

HARRY'S
PICCOLO
TRIESTE

We'll be Real, Honest, Authentic. That's all.

Modern luxury strips away the excess.

No frills, no barriers.

An experience where warmth, and authenticity come
together to make every guest feel seen,
welcomed, and valued.

Live. Savor.



IL KM VERO

*A gastronomic journey created to tell the story of Harry's Piccolo:
unmissable classics and innovative creations*

L'INSALATA

Raw and cooked vegetables from Orto Felice's early harvest,
sturgeon, confit cherry tomatoes, dill, wasabi vinaigrette

Orto Felice's Botanical Kombucha

LA CAPASANTA

Scallop, bell pepper, passion fruit, parsley,
coconut and green curry

Sandro De Bruno, Sauvignon 2015

SPAGHETTO FREDDO KM VERO... "LA NOSTRA STORIA INIZIA DA QUI..."

Spaghettoni, tomato water, anchovy colatura, langoustines,
basil, charcoal oil

Vodopivec, Vitovska Anfora 2020

I PLIN

Pigeon-filled plin, beetroot, smoked eel,
tamarind, peanuts, dried mushroom broth

Terada Honke, Sake Katori 90 Namagen

IL ROMBO "ALLA ROSSINI"

Turbot, spinach, foie gras, black truffle, morels, Marsala, marjoram

Schiopetto, Rivarossa 2006

IL CERVO

Venison fillet, celeriac, artichoke, candied orange, lovage

Jean-Marie Guffens, Tinus 2013

I FORMAGGI

A selection of our best cheeses, flaky bread, fruit mustards

Controcorrente, Vermouth Levante

KIWI 2019

Kiwi, yogurt, celery, green apple, lime, mint, ginger

Skerk, Glera 18-10 Dosaggio Zero 2019

Tasting menu	245 €
Wine pairing	140 €
Wine pairing ½	85 €
Non- alcoholic pairing	110 €

Tasting menus are served for the entire table



L'INCONTRO

The chefs invite you to begin with

L'INSALATA

Raw and cooked vegetables from Orto Felice's early harvest, sturgeon, confit cherry tomatoes, dill, wasabi vinaigrette

25 €

A fresh opening to the journey, perfectly paired with their botanical kombucha

LA LINGUA

Veal tongue, purple prawns, radishes, nori seaweed, coriander, mustard, green seaweed sauce

Lefteris Anagnostou, Ekho 2022

LA TAGLIATELLA

Durum wheat tagliatelle, garlic, olive oil, 'nduja, chicory, sea urchins, licorice, fennel

Pranzegg, GT Gewürztraminer 2022

I PLIN

Pigeon-filled plin, beetroot, smoked eel, tamarind, peanuts, dried mushroom broth

Terada Honke, Sake Katori 90 Namagen

L'ANIMELLA

Veal sweetbreads, leek, carrots, snow peas, wasabi greens, dashi jus

Justino's Projects, Fanal Madeira Old Reserve 10 years old

IL CERVO

Venison fillet, celeriac, artichoke, candied orange, lovage

Jean-Marie Guffens, Tinus 2013

AL CONTADIN NON FAR SAPERE...2020

Pear, robiola cheese, saffron, honey, pollen

Denis Montanar, Verduzzo Friulano Scodovh 2018

Tasting menu	205 €
Wine pairing	105 €
Wine pairing ½	70 €
Non- alcoholic pairing	90 €

Tasting menus are served for the entire table



NON SOLO MARE...

The chefs invite you to begin with

L'INSALATA

25 €

Raw and cooked vegetables from Orto Felice's early harvest, sturgeon, confit cherry tomatoes, dill, wasabi vinaigrette

A fresh opening to the journey, perfectly paired with their botanical kombucha

LA CAPASANTA

Scallop, bell pepper, passion fruit, parsley, coconut and green curry

Sandro De Bruno, Sauvignon 2015

SPAGHETTO FREDDO KM VERO... "LA NOSTRA STORIA INIZIA DA QUI..."

Spaghettono, tomato water, anchovy colatura, langoustines, basil, charcoal oil

Vodopivec, Vitovska Anfora 2020

I TORTELLI

Three-milk tortelli, seafood broth, saffron, mussels, mantis shrimp, cherry tomatoes, basil, chives

Domaine Huet, Vouvray Le Mont Sec 2023

IL BRANZINO

Oil-poached sea bass, kaffir lime, horseradish, pine nuts, oysters, asparagus, white vermouth

Ca' Del Bosco, Selva della Testa 2020

IL ROMBO "ALLA ROSSINI"

Turbot, spinach, foie gras, black truffle, morels, Marsala, marjoram

Schiopetto, Rivarossa 2006

AL SUD 2021

Almond, oregano, capers, lemon

Cascina degli Ulivi, C'era una volta il passato 2009

Tasting menu	205 €
Wine pairing	105 €
Wine pairing ½	70 €
Non- alcoholic pairing	90 €

Tasting menus are served for the entire table



I CLASSICI

The chefs invite you to begin with

L'INSALATA

25 €

Raw and cooked vegetables from Orto Felice's early harvest, sturgeon, confit cherry tomatoes, dill, wasabi vinaigrette

A fresh opening to the journey, perfectly paired with their botanical kombucha

CAESAR SALAD DI MARE 2025

Charred romaine lettuce, amberjack, caviar, chives, mint mayonnaise with amberjack marrow, puffed rice chips, spirulina

Kante Chardonnay Bora Riserva 2009

HARRYSOTTO 2018

Tomato water risotto, plankton, capers, anchovies, basil

Vodopivec, Vitovska Anfora 2018

CARBONARO 2017

Black cod, miso, smoked potato cream, escarole, pine nuts, raisins, daikon

Zidarich, Ruje 2011

KIWI 2019

Kiwi, yogurt, celery, green apple, lime, vmint, ginger

Skerk, Glera 18-10 Dosaggio Zero 2019

Tasting menu

175 €

Wine pairing

90 €

Non- alcoholic pairing

60 €

Tasting menus are served for the entire table



We kindly ask you to inform us of any food allergies or intolerances.

Some dishes may contain allergens. For detailed information and the complete allergens list, you may scan the QR code below or consult our service staff.



To ensure quality and safety, certain ingredients are subjected to rapid blast chilling, as outlined in our HACCP Plan in accordance with EC Regulation 852/2004 and 853/2004. In the absence of fresh products, frozen alternatives may be used.

In the case of raw fish being served, the product will undergo a sanitizing heat treatment as required by Annex III, Section VIII, Chapter III, Part D of EC Regulation No. 853/2004. For further details about blast-chilled and/or frozen products, please consult our service staff.

Water 5 € · Espresso Illy Personal Blend 5 € · Chemex Illy Personal Blend 7 €

