

THE
CANALETTO
PRIVATE DINING ROOM

HARRY'S
DOLCE VITA



THE CANALETTO PRIVATE DINING ROOM

Harry's Dolce Vita offers an intimate private space for events and functions which is available to book seven days a week for lunch and dinner.

Behind its golden door on Hans Road, The Canaletto Private Dining Room accommodates up to 14 guests on one round table, and is the ideal space for all occasions including business and private celebrations.

Seasonal Italian sourcing inspire the menus through classic dishes of pasta and carne e pesce, served either as a set menu, choice menu or an Italian family style sharing menu.

With soft furnishings and décor evoking Harry's Dolce Vita's Italian roots and the Italian Renaissance, the space features oak panelling and brass framed Venetian mirrors with brass button details, with a striking Murano glass chandelier adding a touch of glamour to the space.

Our dedicated Events Manager is available to assist with any details to enhance your occasion whether that be music, floral arrangements or table design to create a truly memorable event.



MORE DETAILS

For The Canaletto Room we do not have any room hire charges but instead prices are based on a minimum spend which varies by time of day. All of our pricing is inclusive of complimentary menus, place cards and Wifi. Please note we are unable to allow corkage. All tables will be decorated with seasonal flowers. Please note that there is no lift access to The Canaletto Room.

Audio Visual

Please note non-amplified live music is permitted and restaurant background music is available. We have an inbuilt sound system. You are welcome to play your own music through the sound system in the room, or background music can be provided.

Travel & Parking

Nearest tube – Knightsbridge

Parking - NCP London Cadogan Place
Cadogan Place, Knightsbridge, London, SW1X 9SA (6 minute walk)

Timings

Breakfast: N/A

Lunch: 12.00 until 17.00 with host's access from 11.30

Dinner: 18.30 until 00.00 with host's access from 18.00
(Sunday guests' departure 23.00)

Food Allergen Disclaimer

Please always inform us of any allergies or intolerances. 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.



CICCHETTI

OLIVES

*Green and black olives with
fennel seeds and lemon*

£3.50

TRUFFLE
PECORINO NUTS
£3.50

CANAPÉS

£2.50 per item

We recommend 4 canapés per person for a pre-lunch or dinner reception.

CALAMARI FRITTI

With lemon and garlic aioli

PROSCIUTTO & MELONE SKEWER

TUNA PIZZETTA

TRUFFLE ARANCINI

COURGETTE FLOWER

With lemon ricotta and truffled honey

PARMESAN TUILES

SMOKED SALMON

With dill sour cream and pine nuts on crunchy base

BUFFALO MOZZARELLA & TOMATO SKEWERS

With basil and Harry's Olive Oil

GARLIC FLAT BREAD

N'DUJA FLAT BREAD

PIZZE

*To be enjoyed sharing style on arrival or as an additional course.
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 Extra Virgin Olive Oil*

BURRATA & PESTO £16.50

Burrata, Taggiasche olives, D.O.P. San Marzano tomatoes, green pesto, 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 & TARTUFO £16.95

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



PASTE E RISOTTI

*An additional course of pasta or risotto can be added to all menus
at a supplement of £12.00 per person.*

COURGETTE AND LEMON RICOTTA TORTELLONI

*Courgette and lemon ricotta parcels served in a D.O.P San Marzano tomato sauce,
finished with fresh basil and Harry's Olive Oil*

PARMESAN RISOTTO

Creamy carnaroli rice and Parmesan risotto

PASTA VERDE

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

LOBSTER RISOTTO

(A further £3 supplement)

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



COCKTAILS

BELLINI £9.50

The Venetian classic.

Peach juice stirred with Prosecco

ROSSINI £9.50

Strawberry purée & Prosecco

ESPRESSO MARTINI £9.50

*Wyborowa vodka, Tosolini Coffee liqueur,
fresh espresso and sugar*

SGROPPINO £9.50

*A delicious and refreshing blend of Harry's Limoncello,
sorbet and Prosecco*

FRANGELICO SOUR £9.50

*A hazelnut twist on the Amaretto Sour. Frangelico
hazelnut liqueur shaken with lemon, egg white & bitters*

SPRITZER

APEROL SPRITZ £9.50

The classic recipe. Aperol, Prosecco, soda and orange

CAMPARI SPRITZ £9.50

Campari, Prosecco, soda and orange

RIALTO SPRITZ £9.50

*Named after the Rialto Bridge in Venice a delicious blend
of Rinomato Aperitivo, Prosecco and fresh watermelon*

SPRITZ VERGINE £5.95

*A non-alcoholic version of the classic Aperol Spritz. Crodino aperitivo,
Amalfi lemon juice and soda with and orange slice*

BERGAMONT SPRITZ £11.75

Italicus Bergamotto, Wyborowa Vodka, Prosecco and Fever-Tree Soda Watere

PRIVATE DINING MENUS

Please select **one** menu for your whole party.

