

## 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 CAFFÈ

*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, raspberries, lemon balm and hazelnut croccante*

£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

## GELATO & SORBETTI

Two scoops £5.00 Three scoops £6.50

### FIOR DI LATTE

### ALMOND & CHERRY

### STRACCIATELLA

### LEMON

### PISTACHIO

### SALTED CARAMEL

### BITTER CHOCOLATE

### MANGO

### 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

**PROVOLONE FRITTI**  
Crispy fried Provolone cheese, picante pomodoro  
sauce, datterini tomatoes, rocket and Parmesan  
£7.25

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

**INSALATA MOZZARELLA**  
Buffalo mozzarella, orange, crème fraîche,  
basil, candied walnuts and tarragon salad  
£8.95

**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  
avocado, datterini tomato, pistachio and  
a lemon ponzu dressing  
£11.95

**INSALATA DI  
GORGONZOLA**  
Butterhead lettuce with Gorgonzola blue  
cheese, avocado and datterini tomato  
£7.50 / £13.95

## 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

**ZUCCHINE E PEPE ESSICCATO**  
**AL SOLE** £15.50  
Courgette, sun-dried pepper & creamy burrata with baby  
basil, lemon zest and 24 month aged Parmesan

**CRAB & AVOCADO** £23.75  
White based pizza with red chillies, crushed avocado,  
dressed white crab meat, basil & Amalfi lemon zest

**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

**TORTELLINI DI ZUCCHINE E RICOTTA**  
Ring shaped pasta filled with courgette and lemon ricotta,  
pomodorino sauce and 24 month aged Parmesan  
£16.50

## SECONDI

**AGNELLO E SALSA VERDE**  
Grilled rump of lamb, chickpeas,  
sun-dried peppers 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  
£21.95

**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**  
Whole Lemon sole on the bone served with a  
Gavi Di Gavi wine sauce, clams, samphire,  
parsley & Amalfi lemon  
£22.95

## 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