

## CICCHETTI

### BREAD BASKET

*Rosemary focaccia, Sardinian crispbread and grissini sticks with green olive tapenade dip*

£4.50

### TUNA PIZZETTA

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

£6.95

### TRUFFLE ARANCINI

*Fried rice balls with truffle and Parmesan*

£5.50

### GARLIC & ROSEMARY FLATBREAD

*With Harry's olive oil*

£4.95

### ZUCCHINI FRITTI

*Crispy courgette with herbed yoghurt*

£6.50

### N'DUJA FLATBREAD

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

£4.95

### OLIVES

*Green and black olives with fennel seeds and lemon*

£3.75

## ANTIPASTI

### ZUPPA

*Autumn vegetable minestrone served in a tomato broth with gnocchetti sardi pasta and basil pesto*

£7.50

### BURRATA

*Creamy burrata served on grilled red and yellow peppers, finished with Parmesan pangrattato and aged balsamic*

£11.25

### PROSCIUTTO E MELONE

*Thinly sliced 24 month dry-cured ham served over chilled melon with carta di musica bread*

£9.50

### CALAMARI FRITTI

*Crispy fried squid with lemon and roasted garlic aioli*

£9.50

### VERDURE ALLA GRIGLIA

*Rosemary-smoked chargrilled vegetables, crushed aubergine and toasted pine nuts*

£7.95

### INSALATA DI GORGONZOLA

*Butterhead lettuce with gorgonzola blue cheese, avocado and datterini tomatoes*

£7.50

### COURGETTE FLOWER

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

£8.95

### CARPACCIO DI MANZO

*Raw sliced beef with Cipriani mustard dressing, rocket and Parmesan*

£11.95

### INSALATA CAPRESE

*Buffalo mozzarella, vine-ripened tomatoes and fresh basil leaves with Harry's olive oil*

£8.95

### TUNA CRUDO

*Raw yellowfin tuna with avocado yoghurt, lemon dressing, fresh datterini tomatoes, basil and crushed pistachios*

£10.95

### HARRY'S TAGLIOLINI

*Gratinated tagliolini pasta with truffle, parmesan and cream*

£12.95

## 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*

*Pizza del giorno*

**PIZZA OF THE DAY**

*Pizza del giorno*

### 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 extra virgin olive oil*

### NERO £17.50

*Black squid ink dough, smoked salmon, crushed 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 £15.95

*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*

*A discretionary optional service charge of 12.5% will be added to your bill.*

*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 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

## PASTE E RISOTTI

### HARRY'S SPAGHETTI SEAFOOD

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

£22.75

### LOBSTER RISOTTO

*Creamy carnaroli rice and lobster risotto, slow-cooked leeks, fennel salad, Amalfi lemon and lobster dressing*

£29.95

### PASTA VERDE

*Long string pasta with courgette strips and spinach finished with broccoli pesto, pine nuts, Parmesan pangrattato and creamy burrata*

£16.50

### LINGUINE VONGOLE

*Fresh palourde clams sautéed with white wine, garlic, datterini tomatoes, chilli and parsley*

£17.95

### RICOTTA & BASIL TORTELLINI

*Ricotta and basil pasta parcels served in a D.O.P. San Marzano tomato sauce, finished with fresh basil and Harry's Olive Oil*

£15.50

### PAPPARDELLE AL RAGÙ BOLOGNESE

*Wide ribbon pasta with slow-cooked beef, D.O.P. San Marzano tomatoes and rosemary sauce with Parmesan*

£16.50

## INSALATE

### INSALATA DI GORGONZOLA

*Butterhead lettuce with gorgonzola blue cheese, avocado and datterini tomatoes*

£13.95

### INSALATA DI POLLO

*Chargrilled balsamic chicken breast, chicory, toasted fregola, pistachios, mixed seeds and herb yoghurt*

£15.50

### INSALATA DI BURRATA

*Burrata with warm chargrilled vegetables and basil pesto*

£15.95

## SECONDI

### TONNO ALLA GRIGLIA

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

£18.95

### PIATTO DEL GIORNO

*Plate of the day  
Market Price*

### SPIGOLA GRIGLIATA

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

£19.50

### POLLO MILANESE

*Thinly-beaten chicken breadcrumbed and fried, served with chopped rocket and datterini tomatoes*

£17.75

### HARRY'S VEAL PARMESAN

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

£24.50

### AUBERGINE PARMIGIANA

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

£15.95

### BISTECCA DI MANZO

*Chargrilled 8oz sirloin steak with garlic and rosemary thick cut chips, balsamic and black garlic dip*

£19.95

### HARRY'S RIB-EYE

*Chargrilled marinated rib eye steak on the bone served with tomato and olive salsa, warm rosemary and garlic butter with Parmesan pangrattato*

£29.95

### TRUFFLED CHICKEN

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

£19.50

## CONTORNI

### OLIVE OIL & PARMESAN MASHED POTATOES

£3.50

### ORZO & PINE NUT SALAD

*With black olives and parsley*

£4.50

### HOMEMADE MACCHERONI CHEESE GRATIN

£4.50

### GARLIC & ROSEMARY THICK CUT CHIPS

£4.25

### CHOPPED SEASONAL GREENS

*With Parmesan and lemon*

£4.50

### ROCKET & PARMESAN SALAD

£4.50

### TOMATO & BASIL SALAD

£3.95

## 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