

BAR LOCARNO

Cocktails & Restaurant dal 1925

Starters



- Benedict eggs, norwegian salmon,
hollandaise sauce 25€
- Bruschetta with buffalo ricotta,
cherry tomatoes and orange zest 🌿📍 18€
- Fried artichokes with Tabasco mayonnaise* 🌿 20€
- Avocado toast with chickpea hummus 🌿 18€
- Filo-wrapped prawns
with sweet and sour sauce* 19€
- Roman style pizza with buffalo mozzarella
and capocollo from Martina Franca* 📍 16€
- 24 months aged parmigiano Reggiano 📍 10€
- 24 months aged Parma ham 📍 22€
- Buffalo mozzarella and seasonal tomatoes 📍 18€
- Pata Negra Cinco Jotas paleta 25€
- Beef carpaccio, roasted artichoke,
mustard and honey Sauce 23€

Sandwiches

- Hamburger Old Fashion* 25€
- Club Sandwich Masterpiece* 32€
- Veggie burger* 🌿 23€

Salads

- Caesar salad "My Way" 24€
- Domingo Salad 24€
- Raw zucchini noodles, avocado pesto,
cherry tomatoes, and almonds 🌿 16€

° 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.

For half portions the cost of the dish is 70%

Main

- Amatriciana Grand Cru° 📍 24€
- Cacio e pepe° 19€
- Arrabbiata 2.0° 24€
- Spaghetti with fresh datterino tomatoes,
basil and lemon° 🌿📍 24€
- Tagliolini with Mazara del Vallo red prawns° 📍 29€
- Friulian beef fillet tataki with chimichurri sauce 45€
- Guinea fowl breast with carrots and ginger 30€
- Grilled Romanesco broccoli "steak"
with miso and chili oil 🌿 24€
- Grilled sea bass with sautéed chicory° 27€
- "In the vineyard" Vitello Tonnato
with capers and grapes° 26€

Desserts

- Tiramisù 12€
- Amalfi Coast lemon NY Cheesecake 📍 14€
- Ricotta and sour cherry tart 14€
- Gianduja, seasonal black truffle
and Maldon salt° 16€
- Passeggini° 14€
- Sliced pineapple
with "rum" and spices 🌿 18€



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.

** 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.



Vegan



Locally sourced / PGI / PDO / DOL

Each dish embodies a meticulous selection of ingredients, sourced according to criteria of quality, traceability,
and sustainability, with a particular focus on regional produce and responsible fishing and farming practices.
Our bread is strictly locally sourced, and the organic olive oil from the Montemelino Farm enhances the flavors of our dishes.