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 Spring Salad Fennel, orange, mix salad, parsley, almond and apple dressing	20 €
"Fried Pizza", tomato, smoked "provola cheese" and basil	18 €
Poached egg, "cacio e pepe" sauce, asparagus and pig cheeck	22 €
Potato wafer, Shi drum, spring onion, "peperoncino", sesame, avocado and wasabi	25 €
"Veal Carpaccio", green sauce, seasonal "radicchio salad"	23 €

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First Courses

"Potato Gnocchi", tomato, basil and "Buffalo mozzarella"   19 €

Spaghetti, smoked butter, lime, chive and "bottarga"   22 €

"Conchiglioni pasta", "aglio olio e peperoncino",   23 €
zucchini, anchovies, pecorino cheese

Risotto, tomato, goat cheese, "taggiasche olives",   24 €
capers, oregano, basil and lemon

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Second Courses

Octopus Sandwich, escarole salad, "stracchino cheese", lime,   26 €
tomato and sweet pepper

Sea-bass fillet, mashed potatoes,   35 €
artichokes and Gewurtztraminer sauce

"Iberian pluma" mango and red onion chutney,   33 €
bbq sauce and "rucola salad"

"Beef tagliata" Rossini style   45 €

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Dessert

Tiramisù	10 €
Barcolana by Harry's Pasticceria	12 €
Albicocco by Harry's Pasticceria	12 €
38° Parallelo by Harry's Pasticceria	12 €
Cheese selection with mustards and pan brioche	5 € al pz.
Sorbets and ice cream daily selection	4 € a pallina

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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.

**RELAIS &
CHATEAUX**