MENU Dinner HARRY'S TRIESTE







TRIESTE The he

Chef Davide Tonetti is a master of the culinary arts, capable of transforming every dish into an emotional story. His cuisine is born from the harmonious meeting of tradition and innovation, where the authentic flavors of the land blend with contemporary techniques, giving life to unique and engaging gastronomic experiences. Raised with a deep respect for local ingredients, Davide enhances each one by elevating its essence with elegance and creativity. His philosophy is based on a constant pursuit of excellence and a balance between simplicity and refinement. Every recipe is the result of study, passion, and sensitivity, designed to tell the story of the land through emotion and flavor. Tonetti's cuisine is not just nourishment—it's an invitation to travel with the senses, to rediscover one's roots, and to live in the present with wonder. A charismatic and innovative chef, he has won over both palates and hearts, making each of his dishes an unforgettable experience.

Welcome to a journey of flavor, where enisine pecomes storyfelling, memory, and vision.



HARRY'S

TRIESTE

STARTERS

Seabass shabu shabu

Thin slices of seabass fillet served with crunchy vegetables, quail egg yolk, katsuobushi, fish and miso dashi, and crispy wasabi breading

€20 · Allergens 1,3,4,6

Scallop carpaccio

Scallop carpaccio with drops of mango and blue cheese sauce, seared endive, toasted hazeInut crumble, coral powder and allspice pepper tuile

€24 · Allergens 1,7,8,14

Beef tongue veil

Slow-cooked beef tongue, its own jus, quenelles of horseradish and chive-infused ricotta, and crispy polenta

€20 · Allergens 7,9

Beef tartare

Knife-cut beef tartare, smoked cow's stracciatella with applewood, mushroom carpaccio, all served over a soft potato focaccia

€24 · Allergens 1,7

Panzanella cream

Tomato and bread cream, puffed rice crisps with tomato powder, colorful cherry tomato and cucumber salad, and tomato umami

€18 · Allergens 1

Hemp & Mixed Greens

Homemade hemp seed ricotta served with mixed salad greens, thin slices of crunchy radish, red fruit vinegar, and crispy bread wafers

€18 · Allergens 1



FIRST COURSES

Smoked anchovies

Half paccheri pasta with anchovy sauce emulsified with smoked butter, parsley sauce, cured egg yolk bottarga, and candied lime

€20 · Allergens 1,3,7,14

Egg & truffle

Linguine with low-temperature egg yolk and truffle sauce, topped with fresh truffle

€24 · Allergens 1,3,7

NORMA-STYLE RISOTTO

Carnaroli risotto creamed with goat butter, eggplant caponata quenelle, basil sauce, aged grated ricotta, and eggplant powder

€22 · Allergens 7

SAFFRON & OSSOBUCO

Sautéed saffron Carnaroli risotto, ossobuco jus, and citrus-flavored gremolata sauce

€20 · Allergens 7

CHEESE & SHRIMP

Homemade cappellacci filled with cacio e pepe sauce, shrimp tartare, and its bisque

€24 · Allergens 1,3,4



MAIN COURSES

Crispy snapper

Breaded snapper fillet bites with Panko, marsala and cuttlefish ink sauce, and sautéed chard

€26 · Allergens 1,4,7

Green, white & red

Charcoal-grilled octopus tentacles, arugula-flavored mashed potatoes, buffalo cheese sauce, and crispy prosciutto

€28 · Allergens 4,7

Rabbit & shrimp

Porchetta-style rabbit roll stuffed with shrimp, sous-vide cooked and oven-finished, served with "rabbisque" sauce and sautéed new potatoes

€28 · Allergens 4

Teriyaky pork

Low-temperature cooked pork shoulder, grilled and glazed with teriyaky sauce, served with sautéed spinach

€24 · Allergens 1,6

Caponata & cannoli

Vegetable caponata, mint sauce, and cannoli filled with goat ricotta

€22 · Allergens 1,7



SWEET TEMPTATIONS

Karst stones

"Stones" of yogurt and berries coated in white chocolate, mint sponge cake, and Terrano wine glaze

€12 · Allergens 1,3,7

Delicious discovery

Vanilla-flavored custard, bitter orange jam, dark chocolate shavings, almond biscuit, and torched Italian meringue

€12 · Allergens 1,3,7,8

WATERMELON & CUCUMBER

Sous-vide cooked watermelon sashimi, cucumber sorbet, lime foam, and sesame brittle

€12 · Allergens 11



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.

