

Our proposals

WELCOME COFFEE

euro 08

- Espresso or Americano coffee, still or sparkling mineral water, mini croissants, and a selection of our homemade butter cookies.

COFFEE BREAK DOLCE

euro 12

- Selection of hot beverages, coffee, tea, milk, and fruit juices, mineral water.
- Assorted baked pastries plain or filled croissants, pain au chocolat, butter cookies, cake from our pastry chef

SWEET AND SAVORY CB

euro 16

- Selection of hot beverages, coffee, tea, milk, and fruit juices, mineral water.
- Assorted baked pastries: plain or filled croissants, pain au chocolat, butter cookies, and cake from our pastry chef.
- Selection of savory delights from our bakery.

H'S

Our proposals

COFFEE BREAK EXTRA ADD euro 15

Detox & Healthy Corner

- Flavored waters (cucumber & lime, strawberry & basil)
- Fresh smoothies (mango-ginger / banana-spinach / mixed berries)
- Fresh fruit salad served in individual cups.
- Greek yogurt with toppings (honey, homemade granola, nuts).

COFFEE BREAK EXTRA ADD euro 18

Elegant Savory Selection

- Mini club sandwich
- Mini quiches (Lorraine / seasonal vegetables)
- Savory tarts with fresh cheese mousse and herbs.
- Gourmet mini pizzas (San Marzano tomato / burrata and pesto / artichokes and provola).

Our proposals

HARRY'S APERITIF

euro 12

- 1 drink per person (Prosecco bubbles or alcoholic/non-alcoholic cocktail).
 - Selection of dry snacks (assorted savory biscuits, vegetable chips, Cerignola olives in brine) 1 finger food from our selection.
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DUETTO APERITIF

euro 25

- 2 drinks per person (Prosecco bubbles or alcoholic/non-alcoholic cocktail).
 - Selection of dry snacks (assorted savory biscuits, vegetable chips, Cerignola olives in brine), 2 finger foods from our selection.
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H'S

Our proposals

UPGRADED APERITIF

euro 35

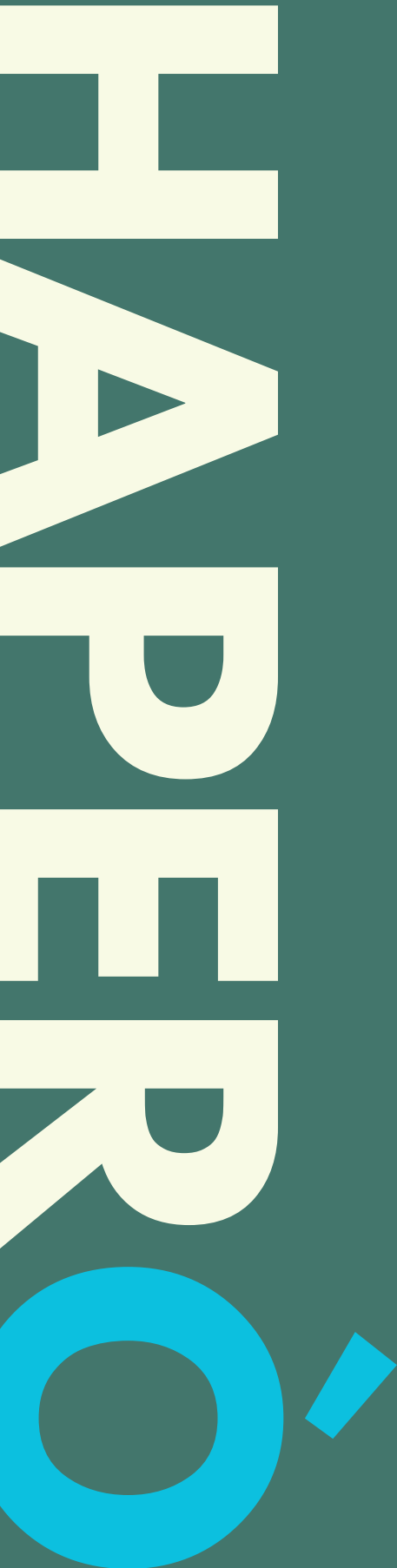
- 2 drinks per person (Prosecco or alcoholic/non-alcoholic cocktail). Selection of dry snacks (assorted savory biscuits, vegetable chips, Cerignola olives in brine). Platter of cured meats and cheeses with focaccia and breadsticks. 3 finger foods from our selection.

LUNCH OR DINNER APERITIF

euro 55

- 2 drinks per person (Prosecco or alcoholic/non-alcoholic cocktail). Selection of dry snacks (assorted savory biscuits, vegetable chips, Cerignola olives in brine). Platter of cured meats and cheeses with focaccia and breadsticks. 5 finger foods from our selection. 1 Hot first course.

