

CICCHETTI

BREAD BASKET

Rosemary focaccia, Sardinian crispbread
and grissini sticks with green olive
tapenade dip
£4.50

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
£6.50

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
£3.75

ANTIPASTI

ZUPPA

Autumn vegetable minestrone served in a tomato
broth with gnocchetti sardi pasta and basil pesto
£7.50

BURRATA

Creamy burrata served on grilled
red and yellow peppers, finished with Parmesan
pangrattato and aged balsamic
£11.25

PROSCIUTTO E MELONE

Thinly sliced 24 month dry-cured ham
served over chilled melon with
carta di musica bread
£9.50

CALAMARI FRITTI

Crispy fried squid with lemon
and roasted garlic aioli
£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

HARRY'S TAGLIOLINI

Gratinated tagliolini pasta with
truffle, parmesan and cream
£12.95

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
£11.95

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
£10.95

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 £14.95

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,
crushed 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 £15.95

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

FUNGHI £16.95

Truffled mascarpone, smoked scarmoza, sautéed wild
mushrooms, garlic, baby spinach, flaked Parmesan and truffle

A discretionary optional service charge of 12.5% will be added to your bill. Cover charge £2.00 per person.

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

PASTE E RISOTTI

HARRY'S SPAGHETTI SEAFOOD

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

£22.75

LOBSTER RISOTTO

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

£29.95

PASTA VERDE

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

£16.50

LINGUINE VONGOLE

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

£17.95

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

£16.50

INSALATE

INSALATA DI GORGONZOLA

Butterhead lettuce with gorgonzola blue cheese, avocado and datterini tomatoes

£13.95

INSALATA DI POLLO

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

£15.50

INSALATA DI BURRATA

Burrata with warm chargrilled vegetables and basil pesto

£15.95

SECONDI

TONNO ALLA GRIGLIA

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

£18.95

PIATTO DEL GIORNO

*Plate of the day
Market Price*

SPIGOLA GRIGLIATA

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

£19.50

POLLO MILANESE

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

£17.75

HARRY'S VEAL PARMESAN

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

£24.50

AUBERGINE PARMIGIANA

Slices of aubergine layered with buffalo mozzarella and scamorza cheese, served in a rich tomato sauce

£15.95

BISTECCA DI MANZO

Chargrilled 8oz sirloin steak with garlic and rosemary thick cut chips, balsamic and black garlic dip

£19.95

HARRY'S RIB-EYE

Chargrilled marinated rib eye steak on the bone served with tomato and olive salsa, warm rosemary and garlic butter with Parmesan pangrattato

£29.95

TRUFFLED CHICKEN

Roast half-chicken served in a creamy mascarpone truffle sauce, sautéed mushrooms, parsley and garlic

£19.50

CONTORNI

OLIVE OIL & PARMESAN MASHED POTATOES

£3.50

ORZO & PINE NUT SALAD

With black olives and parsley

£4.50

HOMEMADE MACCHERONI CHEESE GRATIN

£4.50

GARLIC & ROSEMARY THICK CUT CHIPS

£4.25

CHOPPED SEASONAL GREENS

With Parmesan and lemon

£4.50

ROCKET & PARMESAN SALAD

£4.50

TOMATO & BASIL SALAD

£3.95

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

£9.75

HARRY'S TOADSTOOL

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

£10.00

PANNA COTTA

Set vanilla cream with strawberry jelly and black pepper tuille

£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

£8.95

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

£6.50

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