

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 Radish, hazelnut, blue crab, orange, yuzu and wasabi dressing	23 €
"Fried Pizza", tomato, smoked "bufala cheese", basil	18 €
Poached egg, "cacio e pepe" sauce, spinach, pig cheek and truffle	23 €
Seabass ceviche, pumpkin seed oil and pulp, red onions	25 €
"Veal Carpaccio", Barcola's anchovies, broccoli, green sauce	23 €

First Courses

"Potato Gnocchi", tomato, burrata cheese, basil 18 €

Spaghetti, "aglio olio e peperoncino" and "bottarga" 22 €

"Conchiglioni pasta", smoked butter, lime, chives, amberjack 25 €

Saffron risotto, "robiola goat cheese", parsley and lemon 25 €

(Minimum for two people)

Second Courses

Shi drum, potato puree, chard, Gewurztraminer sauce 33 €

Octopus , endive, cauliflower cream 28 €

Veal cheek, celeriac, licorice 28 €

Chicken supreme, "ratte" potatoes, lemon sauce and mustard seeds 28 €

Dessert by Harry's Pasticceria

Tiramisù	10 €
Barcolana Dark chocolate, hazelnut, coffee	12 €
Pearls of the Orient Yogurt, pomegranate, cardamom	12 €
38° Parallelo Pistachio, yuzu	12 €
Sorbets and ice cream daily selection	4 € per scoop
Cheese selection with mustards and pan brioche	5 € per peace

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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.