

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

HAZELNUT PANNA COTTA

Set vanilla and hazelnut cream, croccante alle nocciole

£7.50

PEAR & ALMOND CROSTATA

Warm pear and almond puff pastry tart with marsala cream and caramel (allow 15 min)

£7.95

HARRY'S TOADSTOOL

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

£10.00

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

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

PISTACHIO

ALMOND & CHERRY

SALTED CARAMEL

STRAWBERRY

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

CICCHETTI

TRUFFLE ARANCINI
Fried rice balls with truffle
and Parmesan
£5.95

**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
£5.25

OLIVES
Green and black olives
with fennel seeds and lemon
£3.75

ZUCCHINI FRITTI
Crispy courgette with herbed yoghurt
£6.75

**QUATTRO FORMAGGI
FLATBREAD**
With herbs and garlic
£5.75

ANTIPASTI

ZUPPA DI ZUCCA
Cream pumpkin soup, cannellini beans,
cavolo nero and farro
£7.50

VERDURE ALLA GRILLIA
Warm chargrilled vegetables
with crushed pine nuts, basil, lemon
and Parmesan pangrattato
£10.25

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 yellowfin tuna with ruby
grapefruit, white crab, avocado, ginger
dressing & basil
£12.25

**INSALATA DI PUNTARELLE
E PREZZEMOLO**
Puntarella and parsley salad, butterleaf,
pecorino and lemon dressing
£10.50

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

CAVOLO NERO & N'DUJA £16.50
White base pizza, spicy Calabrian sausage,
cavolo nero, chilli, garlic, crème fraîche, lemon zest
and 24 month aged Parmesan

**PEPE ESSICCATO AL SOLE
E RICOTTA SALATA** £15.25
White based pizza, smoked scamorza, sun-dried 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

PORCINI RISOTTO
Creamy carnaroli rice and butter roasted
porcini 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

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

GIRASOLI DI ZUCCA
Filled pasta ravioli with pumpkin,
burnt butter, sage and crushed amaretti
£16.50

SECONDI

**CARRÉ D'AGNELLO
E BORLOTTI**
Grilled rack of lamb with borlotti beans,
cavolo nero, fregola, Taggiasche olive and
minted salsa verde
£24.95

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

BISTECCA DI MANZO
Chargrilled dry aged 8oz sirloin steak served
with rocket salad, datterini tomatoes and
black garlic-balsamic dip
£19.95

POLLO MILANESE
Thinly-beaten chicken breadcrumbed and fried
with rocket salad, datterini tomatoes
and grated Parmesan
£16.95

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

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

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

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

TENDERSTEM BROCCOLI
With Parmesan and lemon
£4.50

GREEN BEANS
With chilli, garlic & olive oil
£4.25

TOMATO & BASIL SALAD
£3.95

**OLIVE OIL
MASHED POTATOES**
With Parmesan
£3.50

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

**HOMEMADE MACCHERONI
CHEESE GRATIN**
£4.50

**ROCKET &
PARMESAN SALAD**
£4.50