

## DOLCETTI

**GELATO CANNOLI**  
*Mini cannoli filled with milk gelato  
and chocolate dipping sauce*  
£5.50

**CHOCOLATE ALMOND "OLIVES"**  
*Roasted almonds covered in dark  
then white chocolate*  
£3.95

**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

**AFFOGATO AL CAFFE**  
*One scoop of fior di latte gelato  
served with espresso coffee*  
£4.95

## DESSERTS

**PROFITEROLES**  
*Milk gelato filled profiteroles with chocolate  
mousse and warm chocolate sauce*  
£9.75

**TIRAMISÙ**  
*Espresso coffee and rum-soaked savoiardi sponge  
biscuits with a mascarpone and marsala egg  
mousse, dusted with Valrhona bitter  
cocoa powder*  
£8.95

**PANNA COTTA**  
*Set vanilla cream with strawberry jelly  
and black pepper tuile*  
£7.25

**HARRY'S TOADSTOOL**  
*White chocolate, fresh raspberries, mascarpone mousse,  
iced vanilla parfait and pistachio biscotti crunch served  
with warm pistachio sauce*  
£10.00

**PEAR & ALMOND CROSTATATA**  
*Warm pear and almond puff pastry tart with  
marsala cream and caramel (allow 15 min)*  
£7.95

**FORMAGGI**  
*Selection of 3 cheeses served with balsamic jelly,  
mustard fruits, truffle honey and carta di musica*  
£12.95

**BABA AL LIMONCELLO**  
*Warm sponge cake soaked in limoncello,  
served with lemon curd, confit lemon and  
Chantilly cream*  
£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

*Two scoops £5.00 Three scoops £6.50*

**FIOR DI LATTE**  
**SALTED CARAMEL**  
**PISTACHIO, ALMOND & LEMON**

**BITTER CHOCOLATE**  
**MORELLO CHERRY**

**STRAWBERRY**  
**YOGHURT & APRICOT**  
**SHEEP'S RICOTTA & CHERRY**

**HARRY'S 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

**GIFT VOUCHERS**  
*Our gift vouchers are the perfect present for friends and family  
to celebrate a special occasion or just to say thank you.  
Available to purchase at the restaurant or online.*

**THE CANALETTO PRIVATE DINING 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.*

# HARRY'S

DOLCE VITA

## CICCHETTI

### 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

### BREAD BASKET

*Rosemary focaccia, Sardinian crispbread and grissini sticks with green olive*

*tapenade dip*

£4.50

### 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

### ZUCCHINI FRITTI

*Crispy courgette with herbed yoghurt*

£6.50

### QUATTRO FORMAGGI FLATBREAD

*With herbs and garlic*

£5.75

## ANTIPASTI

### ZUPPA DI CIPOLLE

*Creamy onion soup served with burrata tortellini, focaccia crouton and baby basil*

£7.50

### HARRY'S TAGLIOLINI

*Gratinated tagliolini pasta with truffle, Parmesan and cream*

£12.95

### COURGETTE FLOWER

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

£9.25

### VERDURE ALLA GRIGLIA

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

£7.95

### PROSCIUTTO E GNOCCO FRITTO

*Thinly-sliced, 24 month dry-cured ham, served with a fried savoury dough and rocket salad*

£8.50

### INSALATA DI GORGONZOLA

*Butterhead lettuce with Gorgonzola blue cheese, avocado and datterini tomatoes*

£7.50

### CALAMARI FRITTI

*Crispy, polenta-coated squid*

£9.50

### BURRATA

*Creamy burrata from Puglia*

*with 24 month Prosciutto* £12.75

*or*

*with oscietra caviar and Amalfi lemon* £19.95

*or*

*with confit peppers and pangrattato* £11.25

### INSALATA CAPRESE

*Buffalo mozzarella, vine-ripened tomatoes and fresh basil leaves with Harry's Olive Oil*

