

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.



KM VERO

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

INSALATA

Raw and cooked vegetables from Orto Felice's early harvest,
duck, plum vinaigrette, puffed rice, yellow apple and vanilla

L'Orto Felice, Botanical Kombucha

ASTICE

Lobster, charcoal grilled radicchio, caviar,
chives, mandarin, bay leaf, béarnaise sauce

Nikolaihof, Gutswein Riesling 2017

SPAGHETTO FREDDO

Angel hair pasta, bluefin tuna, lemon ponzu, beet, chives, yuzu kosho

Terada Honke, Sake Katori 90

CONIGLIO E ANGUILLA

Rabbit cacciatora filled bottoni, carrots, smoked eel,
Taggiasca olives, rosemary, dried mushroom broth and brine

Kabola, Amfora Malvazija 2019

TRIGLIA

Red mullet, foie gras, artichokes, persimmon, buzara sauce, liquorice

*Terlan, Cuvée Nova Domus Terlaner Riserva Pinot Bianco Chardonnay
Sauvignon 2024*

GUANCIA SENAPE E KREN

Karst pork cheek, lemon Ratte potato purée, mustard, horseradish

Radikon, Merlot 2009

FORMAGGI E MOSTARDE

A selection of our best cheeses, pan brioche, fruit mustards

Controcorrente, Vermouth Levante

SUD

Almond, oregano, capers, lemon

Lenardon, Elysium Incanto Moscato Rosa 2023

Tasting menu	250 €
Wine pairing	140 €
Wine pairing ½	90 €
Non-alcoholic pairing	110 €

Tasting menus are served for the entire table



INCONTRO

The chefs invite you to begin with

INSALATA

25 €

Raw and cooked vegetables from Orto Felice's early harvest, duck, plum vinaigrette, puffed rice, yellow apple and vanilla

A fresh opening to the journey, perfectly paired with their Botanical Kombucha

LUMACHE E TROTA

Snails, coconut and green curry, stale bread, parsley, smoked trout and trout roe

De Moor, Plantation 1902 Bourgogne Aligoté 2023

RICCI E 'NDUJA

Durum wheat tagliatelle, garlic, olive oil, 'nduja, sea urchins, lagoon broth, confit tomatoes, parsley

Emidio Pepe, Trebbiano d'Abruzzo 2024

CONIGLIO E ANGUILLA

Rabbit cacciatora filled bottoni, carrots, smoked eel, Taggiasca olives, rosemary, dried mushroom broth and brine

Kabola, Amfora Malvazija 2019

WAGYU E CAVIALE

Sliced wagyu tenderloin, caviar, leek, peanuts, dashi, shiso, coriander

Pio Cesare, Barolo Nebbiolo 2022

GUANCIA SENAPE E KREN

Karst pork cheek, lemon Ratte potato purée, mustard, horseradish

Radikon, Merlot 2009

SCHIACCIANOCI

Walnuts, nocino zabaglione, quince, white truffle, chestnuts

Domaine Marjan Simčič, Leonardo Ribolla 2019

Tasting menu	210 €
Wine pairing	110 €
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

INSALATA

25 €

Raw and cooked vegetables from Orto Felice's early harvest,
duck, plum vinaigrette, puffed rice, yellow apple and vanilla

*A fresh opening to the journey, perfectly paired with their
Botanical Kombucha*

ASTICE

Lobster, charcoal grilled radicchio, caviar, chives,
mandarin, bay leaf, béarnaise sauce

Nikolaihof, Gutswein Riesling 2017

SPAGHETTO FREDDO

Angel hair pasta, bluefin tuna, lemon ponzu, beet, chives, yuzu kosho

Terada Honke, Sake Katori 90

RISOTTO

Risotto, whipped salt cod, white truffle,
macadamia nuts, citron mostarda

Domaine Gérard Duplessis, Vaillons Chablis Premier Cru Chardonnay 2023

TRIGLIA

Red mullet, foie gras, artichokes,
persimmon, buzara sauce, liquorice

*Terlan, Cuvée Nova Domus Terlaner Riserva Pinot Bianco Chardonnay
Sauvignon 2024*

SEPPIA

Cuttlefish, its ink, celeriac, sea snails, lovage

Domaine Overnoy Clinquant, Arbois Pupillin Poulsard 2022

TRIESTE - PECHINO

Fior di latte, vanilla, kumquat, tamarind, dates, coffee, saffron

Manincor, Le Petit Petit Manseng 2023

Tasting menu	210 €
Wine pairing	110 €
Wine pairing ½	70 €
Non-alcoholic pairing	90 €

Tasting menus are served for the entire table



CLASSICI

The chefs invite you to begin with

INSALATA

25 €

Raw and cooked vegetables from Orto Felice's early harvest,
duck, plum vinaigrette, puffed rice, yellow apple and vanilla

*A fresh opening to the journey, perfectly paired with their
Botanical Kombucha*

TOAST 2016

Langoustines, guinea fowl, Asian mixed greens,
wasabi mayonnaise, dill

Le Vigne di Zamò, Sauvignon 2009

SPAGHETTI 2013

Tomato and basil spaghetti

Schiopetto, Amrità Chardonnay 2020

HARRYSOTTO 2018

Tomato water risotto, plankton, capers, anchovies, basil

Vodopivec, Anfora Vitovska 2018

CARBONARO 2017

Black cod, Jerusalem artichoke,
savoy cabbage, daikon, wild fennel

Gaspare Buscemi, Altire Rosso Merlot 2007

SUD 2021

Almond, oregano, capers, lemon

Lenardon, Elysium Incanto Moscato Rosa 2023

Tasting menu	190 €
Wine pairing	100 €
Wine pairing ½	65 €
Non-alcoholic pairing	70 €

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 10 €

