

# HARRY'S

## DOLCE VITA

### COFFEE

ESPRESSO  
RISTRETTO  
ESPRESSO MACCHIATO  
ESPRESSO CON PANNA  
£3.95

DOUBLE ESPRESSO  
CAFÉ CORTADO  
CAFÉ AMERICANO  
£4.25  
  
ORZO £4.25  
*Caffeine-free barley coffee*

MAROCCHINO  
CAPPUCCINO  
CAFÉ LATTE  
FLAT WHITE  
£4.50

#### THE NEAPOLITAN FLIP £4.95

*We use Passalacqua coffee, roasted a few kilometres from Naples by the same Neapolitan family since 1948.*

*Using gravity rather than pressure, traditional pots from Naples are filled with boiling water then flipped, allowing the water to drip through the coffee. Similar to an Americano, it can be drunk black or with milk and serves two smaller cups, or one long one.*

#### AUTHENTIC ITALIAN HOT CHOCOLATE

*Choose from; dark, giandua hazelnut, mint or white chocolate £4.50*

### TEAS

BREAKFAST BLEND £3.50  
*Intense and rich*  
  
AFTERNOON TEA BLEND £3.50  
*Mellow, elegant, refreshing*

CEYLON, EARL GREY,  
DARJEELING £3.95  
  
SENCHA,  
JASMINE PEARLS £4.50

FRESH MINT, CAMOMILE,  
PEPPERMINT, VERBENA £3.50  
  
ROSEBUD, OOLONG £5.75

### VINI DOLCI

VIN SANTO, FATTORIA BASCIANO,  
RUFFINA, TOSCANA, 2010  
*Glass 100ml £12.00*

RECIOTO DI SOAVE,  
SUAVIA 2013  
*Glass 100ml £15.00*

### AFTER DINNER COCKTAILS

SGROPPINO  
*A delicious and refreshing blend of Harry's  
Limoncello, sorbet and Prosecco*  
£9.50

ESPRESSO MARTINI  
*Wyborowa vodka, Tosolini Coffee liqueur,  
fresh espresso and sugar*  
£9.50

FRANGELICO SOUR  
*A hazelnut twist on the Amaretto Sour.  
Frangelico hazelnut liqueur shaken  
with lemon, egg white and bitters*  
£9.50

*Please notify your waiter of any food allergies or intolerances when ordering. We cannot guarantee the total absence of allergens in our dishes.*

## 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*

£4.95

### 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

### PEAR & ALMOND CROSTATA

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

£8.50

### 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*

£11.25

### 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*

### SHARING DESSERT

*Harry's Toadstool and Hazelnut Parfait  
£19.95*

## 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