

HARRY'S BISTRÒ

From the Palate to the Heart.

At first it arouses your curiosity.
Then it seduces and surprises you.
In the end it wins over your heart.

Our menu embodies our passion for food,
it is made of love and falling in love,
which we want to share with you.

It is the pleasure of knowing, together,
that eating is a true joy for the palate,
and also, a matter of love.

A la carte Menu

Starters

Seabass ceviche, avocado, shallot, corn flakes	22 €
Prawns a la Plancha, chickpeas cream, rosemary, candied lemon	21 €
Crunchy chicken, Asian mix salad, spring onion, sweet and sour sauce	20 €
Prosciutto Crudo from Bajta farm, buffalo mozzarella, caramelized figs	19 €

First Courses

Calamarata pasta, tomato, basil and burrata cheese	19 €
Orzotto, scallop, lemon and rosemary	22 €
Tagliolini with fish ragù	23 €
Pasta with potatoes, smoked provola cheese and octopus	21 €

Main Courses

Parmigiana 2.0	26 €
Red drum fillet, mashed potato, artichokes, candied orange, leaves and caper fruits, smoked fish sauce	30 €
Veal fillet, apple vinegar carrots purée, braised Belgian endive	29 €
Rustic beefburger, foie gras, spinach, truffle, robiola cheese	33 €

Desserts

Tiramisù	9 €
Dessert of the day by Harry's Pasticceria	11 €

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We kindly ask you to communicate any food allergies and intolerances.

Some dishes contain allergens for the specifics and the complete allergen card, please scan the following QR or ask the service staff.



Some products are subjected to a rapid reduction in temperature to guarantee quality and safety, as described in the HACCP Plan pursuant to EC Regulation 852/04 and EC Reg. 853/04.