

# HARRY'S

## DOLCE VITA

### COFFEE

ESPRESSO  
RISTRETTO  
ESPRESSO MACCHIATO  
ESPRESSO CON PANNA  
£3.25

DOUBLE ESPRESSO  
CAFÉ CORTADO  
CAFÉ AMERICANO  
£3.50  
  
ORZO £4.25  
*Caffeine-free barley coffee*

MAROCCHINO  
CAPPUCCINO  
CAFÉ LATTE  
FLAT WHITE  
£3.75

#### THE NEAPOLITAN FLIP £5.00

*We use Passalacqua coffee, roasted a few kilometres from Naples by the same Neapolitan family since 1948.*

*Using gravity rather than pressure, traditional pots from Naples are filled with boiling water then flipped, allowing the water to drip through the coffee. Similar to an Americano, it can be drunk black or with milk and serves two smaller cups, or one long one.*

#### AUTHENTIC ITALIAN HOT CHOCOLATE

*Choose from; dark, gianduia hazelnut, mint or white chocolate £4.50*

### TEAS

BREAKFAST BLEND £3.75  
*Intense and rich*  
  
ROSEBUD £5.75

CEYLON, EARL GREY,  
DARJEELING £3.75  
  
SENCHA,  
JASMINE PEARLS £4.50

FRESH MINT, CAMOMILE,  
PEPPERMINT, VERBENA £3.50  
  
OOLONG £5.75

### VINI DOLCI

VIN SANTO, FATTORIA BASCIANO,  
RUFFINA, TOSCANA, 2010  
*Glass 100ml £12.00*

BACCADORO PASSITO, FONDO ANTICO,  
SICILIA, NV  
*Glass 100ml £7.00*

### AFTER DINNER COCKTAILS

LIME & MINT SGROPPINO  
*A delicious and refreshing blend of  
Harry's homemade Limoncello,  
lime and mint sorbet and Belstar Prosecco*  
£9.00

HARRY'S ESPRESSO MARTINI  
*Homemade limoncello, espresso,  
gingerbread syrup*  
£8.50

FRANGELICO SOUR  
*A hazelnut twist on the Amaretto Sour.  
Frangelico hazelnut liqueur shaken  
with lemon, egg white and bitters*  
£8.75

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

## DOLCETTI

### GELATO CANNOLI

*Mini cannoli filled with milk gelato  
and chocolate dipping sauce*

£5.50

### GELATO CICCETTO

*One scoop of olive oil and rosemary gelato  
served 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 tuile*

£7.25

### PEAR & ALMOND CROSTATA

*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