£8.95

### CARPACCIO DI MANZO

*Raw slices of beef*

*with Cipriani mustard dressing* £11.95

*or*

*with fennel, Taggiasca olives & lemon* £11.95

### TUNA CRUDO

*Thinly sliced raw yellowtail tuna*

*with avocado, tomatoes & pistachios* £10.95

*or*

*with tuna sauce & fennel salad* £11.75

## 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*

### 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 Olive Oil*

### BURRATA & PESTO £15.50

*Burrata, Taggiasca olives, D.O.P. San Marzano tomatoes, green pesto, basil and Parmesan*

### FUNGHI & TARTUFO £16.95

*Wild mushrooms, Gorgonzola cheese, garlic, baby spinach, flaked Parmesan and grated truffle*

### SALSICCIA AL FINOCCHIO £16.50

*Pork sausage meat with fennel, tenderstem broccoli, red chillies, fennel pollen and Parmesan*

### CRAB & AVOCADO £23.75

*White base pizza with red chillies, crushed avocado, dressed white crab meat, fresh basil & Amalfi lemon zest*

### 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*

*Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 12.5% will be added to your bill.*

## PASTE E RISOTTI

### WILD MUSHROOM RISOTTO

*Creamy Carnaroli rice and wild mushroom risotto with 24 month aged Parmesan*

£17.95

### HARRY'S SPAGHETTI SEAFOOD

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

£22.75

### PASTA VERDE

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

£16.50

### LOBSTER SPAGHETTI

*Lobster cooked in white wine, fresh chilli, datterini tomatoes, garlic, basil and Amalfi lemon, finished with Harry's Olive Oil*

£29.95

### CANNELLONI DI ZUCCA

*Tube-shaped pasta filled with pumpkin and ricotta, served with D.O.P. San Marzano tomatoes, cheese bechamel sauce, Parmesan pangrattato, amaretti crumbs and sage leaves*

£15.50

### LINGUINE VONGOLE

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

£17.95

### PAPPARDELLE AL RAGÙ BOLOGNESE

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

£16.50

### LINGUINE AL GRANCHIO

*Squid ink linguine, white crab meat, chilli, garlic, spring onion, white wine & Amalfi lemon*

£24.95

## SECONDI

### INSALATA DI GORGONZOLA

*Butterhead lettuce with Gorgonzola blue cheese, avocado and datterini tomatoes*

£13.95

### INSALATA DI POLLO

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

£15.50

### INSALATA DI BURRATA

*Burrata with warm chargrilled vegetables and basil pesto*

£15.95

### TONNO ALLA GRIGLIA

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

£18.95

### FRUTTI DI MARE

*Seafood platter of lobster tail, squid, prawns, clams & mussels. Cooked with artichokes, chilli and white wine.*

*Served with grilled focaccia*

£39.95

### SPIGOLA GRIGLIATA

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

£19.50

### BISTECCA DI MANZO

*Chargrilled dry aged 8oz sirloin steak served with rocket salad, datterini tomatoes and black garlic-balsamic 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

### AUBERGINE PARMIGIANA

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

£15.95

### POLLO MILANESE

*Thinly-beaten chicken breadcrumbed and fried*

*with rocket salad, datterini tomatoes and grated Parmesan*

£15.95

or

*with grilled broccoli, rocket salad, Parmesan shavings and black truffle mayonnaise*

£17.95

### HARRY'S VEAL PARMESAN

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

£24.50

### TRUFFLED CHICKEN

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

£19.50

### SOLE & VONGOLE

*Lemon sole fillets served with a Gavi Di Gavi wine sauce with clams, samphire, parsley & Amalfi lemon*

£24.95

## CONTORNI

### OLIVE OIL MASHED POTATOES

*With Parmesan*

£3.50

### GARLIC & ROSEMARY THICK CUT CHIPS

£4.25

### TOMATO & BASIL SALAD

£3.95

### TENDERSTEM BROCCOLI

*With Parmesan and lemon*

£4.50

### GREEN BEANS

*With chilli, garlic & olive oil*

£4.25

### MUSHROOM POLENTA

*With roasted mushrooms & Parmesan*

£4.50

### HOMEMADE MACCHERONI CHEESE GRATIN

£4.50

### ROCKET & PARMESAN SALAD

£4.50