

# HARRY'S

DOLCE VITA

## VALENTINE'S MENU

75 PER PERSON

*A Glass of Veuve Cliquot Rosé Champagne on arrival*

### TO SHARE

#### TRUFFLE ARANCINI

*Fried rice balls with truffle and Parmesan*

#### CARPACCIO DI MANZO

*Raw slices of beef with Cipriani mustard dressing*

#### COURGETTE FLOWER

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

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### CHOOSE ONE OF THE BELOW FOR YOUR MAIN

#### HARRY'S SPAGHETTI SEAFOOD

*Prawns, squid, clams, mussels, datterini tomatoes, garlic, chilli and parsley*

#### TRUFFLED CHICKEN

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

#### SPIGOLA GRIGLIATA

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

#### AUBERGINE PARMIGIANA

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

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### FOR THE TABLE

#### TENDERSTEM BROCCOLI

*With Parmesan and lemon*

#### TOMATO & BASIL SALAD

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### DESSERT FOR TWO

#### TIRAMISÙ AI LAMPONI

*Layered Espresso coffee and rum-soaked savoiardi biscuits with a mascarpone & marsala mousse*

*Our recommended wine to go with this menu*

**PROVENCE ROSÉ, CHATEAU D'ESCLANS, WHISPERING ANGEL,  
COTES DE PROVENCE, FRANCE - BOTTLE £65**

*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.*