

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, 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

BRUNCH

*Served 11am to 3pm weekends*

## CICCHETTI

## TRUFFLE ARANCINI

*Fried rice balls with truffle and Parmesan*

£5.95

## GARLIC &amp; 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 &amp; PESTO £15.50

*Burrata, Taggiasche olives, D.O.P. San Marzano tomatoes, green pesto, basil and Parmesan*

## FUNGHI &amp; TARTUFO £16.95

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

## ZUCCHINE &amp; 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 &amp; 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

## BRUNCH

## AVOCADO &amp; 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 &amp; CHIPS

*Two poached hen's eggs on focaccia with sliced ham, hollandaise sauce & rosemary thick cut chips*

£12.95

## EGGS ROYALE &amp; CHIPS

*Two poached hen's eggs on focaccia with smoked salmon, hollandaise sauce & rosemary thick cut chips*

£12.95

## WAFFLE &amp; BACON

*Classic waffle served with roasted streaky bacon, sour cream, blueberries & maple syrup*

£12.95

## POLLO N'DJUA

*Grilled half chicken coated in a creamy nduja sauce with bruschetta, slow roasted tomato, basil and prosciutto*

£18.50

## CRAB BENEDICT &amp; 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 &amp; 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*

£21.95

## 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*

£16.95

## 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 &amp; ROSEMARY THICK CUT CHIPS

£4.25

## ROCKET &amp; 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 &amp; BASIL SALAD

£3.95

*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.*