

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 excellence, warmth, and
authenticity come together to make every guest feel
seen, welcomed, and valued.

Live. Savor.



INCONTRO

IL CARDONCELLO

Lapsang tea infused cardoncello mushroom, blue crab,
pickled fennel, brown butter potato foam, raspberry powder

Domaine Huet Vouvray Le Mont Sec 2022

I FUSILLONI

Saffron fusilloni, sweetbreads, licorice, sea urchin

Pranzegg GT Gewurztraminer 2022

I BOTTONI

Buckwheat "bottoni" stuffed with chicken and prunes,
smoked eel, dashi and umeboshi broth

Schioppetto Pinot Bianco 2010

LA QUAGLIA

Green peppercorn quail, lemon mustard, vanilla roasted peppers,
melting Cavasso Nuovo onion

Cantina Carta Filet Malvasia di Bosat 2020

IL CAPRIOLO

Venison sirloin, cardamom sauce,
apricot, endive, carrot purée

Luigi Tecce Puro Sangue Aglianico 2019

TORTA CIOKO

Chocolate cake, mango, smoked caviar,
yogurt and ginger ice cream

Zidarich Ruje +++ 2006

Tasting menu	195 €
Wine pairing	100 €
Wine pairing ½	65 €
Non- alcoholic pairing	90 €

Tasting menus are served for the entire table



NON SOLO MARE...

LA CAESAR SALAD DI MARE

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

Domaine De L'Ecu Granite 2023

LO SPAGHETTO A.O.P.

Garlic baked in parchment, olive oil, chili pepper, lagoon broth, beeswax-aged bottarga, parsley, confit datterino tomatoes

Domaine Étienne et Sébastien Riffault Sancerre Akmenine 2019

GLI GNOCCHI

Potato and almond gnocchi, coconut and green curry sauce, nasturtium, smoked salmon from Val Rosandra

Cascina degli Ulivi a Demua Novemesi 2021

LA SEPPIA

Cuttlefish, cannellini beans, snow peas, cuttlefish ink, bay leaf

Fattoria di Bacchereto Sassocarlo Terre a Mano 2022

LO SGOMBRO

Foie gras, marsala mackerel beurre blanc, pickled sour cherries, pioppini mushrooms

Domaine Tissot Arbois 2022

L'ALBICOCCA

Sliced apricot, apricot and champonzu sauce, salted yuzu, Gin Mitteleuropeo sorbet

Girl Pasithea Moscato Rosa 2022

Tasting menu	195 €
Wine pairing	100 €
Wine pairing ½	65 €
Non- alcoholic pairing	90 €

Tasting menus are served for the entire table



I CLASSICI

IL TOAST 2016

Guinea fowl, scampi, mayonnaise,
wild arugula, dill spray

Kante Chardonnay Bora Riserva 2009

HARRYSOTTO 2018

Tomato water risotto, plankton,
capers, anchovies, basil

Vodopivec Vitovska Anfora 2022

IL CARBONARO 2017

Carbonaro Alaskan black cod, miso, potato and brown butter cream,
escarole, pine nuts, raisins, radishes

Zidarich Rosso Ruje 2005

AL SUD 2021

Almond, oregano, capers, lemon

Skerk Glera 18 - 10 Extra Brut 2018

Tasting menu	165 €
Wine pairing	80 €
Non- alcoholic pairing	60 €

Tasting menus are served for the entire table

