

HARRY'S Piccolo

restaurant

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**

Tasting menu

Our tasting menu are served for the entire table

SEA...SEA...SEA?

220 €
with cheese 240 €

I GAMBERI ROSSI

Red prawns, marinated pumpkin, orange,
vermuth, horseradish

Giotto Bini Serraggia Zibibbo secco 2022

LE CAPESANTE

Marinated Scallops, sea anemone, mussels,
seaweed, chive, plums

Domaine de L'Horizon Blanc 2019

GLI GNOCCHI

Potato dumpling, lime, "broccolo" cabbage,
anchovy sauce, almond milk, lobster, "taggiasca" olives

Joseph Drohuin Chassagne Montrachet 2020

LE TAGLIATELLE

"Tagliatelle Benedetto Cavalieri", mussels, saffron,
sea-urchin, fennel

Adega do Vulcao Rola Pipa Reserva 2017

IL MERLUZZO

Cod, tomato mayonnaise, clam and basil salad,
candied capers, crunchy sweet pepper, "bagna cauda"

Schiopetto Pinot Bianco 2013

IL ROMBO

Brill, "cardoncelli mushrooms", mashed parsley potatoes,
coconut and curry sauce, leek, thyme, chestnut smoke

Salwey Kirschberg Spatburgunder 2019

FINOCCHIO GIN E CALAMANSI

Fennel, Gin Mitteleuropeo, lemon verbena, calamansi, bergamot

Kracher Auslese Cuvée 2020

Wine pairing

150 €

Alcohol free pairing

90 €

INTERACTIONS
creative journey by chef Metullio & De Pra

220 €
with cheese 240 €

IL CERVO

Chopped Venison, smoked eel, caviar, black garlic,
yuzu, coriander, rice chips
Fritsch Materia Prima 2021

IL TOAST

Scampi and guinea fowl sandwich,
wasabi, Asian mix salad, dill
Rolly Gassmann Riesling 2010

I TORTELLI

"Mugnaia tortelli", chicken,
oyster, watercress
Aia delle Monache Pallagrello Bianco 2019

IL RISOTTO

Risotto, "Porcini mushrooms", seasonal truffle,
parmesan milk, parsley olive oil
Alheit Vineyards Cartology 2020

IL VITELLO

Veal fillet, sweetbread and morels ragout, black truffle, turnips and carrots, red port sauce,
laurel Hollandaise
Isabel Ferrando Chateauneuf du Pape 2020

IL PICCIONE

Pigeon, Foie Gras, licorice, "radicchio salad", pink grapefruit
Domaine du "Les Marsules" Bourgueil 2018

AL SUD

Almond, origan, capers, lime
Girlan Pasithea Moscato Rosa 2020

Wine pairing

150 €

Alcohol free pairing

90 €

À la carte menu

À la carte menu available for a minimum of 3 courses per person

Starters

I GAMBERI ROSSI 45 €
Red prawns, marinated pumpkin, orange,
vermuth, horseradish

LE CAPESANTE 45 €
Marinated Scallops, sea anemone, mussels,
seaweed, chive, plums

IL CERVO 45 €
Chopped Venison, smoked eel, caviar, black garlic,
yuzu, coriander, rice chips

IL TOAST 45 €
Scampi and guinea fowl sandwich,
wasabi, Asian mix salad, dill

First Courses

L'HARRYSOTTO 45 €
Risotto, tomato water, plankton,
anchovies, basil, capers

GLI GNOCCHI 45 €
Potato dumpling, lime, "broccolo" cabbage,
anchovy sauce, almond milk, lobster, "taggiasca olives"

LE TAGLIATELLE 45 €
"Tagliatelle Benedetto Cavalieri", mussels, saffron,
sea-urchin, fennel

I TORTELLI 45 €
"Mugnaia tortelli", chicken,
oyster, watercress

IL RISOTTO 45 €
Risotto, "Porcini mushrooms", seasonal truffle,
parmesan milk, parsley olive oil

Second Courses

IL MERLUZZO Cod, tomato mayonnaise, clam and basil salad, candied capers, crunchy sweet pepper, "bagna cauda"	60 €
IL ROMBO Brill, "cardoncelli mushrooms", mashed parsley potatoes, coconut and curry sauce, leek, thyme, chestnut smoke	65 €
IL PICCIONE Pigeon, Foie Gras, licorice, "radicchio salad", pink grapefruit	60 €
IL VITELLO Veal fillet, sweetbread and morels ragout, black truffle, turnips and carrots, red port sauce, laurel Hollandaise	65 €

HARRY'S Piccolo

restaurant

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.