

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

HAZELNUT PARFAIT

Creamy hazelnut parfait, toasted meringue, white chocolate and caramelised hazelnuts

£9.25

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

GRAPPA ZABAIONE

Grappa flavoured mousse, raspberries, pistachio, lemon sorbet and white chocolate pearls

£9.00

GELATO & SORBETTI

Two scoops £5.00 Three scoops £6.50

FIOR DI LATTE

ALMOND & CHERRY

STRACCIATELLA

LEMON

PISTACHIO

SALTED CARAMEL

BITTER CHOCOLATE

PASSION FRUIT

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 GRIGLIA

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

GAMBERI E 'NDUJA

Oven baked prawns in a creamy 'nduja sauce with datterini tomato, baby basil and Amalfi lemon
£9.25

INSALATA MOZZARELLA

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

BURRATA

Creamy burrata from Puglia with 24 month prosciutto, peas, broad beans and mint £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 & OLIVES £15.50

Courgette ribbons, mint & Taggiasche olive with a spiced red pepper and sundried tomato pesto, red onion, finished with 24 month aged Parmesan

SMOKED SALMON & AVOCADO £18.95

White based pizza with smoked salmon, sliced avocado, crème fraîche, rocket and 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

PASTE E RISOTTI

RISOTTO PRIMAVERA

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

GIRASOLI DI ZUCCHINE E RICOTTA

Sunflower shaped pasta filled with courgette and lemon ricotta, baby courgette, sage butter, walnut pangrattato and pecorino
£16.75

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

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.