

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,
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.

Tasting menu

Our tasting menu are served for the entire table

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

210 €
with cheese 230 €

IL DENTICE

Snapper, lime, sea urchin, juniper, wild fennel, caper

The sea drink

IL GAMBERO

Artichoke, red prawns, pink grapefruit, goat's cheese, chive, mullet bottarga

DOMAINE DE RAPATEL Cuvée 43 2015

LO SPAGHETTO KM 4925

Cold spaghetti, scampi, basil, tomato water, anchovy sauce, smoked oil

VODOPIVEC Vitovska "Anfora" 2017

IL RISOTTO

Risotto, green apple, oyster, licorice

J. P. ROBINOT Lumiere De Silex 2020

LOBSTER IN SUMMER

Lobster, watermelon, pepper

DOLOMYTOS SACKER Weisswein 2016

IL CARBONARO

Black cod, Jerusalem artichoke, daikon, curly endive, wild fennel

CASA RAIA Brunello di Montalcino 2014

IL BABA'

Babà, rhubarb, sumac, wild barriers, sheep's ricotta cheese

VITE AD OVEST Passito Rosso 2015

Wine Pairing

110 €

INTERACTIONS

creative journey by chef Metullio e De Pra

210 €

With cheese 230 €

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

VIE DI ROMANS Malvasia 2010

LA LINGUINA

Linguine, butter, anchovies, spicy taralli, broccoli, sweet garlic

PASCAL JOLIVET Pouilly Fumé Nature 2014

IL TORTELLO

Peking duck tortelli, peanut butter, candied orange, saffron

ATIMO Malvasia Istriana 2020

IL BACCALA'

Codfish tripe, foie gras, grape, red Port wine, apple balsamic vinegar

MONTANAR DENIS Verduzzo 2015

IL WAGYU

Wagyu, black garlic, leek, caviar, chorizo

CHÂTEAU GOMBAUDE GUILLOT Pom'N'Roll 2019

IL KIWI

Kiwi, green apple, celery, lime, crispy yoghurt, ginger

KRACHER Auslese Cuvee 2019

Wine Pairing

110 €

À la carte menu

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

Starters

IL DENTICE 45 €
Snapper, lime, sea urchin,
juniper, wild fennel, caper

IL GAMBERO 45 €
Artichoke, red prawns, pink grapefruit,
goat's cheese sauce, chive, mullet bottarga

IL TOAST 45 €
Scampi and guinea fowl sandwich,
wasabi, Asian mix salad, dill

LA LUMACA 45 €
Snail, trout and its eggs,
laurel, bread, coconut, curry

First courses

L'HARRYSOTTO Risotto, tomato water, plankton, anchovies, basil, capers	40 €
LA LINGUINA Linguine, butter, anchovies, spicy taralli, broccoli, sweet garlic	40 €
LO SPAGHETTO KM 4925 Cold spaghetti, scampi, basil, tomato water, anchovy sauce, smoked oil	40 €
IL RISOTTO Risotto, green apple, oyster, licorice	40 €
IL TORTELLO Peking duck tortelli, peanut butter, candied orange, saffron	40 €

Second courses

LOBSTER IN SUMMER Lobster, watermelon, pepper	65 €
IL CARBONARO Black cod, Jerusalem artichoke, daikon, curly endive, wild fennel	50 €
IL BACCALA' Codfish tripe, foie gras, grape, red Port wine, apple balsamic vinegar	50 €
IL WAGYU Wagyu, black garlic, leek, caviar, chorizo, yuzu	65 €

Desserts

IL BABA' 25 €
Babà, rhubarb, sumac,
wild barriers, sheep's ricotta cheese

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

LA BANANA 25 €
Banana, kefir, salted caramel,
chili pepper, macadamia nuts, lemon fog

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.