All menus served with selection of sides to share including tomato basil salad, chopped greens, olive oil and Parmesan mash and rocket and Parmesan salad.

You are welcome to mix the dishes to create your own set menu.

MENU 1

£46.00 per person

ZUPPA DI PISELLI

Fragrant pea and mint soup served with burrata tortellini, focaccia crouton and baby basil

INSALATA DI POLLO E CECI

Chargrilled chicken breast, chickpeas, hazelnuts, parsley, mint and herb yoghurt

PANNA COTTA

Set vanilla cream with strawberry jelly and black pepper tuile

SELECTION OF TEAS AND FILTER COFFEE



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An additional cheese course can be added to all menus at a supplement of £12.50 per person.
Cheeseboards will consist of a bespoke selection of three Italian cheeses, served with crackers and seasonal accompaniments.

Chocolate almond 'olives' and pistachio-almond biscotti supplement of £3.50 per person.

PRIVATE DINING MENUS

MENU 2

£50.00 per person

TUNA CRUDO

*Thinly-sliced raw yellowtail tuna with orange,
pickled fennel and orange blossom dressing*

PASTA VERDE

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

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*

SELECTION OF TEAS AND FILTER COFFEE



PRIVATE DINING MENUS

MENU 3

£54.00 per person

BURRATA

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

POLLO MILANESE

*Thinly-beaten chicken, breadcrumbed and fried served with rocket salad,
datterini tomatoes and grated Parmesan*

PROFITEROLES

Milk gelato filled profiteroles with chocolate mousse and warm chocolate sauce

SELECTION OF TEAS AND FILTER COFFEE



PRIVATE DINING MENUS

MENU 4

£60.00 per person

CARPACCIO DI MANZO

Raw sliced beef with Cipriani mustard dressing, rocket and Parmesan

SPIGOLA GRIGLIATA

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

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

SELECTION OF TEAS AND FILTER COFFEE



PRIVATE DINING MENUS

MENU 5

£68.00 per person

HARRY'S TAGLIOLINI

Gratinated tagliolini pasta with truffle, Parmesan and cream

HARRY'S VEAL PARMESAN

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

HARRY'S TOADSTOOL

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

SELECTION OF TEAS AND FILTER COFFEE



PRIVATE DINING MENUS

MENU 6

£75.00 per person

TUNA CRUDO

*Thinly-sliced raw yellowtail tuna with orange,
pickled fennel and orange blossom dressing*

HARRY'S RIB-EYE

*Chargrilled marinated 12oz rib-eye steak on the bone served with tomato and olive salsa,
warm rosemary and garlic butter with Parmesan pangrattato*

PEAR & ALMOND CROSTATA

Warm pear and almond puff pastry tart with marsala cream and caramel

SELECTION OF TEAS AND FILTER COFFEE



CHOICE MENU

Please select one menu for your whole party. Guests are welcome to order their dishes from these menus on the day of their event.

All menus served with selection of sides to share including tomato basil salad, chopped greens, olive oil and Parmesan mash and rocket and Parmesan salad.

MENU 7

£75.00 per person

INSALATA CAPRESE

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

COURGETTE FLOWER

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

PROSCIUTTO E GNOCCO FRITTO

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

COURGETTE AND LEMON RICOTTA TORTELLONI

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

SPIGOLA GRIGLIATA

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

BISTECCA DI MANZO

Chargrilled 8oz sirloin steak with and black garlic balsamic dip

PROFITEROLES

Milk gelato filled profiteroles with chocolate mousse and warm chocolate sauce

PEAR & ALMOND CROSTATA

Warm pear and almond puff pastry tart with marsala cream and caramel

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

SELECTION OF TEAS AND FILTER COFFEE

CHOICE MENU

MENU 8

£85.00 per person

TUNA CRUDO

*Thinly-sliced raw yellowtail tuna with orange,
pickled fennel and orange blossom dressing*

