



COFFEE

ESPRESSO
RISTRETTO
ESPRESSO MACCHIATO
ESPRESSO CON PANNA
£3.95

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

MAROCCHINO
CAPPUCCINO
CAFÉ LATTE
FLAT WHITE
£4.50

THE NEAPOLITAN FLIP £5.75

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 £5.00

TEAS

BREAKFAST BLEND £3.95
Intense and rich
ROSEBUD £5.75

CEYLON, EARL GREY,
DARJEELING £3.95
SENCHA,
JASMINE PEARLS £4.50

FRESH MINT, CAMOMILE,
PEPPERMINT, VERBENA £3.75
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*
£9.50

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 CICCHETTO

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
£9.75

HARRY'S TOADSTOOL

White chocolate, fresh raspberries, mascarpone mousse, iced vanilla parfait and pistachio biscotti crunch served with warm pistachio sauce
£10.00

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
£8.95

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

£6.50

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