

BRUNCH

Served 11 am to 5 pm weekends

CICCHETTI

BREAD BASKET

Rosemary focaccia, Sardinian crispbread and grissini sticks with green olive tapenade dip

£4.25

TUNA PIZZETTA

Raw tuna, truffle citrus dressing, tomatoes and basil on a crispy base

£6.95

TRUFFLE ARANCINI

Fried rice balls with truffle and Parmesan

£5.50

GARLIC & ROSEMARY FLATBREAD

With Harry's olive oil

£4.95

ZUCCHINI FRITTI

Crispy courgette with herbed yoghurt

£5.95

N'DUJA FLATBREAD

Spicy Calabrian style pork, mascarpone, chilli and fennel seed flatbread with Parmesan

£4.95

OLIVES

Green and black olives with fennel seeds and lemon

£3.50

ANTIPASTI

ZUPPA

Autumn vegetable minestrone served in a tomato broth with gnocchetti sardi pasta and basil pesto

£6.50

BURRATA

Creamy burrata served on grilled red and yellow peppers, finished with Parmesan pangrattato and aged balsamic

£9.95

CALAMARI FRITTI

Crispy fried squid with lemon and roasted garlic aioli

£8.95

PROSCIUTTO E MELONE

Thinly sliced 24 month dry-cured ham served over chilled melon with carta di musica bread

£9.50

VERDURE ALLA GRIGLIA

Rosemary-smoked chargrilled vegetables, crushed aubergine and toasted pine nuts

£7.95

INSALATA DI GORGONZOLA

Butterhead lettuce with gorgonzola blue cheese, avocado and datterini tomatoes

£7.50

COURGETTE FLOWER

Fried courgette flowers with courgette, honey, mint and pine nut salad with lemon ricotta

£8.95

CARPACCIO DI MANZO

Raw sliced beef with Cipriani mustard dressing, rocket and Parmesan

£10.95

INSALATA CAPRESE

Buffalo mozzarella, vine-ripened tomatoes and fresh basil leaves with Harry's olive oil

£8.95

TUNA CRUDO

Raw yellowfin tuna with avocado yoghurt, lemon dressing, fresh datterini tomatoes, basil and crushed pistachios

£9.95

HARRY'S TAGLIOLINI

Gratinated tagliolini pasta with truffle, parmesan and cream

£12.50

PIZZE

Our dough is stretched by hand and is made from a mixture of different Italian flours and then slowly proved for 72 hours to maximise the flavour and ensure a light and unique crust to our pizza

Pizza del giorno

PIZZA OF THE DAY

Pizza del giorno

HARRY'S MARGHERITA £13.95

D.O.P. San Marzano tomatoes and fresh basil leaves finished with fresh buffalo mozzarella, Parmesan, wild oregano and Harry's extra virgin olive oil

NERO £17.50

Black squid ink dough, smoked salmon, sliced avocado, dill sour cream, red onion and rocket

BUFALA & PESTO £15.95

White base pizza, sun dried tomatoes, taggiasca olives, basil and pine nut pesto finished with fresh buffalo mozzarella

CARCIOFI £15.50

Baby artichokes, gorgonzola, garlic, olives, capers, wild oregano, D.O.P. San Marzano tomatoes, roasted red peppers, baby basil and Parmesan

ROSSO £15.50

Spicy pepperoni, schiacciata piccante, n'duja, red onion, roasted peppers, fresh chilli, black olives, D.O.P. San Marzano tomatoes, wild oregano and rocket

PANCETTA E UOVO £15.95

Smoked scamorza cheese, buffalo mozzarella, herb-roasted ham, pancetta, sautéed wild mushrooms, hen's egg and baby spinach

A discretionary optional service charge of 12.5% will be added to your bill.

Please notify your waiter of any food allergies or intolerances when ordering. We cannot guarantee the total absence of allergens in our dishes.

BRUNCH

Served 11am to 5pm weekends

PASTE E RISOTTI

HARRY'S SPAGHETTI SEAFOOD

Prawns, squid, clams, mussels, datterini tomatoes, garlic, chilli and parsley

£19.95

LOBSTER RISOTTO

Creamy carnaroli rice and lobster risotto, slow-cooked leeks, fennel salad, Amalfi lemon and lobster dressing

£29.95

LINGUINE VERDE

Long string pasta with courgette strips, cavolo nero and spinach finished with broccoli pesto, pine nuts and Parmesan pangrattato

£13.95

LINGUINE VONGOLE

Fresh palourde clams sautéed with white wine, garlic, datterini tomatoes, chilli and parsley

£16.50

RICOTTA & BASIL TORTELLINI

Ricotta and basil pasta parcels served in a D.O.P. San Marzano tomato sauce, finished with fresh basil and Harry's Olive Oil

£15.50

PAPPARDELLE AL RAGÙ BOLOGNESE

Wide ribbon pasta with slow-cooked beef, D.O.P. San Marzano tomatoes and rosemary sauce with Parmesan