CARPACCIO DI MANZO

Raw sliced beef with Cipriani mustard dressing, rocket and Parmesan

HARRY'S TAGLIOLINI

Gratinated tagliolini pasta with truffle, Parmesan and cream

HARRY'S VEAL PARMESAN

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

TONNO ALLA GRIGLIA

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

PASTA VERDE

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

HARRY'S TOADSTOOL

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

PANNA COTTA

Set vanilla cream with strawberry jelly and black pepper tuile

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*

SELECTION OF TEAS AND FILTER COFFEE

VEGETARIAN CHOICE MENU

MENU 9

£60.00 per person

BURRATA

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

COURGETTE FLOWER

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

VERDURE ALLA GRIGLIA

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

COURGETTE AND LEMON RICOTTA TORTELLONI

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

AUBERGINE PARMIGIANA

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

PARMESAN RISOTTO

Creamy carnaroli rice and Parmesan risotto

PROFITEROLES

Milk gelato filled profiteroles with chocolate mousse and warm chocolate sauce

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

PEAR & ALMOND CROSTATA

Warm pear and almond puff pastry tart with marsala cream and caramel

SELECTION OF TEAS AND FILTER COFFEE

SHARING MENUS

Please select **one** menu for your whole party.

All menus served with selection of sides to share including tomato basil salad, chopped greens, olive oil and Parmesan mash and rocket and Parmesan salad.

You are welcome to mix the dishes to create your own set menu.

Served family style in the middle of the table.

MENU 1

£95.00 per person

TRUFFLE ARANCINI
ZUCCHINI FRITTI
TUNA PIZZETTA

BURRATA & PESTO PIZZA
GARLIC FLATBREAD
CAPRESE SALAD
VERDURE ALLA GRIGLIA
TUNA CRUDO
PROSCIUTTO & MELONE

PARMESAN RISOTTO

BISTECCA

PANNA COTTA
CANNOLI GELATO
ALMOND & PISTACHIO BISCOTTI

SELECTION OF TEAS AND FILTER COFFEE

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An additional cheese course can be added to all menus at a supplement of £12.50 per person.
Cheeseboards will consist of a bespoke selection of three Italian cheeses, served with crackers and seasonal accompaniments.

Chocolate almond 'olives' and pistachio-almond biscotti supplement of £3.50 per person.

SHARING MENUS

MENU 2

£115.00 per person

TRUFFLE ARANCINI
ZUCCHINI FRITTI
TUNA PIZZETTA
PARMESAN TUILLES

BURRATA & CAVIAR PIZZA
QUATTRO FORMAGGI FLATBREAD
N'DUJA FLATBREAD
BURRATA
VERDURE ALLA GRIGLIA
CARPACCIO DI MANZO

LOBSTER RISOTTO

AGNELLO SCOTTADITO E CAPONATA

AGED PARMESAN & BARREL AGED TRUFFLE BALSAMIC

GIANDUIA SUNDAE
CANNOLI GELATO
ALMOND & PISTACHIO BISCOTTI

SELECTION OF TEAS AND FILTER COFFEE



DRINKS

SPARKLING WINE

	<i>Region</i>	<i>Bottle</i>
Ferrari Blanc de Blancs, Maximum Brut <i>NV</i>	Trento	£60
Champagne, R. Pouillon & Fils, Brut Reserve <i>NV</i>	France	£75
Champagne, Veuve Cliquot, Yellow Label <i>NV</i>	France	£85
Ferrari, Perle 2014	Trento	£90
Champagne, Veuve Clicquot, Rosé <i>NV</i>	France	£97
Champagne, Veuve Cliquot, Extra Brut, Extra Old <i>NV</i>	France	£170
Giulio Ferrari 2007	Trento	£190
Champagne, Dom Pérignon 2008	France	£210
Champagne, Krug, Grande Cuvée <i>NV</i>	France	£220
Champagne, Veuve Cliquot, La Grande Dame <i>NV</i>	France	£280

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ROSÉ WINE

	<i>Region</i>	<i>Bottle</i>
Lagrein Alois Lageder 2018	Trentino-Alto Adige	£39
Chiaretto del Garda, Bulgarini 2018	Lombardia	£45

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DESSERT WINE

	<i>Region</i>	<i>Bottle</i>
Moscato d'Asti, Vietti, Cascinetta 2018 375ml	Piemonte	£24
Baccadoro Passito, Fondo Antico <i>NV</i> 50ml	Sicilia	£28
Vin Santo, Fattoria Basciano, Ruffina 2012 375ml	Toscana	£46
Aleatico Passito, Li Veli 2009 50ml	Puglia	£75