H'S



Lunch

LIGHT CHOICE

euro 55

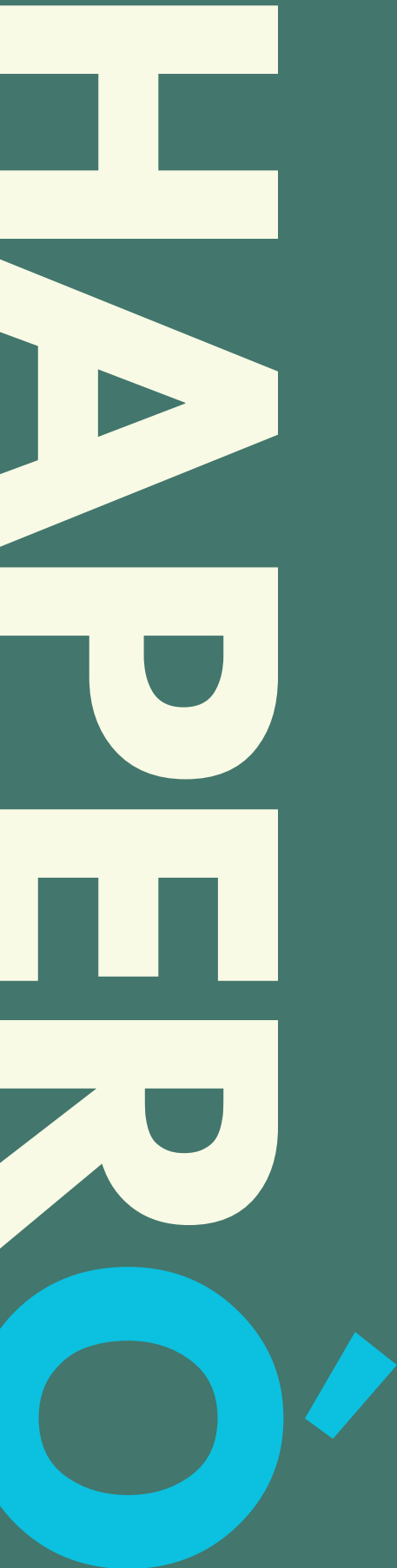
- 2-course menu, freely selectable from our land or sea dishes.
- Water and coffee included.

THE CLASSIC

euro 65

- 3-course menu, freely selectable from our land or sea dishes.
- Water and coffee included.

H'S



Dinner

THREE COURSES

euro 75

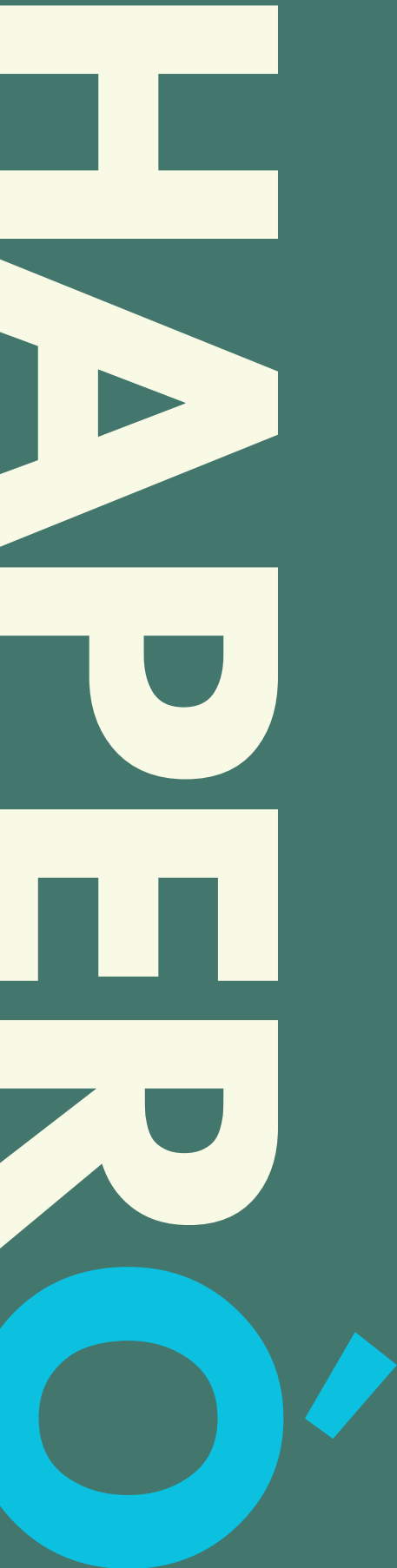
- 3-course menu, freely customizable from our selection of land or sea dishes.
- Water and coffee included.

