

HARRY'S

DOLCE VITA

CICCHETTI

TRUFFLE ARANCINI

Fried rice balls with truffle and Parmesan

£6.95

GARLIC & ROSEMARY FLATBREAD

With Harry's Olive Oil

£6.50

TUNA PIZZETTA

Raw tuna, truffle citrus dressing, tomatoes and basil on a crispy base

£7.50

BREAD BASKET

Rosemary focaccia, Sardinian crispbread and grissini sticks with green olive tapenade dip

£5.50

'NDUJA FLATBREAD

Spicy Calabrian style pork, mascarpone, chilli and fennel seed flatbread with Parmesan

£6.95

OLIVES

Green and black olives with fennel seeds and lemon

£3.95

ZUCCHINI FRITTI

Crispy courgette with herbed yoghurt

£7.00

QUATTRO FORMAGGI FLATBREAD

With herbs and garlic

£7.50

ANTIPASTI

ZUPPA DI CIPOLLE

Creamed onion soup with roasted cipolline onion, sage and Fontina crouton

£8.50

VERDURE ALLA GRIGLIA

Warm chargrilled vegetables with crushed pine nuts, basil, lemon and pangrattato

£10.50

CARPACCIO DI MANZO

Raw slices of beef with Cipriani mustard dressing

£11.95

COURGETTE FLOWER

Fried courgette flowers, truffled honey, mint, pine nut salad and lemon ricotta

£9.75

HARRY'S TAGLIOLINI

Gratinated tagliolini pasta with truffle, Parmesan and cream

£13.95

GAMBERI E 'NDUJA

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

£12.50

POLENTA ARROSTITA CON FUNGHI E TARTUFO

Creamy wild mushrooms, crispy Parmesan polenta with a fried egg and black truffle

£14.25

INSALATA CAPRESE

Buffalo mozzarella, vine-ripened tomatoes and fresh basil leaves with Harry's Olive Oil

£10.50

CRUDO DI TONNO

Thinly-sliced raw yellowfin tuna with yellow datterini tomatoes, stracciatella, crushed pistachios, fried artichokes and extra virgin olive oil

£12.95

CALAMARI FRITTI

Crispy, polenta-coated squid with garlic aioli

£10.95

RADICCHIO, GORGONZOLA, NOCI E CLEMENTINE

Salad of Treviso radicchio, endive, gem lettuce, Gorgonzola cheese, roasted walnut pangrattato and clementine

£14.95

BURRATA

Creamy burrata from Puglia with roasted pumpkin agrodolce

£13.95

or

with datterini tomato, basil and extra virgin olive oil

£13.50

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 £16.50

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

FUNGHI & TARTUFO £17.95

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

MORTADELLA E PISTACCHIO £17.50

White base pizza, thinly sliced truffle mortadella, burrata, pistachio, truffle honey and 24 month aged Parmesan cheese

SALSICCIA E BROCCOLI £16.50

Tuscan fennel sausage, tenderstem broccoli mascarpone cheese, chilli, fennel pollen & Amalfi lemon

ROSSO £16.95

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 13.5% will be added to your bill.

PASTE E RISOTTI

RISOTTO ALLA LAVANDA

Creamy carnaroli rice, mascarpone, Parmesan, Fontina, roasted Jerusalem artichoke and lavender

£18.50

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 AL GRANCHIO

Extra-thin egg pasta with picked white crab, spinach, shellfish bisque, parsley, datterini tomato and Amalfi lemon

£26.50

LOBSTER SPAGHETTI

Lobster cooked in white wine, fresh chilli, datterini tomatoes, garlic, basil and Amalfi lemon, finished with Harry's Olive Oil

£33.50

LINGUINE VONGOLE

Fresh palourde clams sautéed with white wine, garlic, datterini tomatoes, chilli and parsley

£21.50

PAPPARDELLE AL RAGÙ BOLOGNESE

Wide ribbon pasta with slow-cooked beef, D.O.P. San Marzano tomatoes and rosemary sauce with Parmesan

£16.95

STROZZAPRETI PORCINI E TARTUFO

Hand-rolled pasta, Porcini mushroom, truffle, spinach and parmesan

£23.50

SECONDI

GUANCIA DI MANZO BRASATA

Slow-cooked ox cheek with Barolo wine, San Marzano tomato, cipollini onion, creamy polenta and salsa verde

£28.50

TONNO ALLA GRIGLIA

Chargrilled tuna steak served with cannellini beans and a warm tomato, Taggiasca olive, Amalfi lemon and basil salsa

£21.95

BISTECCA DI MANZO

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

£27.95

POLLO MILANESE

Thinly-beaten chicken breadcrumbed and fried with rocket salad, datterini tomatoes and grated Parmesan

£18.50

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

HARRY'S RIB-EYE

Chargrilled marinated 12oz rib-eye steak on the bone served with tomato and olive salsa, warm rosemary and garlic butter with Parmesan pangrattato

£34.95

HARRY'S VEAL PARMESAN

Veal Milanese baked with buffalo mozzarella, tomato sauce, basil and Parmesan

£27.95

SPIGOLA GRIGLIATA

Chargrilled sea bass fillet on zucchini alla scapece, served with a mint and herb salad

£24.95

AUBERGINE PARMIGIANA

Slices of aubergine layered with buffalo mozzarella and scamorza cheese, served in a rich tomato sauce

£16.50

TRUFFLED CHICKEN

Roast half-chicken served in a creamy mascarpone truffle sauce, sautéed mushrooms, parsley and garlic

£21.95

SOLE & VONGOLE

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

£26.95

CONTORNI

OLIVE OIL

MASHED POTATOES

With Parmesan

£4.25

GARLIC & ROSEMARY

THICK CUT CHIPS

£4.50

ROCKET & PARMESAN SALAD

£4.50

TENDERSTEM BROCCOLI

With Parmesan and lemon

£5.25

GREEN BEANS

With chilli, garlic & olive oil

£4.95

RADICCHIO & FENNEL

With rocket, fennel pollen & lemon dressing

£4.50

HOMEMADE MACCHERONI

CHEESE GRATIN

£5.50

TOMATO & BASIL SALAD

£4.95

GELATO CANNOLI
*Mini cannoli filled with milk gelato
and chocolate dipping sauce*
£6.00

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*
£4.50

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*
£9.50

**FONDENTE AL CIOCCOLATO
CON PISTACCHIO**
*Hot chocolate fondant cake
with pistachio gelato and warm
chocolate sauce*
£9.95

PANNA COTTA
*Set vanilla cream with honey,
crushed honeycomb
and blackberries*
£8.25

Please allow 15 minutes cooking time

HAZELNUT PARFAIT
*Creamy hazelnut parfait,
toasted meringue, white chocolate
and caramelised hazelnuts*
£9.85

HARRY'S TOADSTOOL
*White chocolate, fresh raspberries, mascarpone mousse,
iced vanilla parfait and pistachio biscotti crunch
served with warm pistachio sauce*
£12.50

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*
£9.95

AMALFI SUNDAE
*Lemon sorbet, candied lemon,
whipped cream, milk gelato, meringue,
lemon sauce and sugared rosemary*
£9.75

GELATO & SORBETTI

Two scoops £5.00 Three scoops £6.50

FIOR DI LATTE
PISTACHIO

RASPBERRY
SALTED CARAMEL

STRACCIATELLA
BITTER CHOCOLATE

LEMON
PASSION FRUIT

HARRY'S LIMONCELLO
*Served over shaved ice
Glass 25ml £3.50*



*For allergen info
please scan QR code*

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.*