DRINKS

WHITE WINE

	<i>Region</i>	<i>Bottle</i>
Falanghina, Terre di Vulcano, Bisceglia, 2018	Campania	£30
Verdicchio dei Castelli di Jesi Classico Superiore, Marotti Campi, 2018	Marche	£34
Pinot Bianco, Dogheria, Poderi dal Nespoli, 2018	Emilia-Romagna	£35
Grillo Parlante, Fondo Antico, 2017	Sicilia	£35
Ciro Bianco, Scala, 2019	Calabria	£37
Lugana, Bulgarini, 2018	Lombardia	£38
Casamatta Bianco, Bibi Graetz, 2017	Toscana	£40
Frascati, Villa Simone, Villa dei Preti, 2018	Lazio	£43
Pinot Grigio, Alois Lageder, Terra Alpina, 2018	Alto Adige	£44
Sauvignon Blanc, Bastianich, Vigne Orsone, 2018	Friuli	£45
Pecorino, Luigi Valori, 2018	Abruzzo	£46
Gavi di Gavi Superiore, Morgassi 'Volo Riserva', 2017	Piemonte	£49
Soave Classico, Suavia, Monte Carbonare, 2017	Veneto	£52
Timorasso Monferrato Bianco, Morgassi, Timorgasso, 2015	Piemonte	£55
Pinot Grigio, Porer, Alois Lageder, 2018	Alto Adige	£56
Verdeca, Li Veli, Asko, 2019	Puglia	£57
Roero Arneis, Vietti, 2019	Piedmonte	£58
Manzoni Bianco, Alois Lageder, Forra, 2018	Alto Adige	£59
Etna Bianco, Tornatore, Pietrarizzo, 2017	Sicilia	£65
Vespa Bianco, Bastianich, 2016	Friuli	£76
Soave Classico Superiore, Suavia, Le Rive, 2016	Veneto	£81
Bianco Secco, Quintarelli, 2018	Veneto	£95
Chardonnay, Alois Lageder, Lowengang, 2016	Alto Adige	£100
Cervaro della Sala, Antinori, 2017	Umbria	£110

DRINKS

RED WINE

	<i>Region</i>	<i>Bottle</i>
Frappato, Nerello Mascalese, Terre di Giunara, 2018	Sicilia	£32
Aglianico del Vulture, Terre di Vulcano, 2018	Basilicata	£33
Chianti Rufina, Fattoria di Basciano, 2017	Toscana	£34
Primitivo Appasimento, Masseria Borgo Dei Trulli, Lucale, 2017	Puglia	£35
Pericone, Fondo Antico, 2017	Sicilia	£37
Ciro Rosso, Scala, 2018	Calabria	£37
Montepulciano, Luigi Valori, 2016	Abruzzo	£38
Valpolicella Classico, Nicolis, 2018	Veneto	£38
Primitivo Di Manduria DOP, Masseria Borgo Dei Trulli, 2017	Puglia	£39
Casamatta Rosso, Bibi Graetz	Toscana	£39
Lacrima di Morro d'Alba, 'Orgiolo' Marotti Campi, 2017	Marche	£40
Morellino di Scansano, La Mozza Maremma, 2016	Toscana	£41
Susumanielo, Askos, Salento, 2018	Puglia	£44
Dolcetto d'Alba, Paolo Conterno, 2017	Piemonte	£45
Etna Rosso, Tornatore, 2017	Sicilia	£48
Valpolicella Ripasso La Dama, 2016	Veneto	£50
Nebbiolo, Vietti Perbacco, 2018	Piemonte	£55
Sughere, Rocca di Frassinello Maremma, 2016	Toscana	£58
Pinot Noir, Alois Lageder, 2017	Alto Adige	£60
Salice Salentino, Li Veli, Pezzo Morgana, 2016	Puglia	£63
Vino Nobile Boscarelli Montepulciano, 2016	Toscana	£68
Castellare Chianti Classico Riserva, 2016	Toscana	£69
Vespa Rosso, Bastianich, 2014	Friuli	£70
Barolo, 'Riva del Bric' Paolo Conterno, 2015	Piemonte	£75
Amarone della Valpolicella Classico, Nicolis, 2012	Veneto	£95
Pinot Noir, Alois Lageder, Krafuss, 2016	Alto Adige	£105
Brunello di Montalcino, Talenti, 2014	Toscana	£110
I Sodi di San Niccolo, Castellare, 2016	Toscana	£120
Barolo Vietti, Castiglione, 2016	Piemonte	£130
'Montevetrano', Silvia Imperato, 2007	Campania	£145
Valpolicella Classico Superiore, Quintarelli, 2012	Veneto	£185
Tignanello, Antinori, 2016	Toscana	£210
Barbaresco, Vietti, Masseria, 2015	Piemonte	£260
Barolo, Vietti, Lazzarito, 2012	Piemonte	£360
Ornellaia, Tenuta Dell'Ornellaia, 2008	Toscana	£550
Amarone della Valpolicella Classico, Quintarelli, 2011	Veneto	£660

CONTACT US

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