FOUR COURSES

euro 85

- 4-course menu, freely customizable from our selection of land or sea dishes.
- Water and coffee included.

H'S



Dessert

SPOONABLE DESSERTS

euro 15

- Spoonable dessert of our own creation, served with a flute of Duchi Prosecco.

EVENT DESSERTS

euro 15

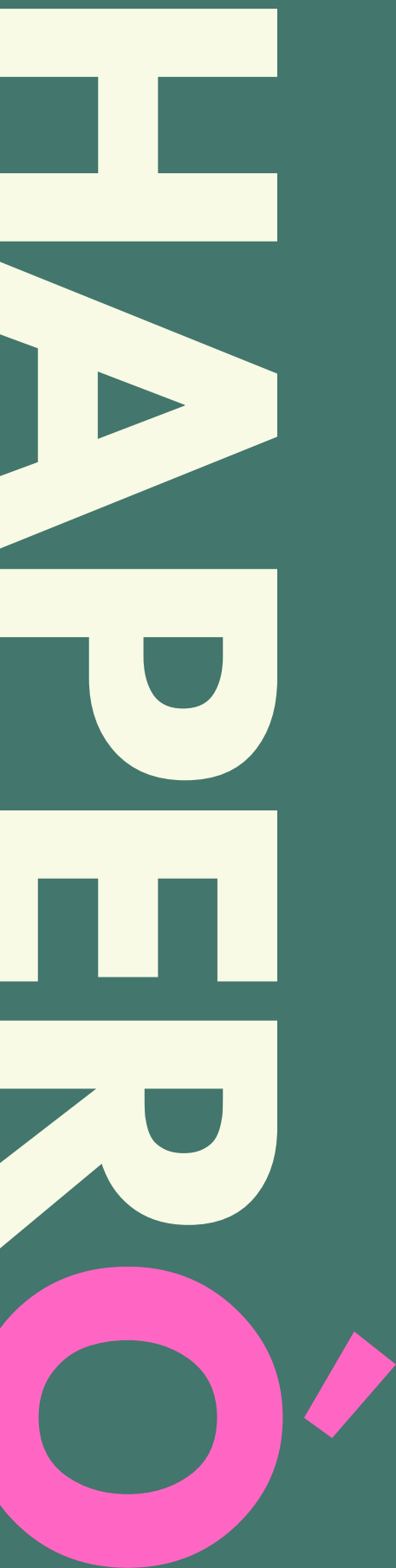
- Customizable event cake for any type of celebration, served with a flute of Duchi Prosecco.

EVENT DESSERTS BY PIECE

euro 1.50

- Assorted selection of miniature pastries.

H'S



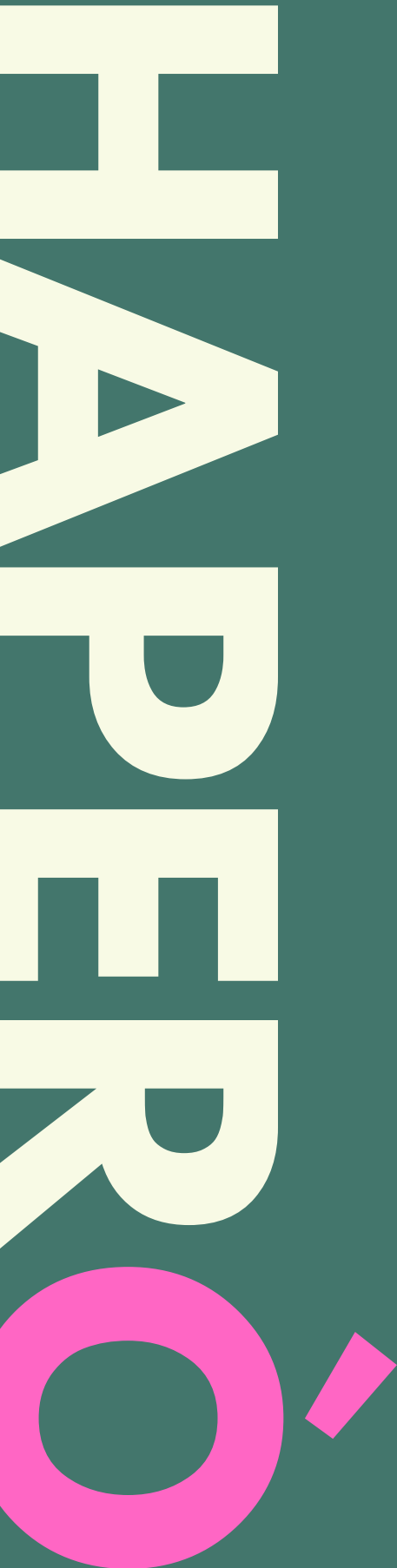
Meat Finger Food

SINGLE SERVING

euro 3

- Our crispy and flavorful meatball.
- Breaded pork loin with sweet and sour bell pepper.
- Savory tartlet with English-style roast beef and Russian salad.
- Bresaola rolls filled with cheese cream.

