MENÚ Dinner HARRY'S

TRIESTE





TRIESTE

The Chef

ChefDavide 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 enizine becomes storytelling, memory, and vision.



TRIESTE

STARTERS

Seabass shabu shabu

Slices of sea bass fillet served with crispy vegetables, quail egg yolk, katsuobushi, fish and miso dashi, and crunchy wasabi breading

€20 · Allergens 1, 3, 4, 6

Scallop carpaccio

Scallop carpaccio with mango and blue cheese sauce pearls, seared endive, toasted hazelnut crumble, coral powder, and allspice pepper tuile.

€24 · Allergens 1, 7, 8, 14

Harry's carpaccio

Marinated beef carpaccio, drops of lime dressing, roasted pepper tartare marinated with vanilla and fresh raspberries, served with a Parmesan wafer

€22 · 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, puffedrice crisps with tomato powder, colorful cherry tomato and cucumber salad, and tomato umami

€18 · Allergens 1

Harry's parmigiana

Oven-lacquered eggplant with confit tomato cream, smoked cheese fondant, basil sauce, and oregano crumble.

€20 · Allergens 1, 7



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FIRST COURSES

Smoked anchovies

Half paccheri pasta withanchovy sauceemulsified with smoked butter, parsley sauce, cured egg yolk bottarg, and candied lime

€20 · Allergens 1, 3, 7, 14

Duchi Prosecco Risotto

Carnaroli rice deglazed with Duchi Prosecco, creamed and garnished with oysters, drops of green sauce, and lemon zest

€24 · Allergens 7, 12, 14

Chease and Shrimps

Homemade cappellacci filled with cacio e pepe, topped with prawn tartare and its bisque

€24 · Allergens 1, 2, 3, 4

Blecs bicolore

Homemade buckwheat blecs with two-pepper sauce and crispy sausage crumbs

€24 · Allergens 1,7

Egg and Truffle

Linguine pasta with slow-cooked egg yolk and truffle sauce, topped with fresh truffle

€24 · Allergens 1, 3, 7





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MAIN COURSES

Crispy snapper

Bite-sized red snapper fillet pieces breaded with panko, served with Marsala and cuttlefish ink sauce, accompanied by sautéed Swiss 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 2, 4

Teriyaky pork

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

€24 · Allergens 1,6

Struccolo in "straza"

Traditional struccolo, cooked in "straza," filled with porcini mushrooms, served with aged stravecchio cheese fondue and crispy leek straw.

€24 · Allergens 1, 3, 7



TRIESTE **SWEET TEMPTATIONS**

Karst stones

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

€12 · Allergens 1,3,7

Delicious discovery

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

€12 · Allergens 1,3,7,8

Watermelon & cucumber

Sous-vide cookedwatermelon sashimi, cucumbersorbet, lime foam, and sesame brittle

€12 · Allergens 11

Pears with zabaglione

Pears poached in Port wine, served with a creamy zabaglione

€12 · Allergens 3, 12



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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.

