

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

BISCOTTI & VIN SANTO
Sweet and full bodied Tuscan dessert wine with almond biscuits for dipping
£13.50

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 CROSTATA
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

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

STRAWBERRY
ALMOND & CHERRY
BITTER CHOCOLATE

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

BRUNCH

Served 11am to 3pm weekends

CICCHETTI

TRUFFLE ARANCINI
Fried rice balls with truffle
and Parmesan
£5.50

**GARLIC & ROSEMARY
FLATBREAD**
With Harry's Olive Oil
£4.95

TUNA PIZZETTA
Raw tuna, truffle citrus dressing,
tomatoes and basil on a crispy base
£6.95

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 PISELLI
Fragrant pea and mint soup served
with burrata tortellini, focaccia crouton
and baby basil
£7.50

**INSALATA DI MOZZARELLA
E NETTARINA**
Nectarine and buffalo mozzarella salad with
rocket, fennel, courgette & pistachio with a
lemon mustard dressing
£8.50

CALAMARI FRITTI
Crispy, polenta-coated squid
£9.50

CARPACCIO DI MANZO
Raw slices of beef
with Cipriani mustard dressing
£11.95

HARRY'S TAGLIOLINI
Gratinated tagliolini pasta with
truffle, Parmesan and cream
£12.95

PROSCIUTTO E GNOCCO FRITTO
Thinly-sliced, 24 month dry-cured ham,
served with a fried savoury dough
and rocket salad
£8.50

BURRATA
Creamy burrata from Puglia

with 24 month Prosciutto £12.75
or
with datterini tomato, basil and
extra virgin olive oil £11.25

COURGETTE FLOWER
Fried courgette flowers,
truffled honey, mint, pine nut salad
and lemon ricotta
£9.25

INSALATA CAPRESE
Buffalo mozzarella, vine-ripened
tomatoes and fresh basil leaves
with Harry's Olive Oil
£8.95

TUNA CRUDO
Thinly sliced raw yellow fin tuna with peach,
white crab, avocado & ginger dressing
£12.25

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, Taggiasche 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

**PEPE ESSICCATO AL SOLE
E RICOTTA SALATA** £15.25
White based pizza, smoked scamorza, sundried pepper,
yellow datterini tomato, salted ricotta and basil

ROSSO £15.95
Spicy pepperoni, schiacciata piccante, nduja, 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

PRIMAVERA RISOTTO
Creamy carnaroli rice and baby vegetable
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

TAGLIOLINI DI GRANCHIO
Extra thin egg pasta with picked white crab meat, spinach,
shellfish bisque, parsley, datterini tomato & Amalfi lemon
£24.95

LOBSTER SPAGHETTI
Lobster cooked in white wine, fresh chilli, datterini tomatoes, garlic,
basil and Amalfi lemon, finished with Harry's Olive Oil
£29.95

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

BRUNCH

AVOCADO & EGGS ON TOAST
Crushed avocado with basil, chilli, ricotta
cheese and two poached hen's eggs on toasted
durum wheat bread
£13.50

EGGS BENEDICT & CHIPS
Two poached hen's eggs on focaccia
with sliced ham, hollandaise sauce
& rosemary thick cut chips
£12.95

EGGS ROYALE & CHIPS
Two poached hen's eggs on focaccia
with smoked salmon, hollandaise sauce
& rosemary thick cut chips
£12.95

WAFFLE & BACON
Classic waffle served with roasted streaky
bacon, sour cream, blueberries & maple syrup
£12.95

INSALATA DI POLLO E CECI
Chargrilled chicken breast, chickpeas,
hazelnuts, parsley, mint and herb yoghurt
£15.50

CRAB BENEDICT & CHIPS
Two poached hen's eggs on white crab meat,
tomato and crushed avocado, toasted durum
wheat bread with hollandaise sauce &
rosemary thick cut chips
£22.75

STEAK & EGG
Thinly sliced and chargrilled sirloin steak
with garlic and rosemary thick cut chips,
fried hen's egg and hollandaise sauce
£22.95

HARRY'S VEAL PARMESAN
Veal Milanese baked with buffalo mozzarella,
tomato sauce, basil and Parmesan
£24.50

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

TONNO ALLA GRIGLIA
Chargrilled tuna steak served
with cannellini beans and a
warm tomato, Taggiasca olive,
Amalfi lemon and basil salsa
£18.95

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, breadcrumb
and fried with rocket salad,
datterini tomatoes and grated Parmesan
£15.95

TRUFFLED CHICKEN
Roast half-chicken served in a
creamy mascarpone truffle sauce,
sautéed mushrooms, parsley and garlic
£19.50

CONTORNI

OLIVE OIL MASHED POTATOES
With Parmesan
£3.50

**GARLIC & ROSEMARY
THICK CUT CHIPS**
£4.25

ROCKET & PARMESAN SALAD
£4.50

TENDERSTEM BROCCOLI
With Parmesan and lemon
£4.50

GREEN BEANS
With chilli, garlic & olive oil
£4.25

STREAKY BACON
£3.50

**HOMEMADE MACCHERONI
CHEESE GRATIN**
£4.50

TOMATO & BASIL SALAD
£3.95