



COFFEE

**ESPRESSO
RISTRETTO
ESPRESSO MACCHIATO
ESPRESSO CON PANNA**
£3.25

**DOUBLE ESPRESSO
CAFÉ CORTADO
CAFÉ AMERICANO**
£3.50
ORZO £4.25
Caffeine-free barley coffee

**MAROCCHINO
CAPPUCCINO
CAFÉ LATTE
FLAT WHITE**
£3.75

THE NEAPOLITAN FLIP £5.00

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, gianduia hazelnut, mint or white chocolate £4.50

TEAS

BREAKFAST BLEND £3.75
Intense and rich
ROSEBUD £5.75

**CEYLON, EARL GREY,
DARJEELING** £3.75
**SENCHA,
JASMINE PEARLS** £4.50

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

VINI DOLCI

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

**BACCADORO PASSITO, FONDO ANTICO,
SICILIA, NV**
Glass 100ml £7.00

AFTER DINNER COCKTAILS

LIME & MINT SGROPPINO
*A delicious and refreshing blend of
Harry's homemade Limoncello,
lime and mint sorbet and Belstar Prosecco*
£9.00

HARRY'S ESPRESSO MARTINI
*Homemade limoncello, espresso,
gingerbread syrup*
£8.50

FRANGELICO SOUR
*A hazelnut twist on the Amaretto Sour.
Frangelico hazelnut liqueur shaken
with lemon, egg white and bitters*
£8.75

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

GELATO CICCETTO

*One scoop of olive oil and rosemary gelato
served with crushed smoked almonds and
finished with Harry's olive oil*

£3.95

PASSITO & BISCOTTI

*Sicilian passito wine with
almond biscuits for dipping*

£8.50

CHOCOLATE ALMOND "OLIVES"

£3.95

DESSERTS

PROFITEROLES

*Milk gelato filled profiteroles
with chocolate mousse
and warm chocolate sauce*

£8.50

HARRY'S PORCINI

*Dark chocolate, fresh blackberries, salted caramel,
iced vanilla parfait and toasted hazelnuts
served with warm blackberry sauce*

£8.95

PANNA COTTA

*Set vanilla cream with
strawberry jelly and black
pepper tuille*

£7.25

PEAR & ALMOND CROSTATA

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

£7.95

PARMIGIANO-REGGIANO

*24 month aged Parmesan served with truffle
aceto balsamico and Sardinian crispbread*

£8.50

TIRAMISÙ

*Classic Italian dessert made with espresso coffee and rum soaked savoiardi
sponge biscuits with a mascarpone and marsala
egg mousse, dusted with Valrhona bitter cocoa powder*

£7.95

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

GELATO & SORBETTI

£5.95

FIOR DI LATTE

BITTER CHOCOLATE

STRAWBERRY

SALTED CARAMEL

SEASONAL

ZABAGLIONE

COFFEE & MASCARPONE

BLOOD ORANGE

HOMEMADE 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