

# 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 €

IL GAMBERO ROSSO

Red prawns, sea lettuce, coffee, coconut and curry sauce, sesame

*Giotto Bini Serragghia Zibibbo secco 2022*

LA CAPASANTA

Potato millefeuille, smoked scallop, artichoke, caviar and bearnaise sauce

*Domaine De L'Horizon Blanc 2019*

L'HARRYSOTTO

Risotto, tomato water, plankton, anchovies, basil and capers

*Vodopivec Vitovska "Anfora" 2019*

LA TAGLIATELLA

Tagliatella, mussels water, safran, sea urchins, wild fennel

*Adega Do Vulcao Rola Pipa Reserva 2017*

IL CARBONARO

Alaskan black cod fish, lemon leaves, tomato mayonnaise, crusco sweet pepper, clams, basil, "bagnacauda" sauce, capers

*Schioppetto Pinot Bianco 2011*

IL ROMBO

Turbot Fish, variations of lemons, potato mousse, laurel

*Elio Altare Cinque Terre 2008*

IL PEPERONE

Sweet pepper, wasabi, sudachi

*Kracher Auslese Cuvée 2021*

*Wine pairing*

150 €

*Alcohol free pairing*

90 €

**INTERACTIONS**

*creative journey by chef Metullio & De Pra*

220 €

with cheese 240 €

IL TOAST

Prawns and guinea fowl sandwich, asian mixed salad, wasabi, dill

*Rolly Gassmann Riesling 2010*

IL CONIGLIO

Rabbit "Rossini" style

*Domaine Bourdy Galant Des Abbesses S.A.*

LO SPAGHETTINO

Cold Spaghettino, oyster, almond, beef tartare, olives and ginger

*C&S Alheit Vineyard Cartology 2020*

L'AGNOLOTTO

"Ravioli", lamb, aubergine, piquillo sweet pepper mayonnaise, mint, "cacio e pepe"

*Joseph Drouhin Chasagne Montrachet 2020*

L'ANIMELLA

Veal sweetbread, capers and smoked herring sauce,  
stewed Cavasso Nuovo onion, chicory

*Dolomytos Sacker Weisswein 2017*

*Salvey Kirchberg Spaetburgunder 2019*

IL PICCIONE

Pigeon breast, Foie Gras, licorice, celeriac, pakchoi, orange

*Domaine Du Bel Air "Bourgueil" 2018*

L'ACE

Orange, carrot, lemon

*Filippon Ramandolo 2021*

*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

IL GAMBERO ROSSO 45 €  
Red prawns, sea lettuce, coffee, coconut and curry sauce, sesame

LA CAPASANTA 45 €  
Potato millefeuille, smoked scallop, artichoke, caviar and bearnaise sauce

IL TOAST 45 €  
Prawns and guinea fowl sandwich, asian mixed salad, wasabi, dill

IL CONIGLIO 45 €  
Rabbit "Rossini" style

## *First Courses*

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

LA TAGLIATELLA 45 €  
Tagliatella, mussels water, safran, sea urchins, wild fennel

LO SPAGHETTINO 45 €  
Cold Spaghetтино, oyster, almond, beef tartare, olives and ginger

L'AGNOLOTTO 45 €  
"Ravioli", lamb, aubergine, piquillo sweet pepper mayonnaise, mint, "cacio e  
pepe"

## *Second Courses*

IL CARBONARO 65 €  
Alaskan black cod fish, lemon leaves, tomato mayonnaise, crusco sweet pepper, clams, basil, "bagnacauda" sauce, capers

IL ROMBO 65 €  
Turbot Fish, variations of lemons, potato mousse, laurel

L'ANIMELLA 65 €  
Veal sweetbread, capers and smoked herring sauce, stewed Cavasso Nuovo onion, chicory

IL PICCIONE 65 €  
Pigeon breast, Foie Gras, licorice, celeriac, pakchoi, orange

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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.