BAR LOCARNO

Cocktails & Restaurant dal 1925

Starters

Puffed bread, beef tartare, hollandaise sauce and seasonal truffle 18€

Marinated egg, niku miso and crispy nori 14€

Cantabrian anchovies, brioche bread, stracciatella cheese and parsley 22€

Spring roll and ginger soy 18€

Fried artichokes with Tabasco mayonnaise* 20€

24 months aged parmigiano Reggiano 10€

"Pizza & Mortazza" 8€

24 months aged Parma ham 22€

Pata Negra Cinco Jotas paleta 25€

Filo-wrapped prowns with sweet and sour sauce* 19€

Fried chicken with smoked mayo 20€

Roman style pizza with buffalo mozzarella and capocollo from Martina Franca° 16€

Vegetable crudités 18€

Sandwiches

Old fashion hamburger* 25€

Masterpiece club sandwich* 35€

Veggie burger* 23€

Salads

Caesar salad "My way" 24€

Domingo salad 24€

Buffalo mozzarella and seasonal tomatoes 18€

Raw zucchini noodles, avocado pesto, cherry tomatoes, and almonds 18€

Main

Amatriciana Grand Cru° 24€

Spaghetti with fresh datterini tomatoes, basil and lemon 25€

Homemade tagliolini with Mazara del Vallo red prawns° 27€

Arrabbiata 2.0° 24€

Confit duck, baby vegetables, and forest berries 30€

Friulian beef fillet tataki with chimichurri sauce 45€

Grilled cauliflower "steak" with miso and chili oil 24€

Veal with tuna sauce in vineyard° 26€

Grilled sea bass with sautéed chicory° 27€

Desserts

Tiramisù 12€

Lemon cheesecake from the Amalfi Coast 14€

Ricotta and sour cherry tart 14€

Gianduja with seasonal black truffle and Maldon salt 16€

Passeggini 14€

Spiced "rum" pineapple slices 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.*

° 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%

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.