

HARRY'S

DOLCE VITA

BRUNCH

Served 11am to 3pm weekends

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

BURRATA

*Creamy burrata from Puglia
with roasted pumpkin agrodolce £13.95
or
with datterini tomato,
basil and extra virgin olive oil £13.50*

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

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 and 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 meat, 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

BRUNCH

AVOCADO & EGGS ON TOAST

Crushed avocado with basil, chilli, ricotta cheese and two poached hen's eggs on toasted durum wheat bread

£14.25

EGGS BENEDICT & CHIPS

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

£14.95

EGGS ROYALE & CHIPS

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

£15.95

WAFFLE & BACON

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

£13.25

POLLO 'NDUJA

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

£21.95

CRAB BENEDICT & 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 & EGG

Thinly sliced and chargrilled sirloin steak with garlic and rosemary thick cut chips, fried hen's egg and hollandaise sauce

£26.95

HARRY'S VEAL PARMESAN

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

£27.95

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

SPIGOLA GRIGLIATA

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

£24.95

TONNO ALLA GRIGLIA

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

£21.95

AUBERGINE PARMIGIANA

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

£16.50

POLLO MILANESE

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

£18.50

TRUFFLED CHICKEN

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

£21.95

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

TOMATO & BASIL SALAD

£4.95

RADICCHIO & FENNEL

With shaved fennel & lemon dressing

£4.50

STREAKY BACON

£4.00

HOMEMADE MACCHERONI CHEESE GRATIN

£5.50

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



HARRY'S EXTRA VIRGIN OLIVE OIL 0.5L

For allergen info
please scan QR code

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.