H'S



Fish Finger Food

SINGLE SERVING

euro 4

- Triestine sardines (anchovies), lightly breaded and fried, golden and crispy.
- Crispy tempura prawn tails.
- Bruschetta with tuna sauce and fried capers.
- Savory tartlet with tuna and tuna sauce.

H'S

REPO

Vegetarian / Mild F. Food

SINGLE SERVING

euro 3

- Traditional bruschetta with tomato and basil.
- Mini mozzarella in carrozza – small mozzarella bites, breaded and fried until golden and crispy.
- Crispy tempura vegetables with seasonal flavors.
- Savory tartlet with Sicilian-style caponata.

H'S

REPERO

Meat First Courses

PRICE PER PLATE

euro 20

- Mezzi paccheri with traditional ragù, hand-chopped.
- Carnaroli risotto with cheese, pepper, and crispy guanciale.
- Courtyard-style ravioli with butter, sage, and its jus.
- Mezze maniche pasta with sausage and late-harvest radicchio.
- Potato gnocchi with game ragù.

PREPARE

First Courses Fish

PRICE PER PLATE

euro 22

- Potato Gnocchi with Prawns and Aromatic Bisque
- Creamy Seafood Risotto
- Mezze Maniche with Cuttlefish Ragù and Its Ink
- Paccheri alla Pescatora with Seafood

H'S

PREPARE

Vegetarian First Courses

PRICE PER PLATE

euro 18

- Leek Risotto with Creamy Burratina
- Orecchiette pasta with Two Tomatoes and Stracciatella
- Vegetable Risotto with Tomato Concassé

H'S

PREPARED

Meat Main Courses

PRICE PER PLATE

euro 22

- Pork Fillet in Crust with Buttered Spinach
- English-Style Roast Beef with Roast Potatoes
- Veal Cheek in Red Wine with Mashed Potatoes
- Beef Braised in Red Wine

H'S

REPO

Fish Main Courses

PRICE PER PLATE

euro 24

- Grilled Octopus with Mashed Potatoes and Stracciatella
- Grilled Sea Bass with Artichoke Flower
- Tempura Prawns with Crispy Vegetables and Wasabi Mayonnaise
- Assorted Fried Seafood

H'S

REPO

Vegetarian Main Courses

PRICE PER PLATE

euro 20

- Vegetable Flan with Parmigiano Reggiano Fondue
- Parmigiana-Style Eggplant
- Poached Egg with Treviso Radicchio and Cheese Fondue
- Caramelized Belgian Endive with Orange, Stracciatella, and Taggiasca Olives

PREPARE

Desserts

PRICE PER PLATE

euro 10

- Customizable Event Cake*
- Classic Tiramisu
- Three-Chocolate Mousse
- Deconstructed Millefeuille with Berries

H'S

Desserts

EVENT CAKE FILLING

euro xx

Sponge Cake Base with Double Filling:

- Pastry Cream and Berries → A balance of sweet and tart, perfect for a fresh flavor.
- Diplomatic Cream (Pastry Cream + Whipped Cream) → Soft and delicate, excellent with limoncello or vanilla syrup.
- Chocolate Cream and Whipped Cream → A classic combination for those who enjoy a richer, more intense flavor.
- Zabaglione with Dark Chocolate Shavings → Elegant, perfect for autumn or winter celebrations.

Gourmet and Modern Fillings

- White Chocolate and Raspberry Ganache → A visually striking contrast of color and flavor.

Desserts

EVENT CAKE FILLING

euro xx

Continuing ... Gourmet and Modern Fillings

- Pistachio and White Chocolate Cream → Rich and luxurious, perfect for elegant wedding cakes.
- Salted Caramel and Bourbon Vanilla Mousse → For a gourmet “wow” effect.
- Coffee and Hazelnut Cream → Perfect for after dinner, refined and with a bold flavor.
- Ricotta e pere con scaglie di fondente → Ispirazione Sorrentino, morbida e aromatica

FINISCHING & CUSTOMIZATION

Standard Finish:

- Spatula-Applied Whipped Cream
- Whipped Cream with Fresh Fruit
- Smooth and Glossy Whipped Cream

Special Finish (with Additional Cost)

- Whipped Cream with Fresh or Edible Flowers
- Roses and Whipped Cream Flowers