£14.50

EGGS & WAFFLES

EGGS BENEDICT & CHIPS £12.95

Sliced roast ham on toasted focaccia bread, two poached hen's eggs with hollandaise sauce and chives, served with rosemary thick cut chips

PANETTONE "WAFFLE" £12.95

Italian candied fruit bread "waffle" served with Tuscan bacon, blueberries and maple syrup

AVOCADO & EGGS ON TOAST WITH ROCKET & PARMESAN SALAD £13.50

Chopped avocado and basil, chilli, ricotta cheese and two poached hen's eggs on toasted durum wheat bread served with rocket and Parmesan salad

AVOCADO & SPINACH BENEDICT WITH CHIPS £12.95

Avocado, raw baby spinach, two poached hen's eggs on toasted focaccia with hollandaise and rosemary thick cut chips

EGGS ROYALE & CHIPS £13.95

Smoked salmon, two poached hen's eggs on toasted focaccia bread with hollandaise sauce and rosemary thick cut chips

MAINS

INSALATA DI GORGONZOLA £13.95

Butterhead lettuce with gorgonzola blue cheese, avocado and datterini tomatoes

INSALATA DI POLLO £14.95

Chargrilled balsamic chicken breast, chicory, toasted fregola, pistachios, mixed seeds and herb yoghurt

INSALATA DI BURRATA £15.95

Burrata with warm chargrilled vegetables and basil pesto

TONNO ALLA GRIGLIA £17.95

Chargrilled tuna steak served with cannellini beans and a warm tomato, black olive, Amalfi lemon and basil salsa

SPIGOLA GRIGLIATA £17.95

Chargrilled sea bass fillet on zucchini alla scapece, served with a mint and herb salad

POLLO MILANESE £16.95

Thinly-beaten chicken breadcrumbed and pan-fried, served with chopped rocket and datterini tomatoes

BISTECCA DI MANZO £22.95

Thinly sliced and chargrilled sirloin steak with garlic and rosemary chips, fried egg and hollandaise sauce

HARRY'S VEAL PARMESAN £22.50

Veal Milanese baked with buffalo mozzarella, tomato sauce, basil and Parmesan

CONTORNI

OLIVE OIL & PARMESAN MASHED POTATOES

£3.50

GARLIC & ROSEMARY THICK CUT CHIPS

£3.95

ORZO & PINE NUT SALAD

With black olives and parsley

£4.50

CHOPPED SEASONAL GREENS

With Parmesan and lemon

£4.25

TOMATO & BASIL SALAD

£3.95

HOMEMADE MACCHERONI CHEESE GRATIN

£4.50

ROCKET & PARMESAN SALAD

£4.50

THE CANALETTO ROOM

Our private dining room is available for lunch and dinner, accommodating 14 guests in an elegant private space. Please ask a member of the team for more information.

DOLCETTI

GELATO CANNOLI

Mini cannoli filled with milk gelato and chocolate dipping sauce

£5.50

GELATO CICCHETTO

One scoop of olive oil and rosemary gelato with crushed smoked almonds and finished with Harry's olive oil

£3.95

PASSITO & BISCOTTI

Sicilian passito wine with almond biscuits for dipping

£8.50

CHOCOLATE ALMOND "OLIVES"

£3.95

DESSERTS

PROFITEROLES

Milk gelato filled profiteroles with chocolate mousse and warm chocolate sauce

£8.50

HARRY'S TOADSTOOL

White chocolate, fresh raspberries, mascarpone mousse, iced vanilla parfait and pistachio biscotti crunch served with warm pistachio sauce

£8.95

PANNA COTTA

Set vanilla cream with strawberry jelly and black pepper tuille

£7.25

PEAR & ALMOND CROSTATATA

Warm pear and almond puff pastry tart with marsala cream and caramel (allow 15 min)

£7.95

PARMIGIANO-REGGIANO

24 month aged Parmesan served with truffle aceto balsamico and Sardinian crispbread

£8.50

TIRAMISÙ

Classic Italian dessert made with espresso coffee and rum soaked savoiardi sponge biscuits with a mascarpone and marsala egg mousse, dusted with Valrhona bitter cocoa powder

£7.95

SUNDAES

GIANDUIA SUNDAE

Milk gelato and bitter chocolate gelato, IGP Piedmontese hazelnut brownie, chocolate mousse and salted caramel sauce

£8.95

AMALFI SUNDAE

Lemon sorbet, candied lemon, whipped cream, milk gelato, meringue, lemon sauce and sugared rosemary

£8.50

GELATO & SORBETTI

£5.95

FIOR DI LATTE

BITTER CHOCOLATE

STRAWBERRY

SALTED CARAMEL

SEASONAL

ZABAGLIONE

COFFEE & MASCARPONE

BLOOD ORANGE

HOMEMADE LIMONCELLO

*Served over shaved ice
Glass 25ml £3.50*

HARRY'S EXTRA VIRGIN OLIVE OIL 0.5L

Organic extra virgin olive oil from Maremma in Tuscany, specially blended for Harry's from young Leccino Groves by Josephine Falchetti every October

Tasting notes: green herbs / almonds / artichokes / fresh / fruity / slightly spicy

£25.00