



APERITIVO & CICCHETTI  
MENU

*Hidden away on the backstreets of Venice  
there are dozens of little places called Bàcari.*

*Frequented mostly by the locals, these small bars serve wines  
by the glass, cocktails and Aperitivo alongside Cicchetti.*

*For those looking to enjoy a late afternoon drink and snack,  
Harry's Bar serves Aperitivo and Cicchetti from  
4pm until 7pm every day.*

## COCKTAILS

### BELLINI £7.95

*The Venetian classic. Peach juice stirred with Prosecco*

### AMALFI ROYALE £9.75

*Staubano lemon cream, Beefeater gin, lemon juice,  
cardomom bitters and fresh basil topped with  
Prosecco, thyme and lavender*

### RHUBARB & AMARO COOLER £8.75

*Wyborowa vodka, Averna Amaro, Rhubarb syrup,  
lemon juice and Fever-Tree Mediterranean tonic*

### MEDITERRANEAN AVIATION £8.75

*Thyme and basil infused gin with Briottet violet liqueur,  
Luxardo maraschino liqueur and lemon juice*

### CHRISTMAS PUNCH £9.00

*Havana Club 3y, Antica formula reduction, orange and  
pineapple juice, grenadine, lime and cinnamon syrup*

### FRANGELICO SOUR £8.75

*A hazelnut twist on the Amaretto Sour.  
Frangelico hazelnut liqueur shaken with chocolate bitters*

### ESPRESSO MARTINI £8.50

*Wyborowa vodka, Tosolini Coffee liqueur,  
Musetti coffee and vanilla sugar*

### LIME & MINT SGROPPINO £9.00

*A delicious and refreshing blend of Harry's  
homemade Limoncello, lime and mint sorbet  
and Belstar Prosecco*

### WINTER TEMPTATION £9.00

*Cherry Vodka, Mozart dark chocolate liqueur,  
raspberry, cinnamon, Frangelico cream*

## SPRITZER

### APEROL SPRITZ £9.50

*The classic recipe. Aperol, Prosecco, soda and orange*

### CAMPARI SPRITZ £9.50

*Campari, Prosecco, soda and orange*

### RIALTO SPRITZ £9.50

*Named after the Rialto Bridge in Venice a delicious blend  
of Rinomato Aperitivo, Prosecco and fresh watermelon*

### ROSEBUD SPRITZ £9.50

*Cocchi Rosa, Rosebud tea infused Beefeater gin, pink grapefruit  
juice and Fever-Tree Mediterranean tonic*

### SPRITZ VERGINE £4.75

*A non-alcoholic version of the classic Aperol Spritz.  
Crodino aperitivo, Amalfi lemon juice and soda  
with and orange slice*

## WINES BY THE GLASS

### SPARKLING WINE

	125ml
Prosecco, Belstar	£6.50
Spumante Rosé, Jeio	£7.00
Franciacorta 'Alma' Cuvée, Brut Bellavista	£10.50
Champagne Premiere Cuvée Brut, Bruno Paillard	£12.50

### WHITE WINE

	175ml
Inzolia, Tasari	£5.00
Peccorino Villa del Fiore	£6.50
Pinot Grigio Riff	£7.25
Falanghina, Terre di Vulcano	£7.50
Verdicchio dei Castelli di Jesi Classico Superiore	£8.00

### ROSÉ WINE

	175ml
Sangiovese Rosato, Terre Forti	£5.00
Lacrima, Marotti Campi	£7.00

### RED WINE

	175ml
Nero D'Avola, Legata	£5.00
Barbera, Riva Leone	£6.50
Montepulciano d'Abruzzo, Villa Del Fiore	£7.25
Chianti Rufina, Fattoria di Basciano	£8.50

## GRAPPA

TOSOLINI ARTIGIANALE CIVIDINA	£7.00
TOSOLINI MERLOT	£8.50
TOSOLINI STAGIONATA ROVERE	£9.50
NARDINI MANDORLA	£10.00
NARDINI BIANCA	£10.00
POLI MERLOT	£10.00
POLI LAMPONI	£14.00
POJER TRAMINER	£14.00
POJER ROSSO	£14.00
NONINO PICOLIT	£19.50
POLI AMOROSA DI SETTEMBRE	£19.50
POLI ARZENTE	£19.50
POLI SASSICAIA	£35.00
EVO FUMO GRAPPA RISERVA	£40.00
EVO GRAPPA RISERVA	£40.00

## NON-ALCOHOLIC COCKTAILS

BAMBINO AMARO £3.50

*Lurisia Chinotto, fresh lime and homemade  
sage and rosemary syrup*

ITALIAN POMEGRANATE SODA £3.50

*Homemade pomegranate syrup,  
Fever-Tree soda water and cream*

FRAGOLA £4.75

*Strawberry based cocktail with strawberry puree,  
pineapple, cranberry, fresh lemon and Orgeat syrup*

## CICCHETTI

OLIVES £3.50

*Green and black olives with fennel seeds and lemon*

TRUFFLE PECORINO NUTS £3.50

TRUFFLE ARANCINI £5.50

*Fried rice balls with truffle and Parmesan*

GARLIC FLAT BREAD £4.95

*With Harry's olive oil*

ZUCCHINI FRITTI £5.95

*Crispy courgette with herbed yoghurt*

N'DUJA FLATBREAD £4.95

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

TUNA PIZZETTA £6.95

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

PIADINA £4.95

*Buffalo mozzarella, vine-ripened tomatoes and rocket wrapped in thin flatbread*

## BRUSCHETTA

RICOTTA & ZUCCHINI £3.50

*Lightly salted ricotta, pine nuts, zucchini and mint salad*

POMODORI £3.50

*Datterini tomatoes, basil and Harry's olive oil*

STRACCIATELLA & BOTTARGA £3.50

*Creamy Stracciatella cheese, lemon zest and bottarga*

## PIZZE

HARRY'S MARGHERITA £13.95

*D.O.P. San Marzano tomatoes and fresh basil leaves finished with fresh buffalo mozzarella, Parmesan, wild oregano and Harry's extra virgin olive oil*

NERO £17.50

*Black squid ink dough, smoked salmon, sliced avocado, dill sour cream, red onion and rocket*

BUFALA & PESTO £15.95

*White base pizza, sun dried tomatoes, taggiasca olives, basil and pine nut pesto finished with fresh buffalo mozzarella*

CARCIOFI £15.50

*Baby artichokes, gorgonzola, garlic, olives, capers, wild oregano, D.O.P. San Marzano tomatoes, roasted red peppers, baby basil and Parmesan*

ROSSO £15.50

*Spicy pepperoni, schiacciata piccante, n'duja, red onion, roasted peppers, fresh chilli, black olives, D.O.P. San Marzano tomatoes, wild oregano and rocket*

FUNGHI £16.95

*Truffled mascarpone, smoked scarmoza, sautéed wild mushrooms, garlic, baby spinach, flaked Parmesan and truffle*