

HARRY'S BISTRÒ

From the Palate to the Heart.

At first it arouses your curiosity.
Then it seduces and surprises you.
In the end it wins over your heart.

Our menu embodies our passion for food,
it is made of love and falling in love,
which we want to share with you.

It is the pleasure of knowing, together,
that eating is a true joy for the palate,
and also, a matter of love.

A la carte menu

Starters

Chicken Caesar salad, prawns, avocado	25 €
"Traditional" fried gnocco, prosciutto from "Bajta Salež", burrata	21 €
Veal tartare, tuna foam, capers' fruit and leaves, crispy "puccia" bread, celery	22 €
Potato wafer, sliced and whipped salt cod, sun dried tomatoes, Taggiasca olives, potato mousse	24 €

First Courses

Mezzi paccheri, tomato, basil, buffalo mozzarella 20 €

Spaghetti with clams, parsley, bottarga, lemon 24 €

Gnocchi with veal ragù and Parmesan fondue 21 €

Orzotto with asparagus, goat's cheese, scallops, mint 23 €

Second Courses

Beef fillet, potatoes purée, spinach, red wine sauce 33 €

Parmigiana Sandwich 25 €
Rustik bread, parmigiana cream, grilled eggplant, mozzarella, basil pesto

À la Plancha squid, vegetables caponata 27 €

Slow cooked seabass from our Gulf, yuzu koshō, peas cream, artichoke gravy, beurre blanc 36 €

Dessert

Tiramisù

Dessert of the day by Harry's Pasticceria

HARRY'S BISTRÒ

We kindly ask you to communicate any food allergies and intolerances.

Some dishes contain allergens for the specifics and the complete allergen card, please scan the following QR or ask the service staff.



Some products are subjected to a rapid reduction in temperature to guarantee quality and safety, as described in the HACCP Plan pursuant to EC Regulation 852/04 and EC Reg. 853/04.