

HARRY'S Piccolo

restaurant

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,
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.



**RELAIS &
CHATEAUX**

Tasting menu

Our tasting menu are served for the entire table

SEA...SEA...SEA...

220 €
with cheese 240 €

L'INSALATA DEL GOLFO

Seaweed, mackerel, mullet, mussels, saffron and chilli pepper marinade, celery and cucumber infusion

Domaine del'Horizon Blanc 2019

L'OSTRICA

Crispy oyster, hazelnut, cauliflower, porcino mushrooms, apple balsamic vinegar

Domaine Bourdy Galant des Abbesses

LO SPAGHETTINO

Cold spaghetti, red prawns, almond, anemoni, chive

Santa Maria La Nave Grecanico Dorato Mille sul Mare 2018

IL RISOTTO

Risotto cooked in "triestin" broth, lagoon cockle, sweet garlic, parsley, squid ink, basil

Aia delle Monache Pallagrello Bianco 2019

IL MORO

Glacier 51, tarragon, smoked potato, daikon, radish, ginger

J. P. Robinot Lumière de Silex 2019

L'ANGUILLA

Glazed eel, yellow apple, endive, plums, miso, mirin

Kabaj Cabernet Franc 2016

AL SUD

Almond, oregano, capers, lemon

Kettmeir "Athesis" Moscato Rosa 2018

Wine pairing

120 €

INTERACTIONS

creative journey by chef Metullio e De Pra

220 €

with cheese 240 €

IL TOAST

Scampi and guinea fowl sandwich,
wasabi, Asian mix salad, dill
Rolly Gassmann Riesling 2010

LA LUMACA

Snail, trout and its eggs,
laurel, bread, coconut, curry
Grawü GTO Gewürztraminer 2019

LE MEZZE MANICHE

Mezze maniche, extract of rabbit ragù,
licorice, artichoke, smoked herring
Francesco Cadinu Mattio Barbagia Bianco 2019

IL TORTELLO

Lamb and herbs tortelli, beet, robiola cheese,
beurre noisette vinaigrette, truffle, pears
Slobodne Majer Zemianske Sady 2017

L'ANIMELLA

Sweetbreads, celeriac,
horseradish and orange beurre blanc, rhubarb
Dolomytos Sacker Weisswein 2016

IL WAGYU

Wagyu, black garlic,
baby leek, caviar, chorizo
Château Gombaude Guillot Pom'N'Roll 2019

IL KIWI

Kiwi, green apple, celery, lime, crispy yoghurt, ginger
Kracher Auslese 2019

Wine pairing

120 €

À la carte menu

À la carte menu available for a minimum of 3 courses per person

Starters

L'INSALATA DEL GOLFO Seaweed, mackerel, mullet, mussels, saffron and chilli pepper marinade, celery and cucumber infusion	45 €
L'OSTRICA Crispy oyster, hazelnut, cauliflower, porcino mushrooms, apple balsamic vinegar	45 €
IL TOAST Scampi and guinea fowl sandwich, wasabi, Asian mix salad, dill	45 €
LA LUMACA Snail, trout and its eggs, laurel, bread, coconut, curry	45 €

First Courses

L'HARRYSOTTO Risotto, tomato water, plankton, anchovies, basil, capers	45 €
LO SPAGHETTINO Cold spaghetino, red prawns, almond, anemoni, chive	45 €
IL RISOTTO Risotto cooked in "triestin" broth, lagoon cockle, sweet garlic, parsley, squid ink, basil	45 €
LE MEZZE MANICHE Mezze maniche, extract of rabbit ragù, licorice, artichoke, smoked herring	45 €
IL TORTELLO Lamb and herbs tortelli, beet, robiola cheese, beurre noisette vinaigrette, truffle, pears	45 €

Second Courses

L'ANGUILLA 55 €
Glazed eel, yellow apple,
endive, plums, miso, mirin

IL MORO 65 €
Glacier 51, tarragon, smoked potato,
daikon, radish, ginger

L'ANIMELLA 55 €
Sweetbreads, celeriac,
horseradish and orange beurre blanc, rhubarb

IL WAGYU 65 €
Wagyu, black garlic,
baby leek, caviar, chorizo

Desserts

AL CONTADINO NON FAR SAPERE QUANT'È BUONO IL FORMAGGIO CON LE PERE 25 €
Pears, robiola cheese, Marasca honey, orange, saffron

IL KIWI 25 €
Kiwi, green apple, celery, lime, crispy yoghurt, ginger

AL SUD 25 €
Almond, oregano, capers, lemon

Selection of cheese

Cheese tasting 40 €
with our mostarda and pan brioche

Selection of sherbets

Sherbet tasting 16 €

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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.