epsilon}$ 

Vegetables cruditè  $18^{\epsilon}$ 

"Pizza & mortazza"  $\mathbf{g}^{\epsilon}$ 

Creamed Gorgonzola with celery and sesame breadstick  $14^{\it (i)}$ 

Puffed bread, beef tartare, hollandaise sauce and seasonal truffle  $\mathbf{18}^{\varepsilon}$ 

Cantabrian anchovies, brioche bread, stracciatella cheese and parsley  $22^{\epsilon}$ 

 $\begin{array}{c} \textbf{30 months aged Parma ham} \\ \textbf{22}^{\varepsilon} \end{array}$ 

Pata Negra paleta  $25^{\ell}$ 

Filo-wrapped prowns with sweet and sour sauce\*  $19^{\epsilon}$ 

Chicken'n' chips with bbq sauce\*  $20^{\epsilon}$ 

Fried artichokes\*  $20^{\epsilon}$ 

Vegetarian spring roll  $18^{\epsilon}$ 

Pittule "diy" with piennolo Dop tomato sauce  $18^{\epsilon}$ 

Mini cheeseburger  $10^{\epsilon}$ 

Roman style pizza with buffalo mozzarella and capocollo from Martina Franca\*  $16^{\epsilon}$ 



#### BAR LOCARNO Cocktails & Restaurant dal 1925

## Main

Amatriciana Grand Cru $^\circ$   $\mathbf{24}^{\epsilon}$ 

Meat tortelli, parmigiano reggiano sauce and seasonal black truffle $^{\circ}$   $28^{\circ}$ 

Mazara del Vallo red shrimp tagliolini $^{\circ}$   $30^{\circ}$ 

Spelt fettuccine with duck, orange and porcini mushrooms  $^{\circ}$   $30^{\circ}$ 

Tubetti "Benedetto Cavalieri" creamed with langoustines, Cinta Senese sausages and coriander  ${}^{\circ}$   $34^{\circ}$ 

Arrabbiata  $2.0^{\circ}$   $24^{\circ}$ 

Confit duck, baby vegetables, and forest berries  ${\bf 30}^{\varepsilon}$ 

Rossini-style fillet\*  $60^{\epsilon}$ 

Veal with tuna sauce in vineyard $^{\circ}$   $26^{\circ}$ 

Beef cheek with Brunello di Montalcino $^{\circ}$  30 $^{\circ}$ 

Luciana-style baby octopuses with black olives powder  $^{\circ}$   $28^{\circ}$ 

Sole meunière with capers and lemon $^{\circ}$   $35^{\scriptscriptstyle (\!\!\lceil}$ 



#### BAR LOCARNO Cocktails & Restaurant dal 1925

## Sandwiches

Old fashion hamburger\*  $25^{\scriptscriptstyle \oplus}$ 

 $\begin{array}{c} \textbf{Masterpiece club sandwich}^* \\ \textbf{35}^{\epsilon} \end{array}$ 

 $\begin{array}{c} \textbf{Veggie burger}^* \\ \textbf{23}^{\epsilon} \end{array}$ 

Salmon and shrimp roll \*\*  $20^{\epsilon}$ 

Sakura pastrami stuffed pizza  ${f 25}^{\epsilon}$ 

## Salads

Caesar salad "My way"  $24^{\epsilon}$ 

 $\begin{array}{c} \textbf{Domingo salad} \\ \textbf{24}^{\epsilon} \end{array}$ 

Raw zucchini noodles with avocado pesto, almonds and cherry tomatoes  $\mathbf{22}^{\varepsilon}$ 

## Desserts

Tiramisù 12€

Chocolate fondant with bolgheri pear $^{\circ}$  14 $^{\circ}$ 

Flan parisien°  $14^{\epsilon}$ 

Zuppa inglese  $14^{\varepsilon}$ 

Apple bavarian cake $^{\circ}$   $14^{\epsilon}$ 





# BAR LOCARNO Cocktails & Restaurant dal 1925



\*\* The fish destined to be consumed raw or practically raw has been subjected to preventive reclamation treatment (-20  $^{\circ}$  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.



### BAR LOCARNO

Cocktails & Restaurant dal 1925