

MENÙ

HARRY'S

TRIESTE



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The Chef

We proudly present Chef Carmine Maiellaro, the culinary soul of Harry's and an eloquent interpreter of a cuisine that marries tradition with creativity. His expert touch—honed through years of dedication and exploration—brings to life dishes that honor the local terroir through a contemporary, elegant, and personal lens.

Every offering on this menu reflects his philosophy: exceptional ingredients, unwavering respect for seasonality, and a continual pursuit of harmonious flavors. The chef works exclusively with fresh, locally sourced produce, hand-picked each day to ensure authenticity, quality, and sustainability.

From the delicacy of the sea to the depth of Mediterranean roots, the gastronomic experience crafted by Carmine Maiellaro is designed to delight and surprise.

Welcome to a journey of taste where cuisine becomes story, memory, and vision.

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STARTERS

Caprese with buffalo mozzarella bites

Fresh tomatoes and Ligurian basil on a bed of
Campania DOP buffalo mozzarella bites

€18 · Allergens: 7

Beef tartare with citrus butter

Finely hand-chopped beef tenderloin
served with citrus-infused butter

€24 · Allergens: 1, 4

San Daniele ham and melon

A classic summer pairing with DOP
cured ham and seasonal melon

€18 · Allergens: n.a.

Bluefin tuna tartare

Selected bluefin tuna, served raw
with a delicate dressing

€24 · Allergens: 1, 4

Octopus salad

With potatoes, green apple, orange, and homemade
octopus mayonnaise

€22 · Allergens: 4

Porchetta-style swordfish carpaccio

Thinly sliced, with baby arugula and lime dressing

€22 · Allergens: 4, 5

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FIRST COURSES

Leek cream soup with rosemary croutons

Delicate velouté served with crispy croutons

€20 · Allergens: n.a.

Fresh bigoli with Amatriciana sauce

Fresh pasta with crispy guanciale and tomato

€22 · Allergens: 1

Spaghetti with Piccadilly tomatoes and lemon zest

Mediterranean simplicity with a citrusy freshness

€22 · Allergens: 1

Sea bream ravioli with cuttlefish ink cream

Fresh stuffed pasta served with a velvety sea-scented sauce

€24 · Allergens: 1, 4

Linguine with clams, pistachio and bottarga

A rich dish with marine notes and a crunchy touch

€24 · Allergens: 1, 4, 8, 14

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MAIN COURSES

Sliced beef steak

On a bed of mixed greens and confit cherry tomatoes

€26 · Allergens: n.a.

English-style roast beef

Served cold with crunchy crudité and mustard dressing

€26 · Allergens: 9, 10

Grilled octopus

Served with sautéed chicory

€28 · Allergens: 4

Seared tuna

Served with fennel and orange salad, wasabi sauce

€28 · Allergens: 4, 7

Vegetarian dish of the day

€24 · Allergens: n.a.

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SIDE DISHES

Seasonal mixed salad

With light extra virgin olive oil dressing

€10 · Allergens: n.a.

Steamed vegetables

Selection of fresh, steamed vegetables

€10 · Allergens: n.a.

Vegetable caponata

Classic Sicilian recipe with eggplant, peppers, celery, onion and sweet & sour capers

€10 · Allergens: n.a.

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DESSERTS

Peach tiramisu

With raspberry coulis and mascarpone cream

€12 · Allergens: 1, 3, 7, 8

Rigojanci cake

Austro-Hungarian dark chocolate specialty

€12 · Allergens: 1, 3, 7, 8

Buckwheat and almond cake

Filled with apricot jam and topped with pistachio glaze

€12 · Allergens: 3, 8

Fresh fruit salad

Selection of seasonal fruits

€10 · Allergens: n.a.

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ALLERGEN KEY

The numbers indicate the presence of the following allergens, as per Regulation (EU) No. 1169/2011:

- "1" Cereals containing gluten
- "2" Crustaceans and products thereof
- "3" Eggs and products thereof
- "4" Fish and products thereof
- "5" Peanuts and products thereof
- "6" Soybeans and products thereof
- "7" Milk and products thereof (including lactose)
- "8" Nuts (almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamia or Queensland nuts)
- "9" Celery and products thereof
- "10" Mustard and products thereof
- "11" Sesame seeds and products thereof
- "12" Sulphur dioxide and sulphites (>10 mg/kg or 10 mg/l)
- "13" Lupin and products thereof
- "14" Molluscs and products thereof

For further information on ingredients and allergens, our staff is available.