

## CICCHETTI

### TRUFFLE ARANCINI

*Fried rice balls with truffle and Parmesan*

£5.50

### OLIVES

*Green and black olives with fennel seeds and lemon*

£3.75

### BREAD BASKET

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

£4.50

### 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

### ZUCCHINI FRITTI

*Crispy courgette with herbed yoghurt*

£6.50

### HARRY'S TAGLIOLINI

*Gratinated tagliolini pasta with truffle, Parmesan and cream*

£12.95

### CARPACCIO DI MANZO

*Raw slices of beef with Cipriani mustard dressing*

£11.95

### PROSCIUTTO E GNOCCO FRITTO

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

£8.50

## ANTIPASTI

### BURRATA

*Creamy burrata from Puglia*

*with 24 month Prosciutto* £12.75

or

*with datterini tomato, basil and extra virgin olive oil* £11.25

### CALAMARI FRITTI

*Crispy, polenta-coated squid*

£9.50

### 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

## PIZZE

### 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*

### 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*

### FUNGHI & TARTUFO

*£16.95  
Wild mushrooms, Gorgonzola cheese, garlic, baby spinach, flaked Parmesan and grated truffle*

## PASTE E RISOTTI

### PAPPARDELLE AL RAGÙ BOLOGNESE

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

£16.50

### PRIMAVERA RISOTTO

*Creamy carnaroli rice and baby vegetable risotto with 24 month aged Parmesan*

£17.95

### LINGUINE VONGOLE

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

£17.95

### PASTA VERDE

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

£16.50

*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.*

## SECONDI

### TONNO ALLA GRIGLIA

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

£18.95

### POLLO MILANESE

*Thinly-beaten chicken breadcrumbed 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

### HARRY'S VEAL PARMESAN

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

£24.50

### SPIGOLA GRIGLIATA

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

£19.50

### AUBERGINE PARMIGIANA

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

£15.95

## CONTORNI

### GARLIC & ROSEMARY

#### THICK CUT CHIPS

£4.25

### GREEN BEANS

*With chilli, garlic & olive oil*

£4.25

### HOMEMADE MACCHERONI

#### CHEESE GRATIN

£4.50

### ROCKET & PARMESAN SALAD

£4.50

### TOMATO & BASIL

#### SALAD

£3.95

## 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

### BISCOTTI & VIN SANTO

*Sweet and full bodied Tuscan dessert wine with almond biscuits for dipping*

£13.50

### 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

### HARRY'S TOADSTOOL

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

£10.00

## TAKE AWAY

*For two people*

### GIANDUIA SUNDAE

*Milk gelato and bitter chocolate gelato, IGP Piedmontese hazelnut brownie, chocolate mousse and salted caramel sauce*

£16.95

## GELATO & SORBETTI

*Two scoops £5.00 Three scoops £6.50*

FIOR DI LATTE  
SALTED CARAMEL

GIANDUIA SUNDAE  
PISTACHIO  
BITTER CHOCOLATE

STRAWBERRY  
ALMOND & CHERRY

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