MENÚ Dinner HARRY'S

TRIESTE





TRIESTE The Chef

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.

Nelcome to a journey of flavor, where enizine becomes storytelling, memory, and vision.



TRIESTE

STARTERS

Our cooked ham and horseradish

Low-temperature cooked pork loin served with dollops of ricotta with horseradish and chives, and crispy polenta wafers

€22 · Allergens: 7

Beef tartare

Knife-cut beef tartare, smoked cow's stracciatella with applewood, mushroom carpaccio laid over a potato focaccia bar

€24 · Allergens: 1,7

HAM AND MELON

Fresh melon cubes served with slices of smoked San Daniele ham

€18 · Allergens: n.a.

SWORDFISH CARPACCIO

Thin slices of swordfish carpaccio "porchetta style" served with fresh arugula and lime dressing

€22 · Allergens: n.a.

HEMP AND MIXED GREENS

Homemade hemp seed ricotta with mixed greens, thin slices of crispy radish, red berry vinegar, and bread crisps

€18 · Allergens: 1



TRIESTE

FIRST COURSES

EGG AND TRUFFLE

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

€24 - Allergens: 1,3,7

MEZZI PACCHERI WITH TOMATO SAUCE

Mezzi paccheri pasta with traditional tomato sauce, fresh cherry tomatoes, and basil sauce

€22 - Allergens: 1

SPAGHETTI WITH CLAMS

Spaghetti with clams, parsley, bottarga, and chopped pistachios

€24 - Allergens: 1,4,8,14



TRIESTE

MAIN COURSES

Teriyaki pork

Low-temperature cooked pork shoulder, finished on the grill with teriyaki glaze and sautéed spinach

€24 · Allergens: 1,6

Grilled beef striploin

Grilled beef striploin served with fresh mixed greens and confit cherry tomatoes

€26 · Allergens: n.a.

Mediterranean fish parcel

Baked fish and shrimp parcel with cherry tomatoes

€26 · Allergens: n.a.

Caponata and cannoli

Vegetable caponata with mint sauce and goat ricotta-filled cannoli

€22 · Allergens: 1,7



TRIESTE

SWEET TEMPTATIONS

Classic tiramisù

Classic tiramisù with coffee and mascarpone

€12 · Allergens: 1,3,7,8

FRUIT TART

Single-serve tart with pastry cream, fresh fruit, and raspberry coulis

€12 · Allergens: 1,3,7



TRIESTE

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.

