

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.



**RELAIS &
CHATEAUX**

A la carte menu

Starters

Harry's Autumn Salad 18 €
Seasonal Radicchio, mix salad, walnuts, pear, goat cheese,
pumpkin seeds and pumpkin dressing

"Prosciutto crudo" from Carso "Bajta Salež", pickled vegetables 21 €
and home made grissini

Veal tartare, tuna foam, capers' fruit and leaves, 23 €
crispy "puccia" bread, celery

Potato wafer, sliced and whipped salt cod, sun dried tomatoes, 24 €
Taggiasca olives, potato mousse

Burrata, anchovies from Barcola, tomato, basil and toasted bread 19 €

First Courses

Potato gnocchi, tomato, basil, buffalo mozzarella 20 €

Spaghetti with clams, parsley, bottarga, lemon 24 €

Mezzi paccheri with blue crab "Buzera" sauce 29 €

Egg tagliatelle with duck and chicken ragout 22 €

Second Courses

Harry's Margherita 18 €
Our concept of pizza

Beef fillet "Milanese style", grilled radicchio salad 33 €

Stewed monk fish fillet, "Taggiasca" olives, capers, 35 €
chili peppers, oregan and garlic croutons

Slow cooked shi drum, basil and eggplants... 32 €

Dessert

Tiramisù

9 €

Dessert of the day by Harry's Pasticceria

12 €

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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.