

## DOLCETTI

### GELATO CANNOLI

*Mini cannoli filled with milk gelato and chocolate dipping sauce*  
£5.50

### CHOCOLATE ALMOND "OLIVES"

*Roasted almonds covered in dark then white chocolate*  
£3.95

### 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

### AFFOGATO AL CAFFÈ

*One scoop of fior di late gelato served with espresso coffee*  
£4.95

## DESSERTS

### PROFITEROLES

*Milk gelato filled profiteroles with chocolate mousse and warm chocolate sauce*  
£9.75

### TIRAMISÙ

*Espresso coffee and rum soaked savoiardi sponge biscuits with a mascarpone and marsala egg mousse, dusted with Valrhona bitter cocoa powder*  
£8.95

### PANNA COTTA

*Set vanilla cream with strawberry jelly and black pepper tuille*  
£7.25

### HARRY'S TOADSTOOL

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

### PEAR & ALMOND CROSTATA

*Warm pear and almond puff pastry tart with marsala cream and caramel (allow 15 min)*  
£7.95

### FORMAGGI

*Selection of 3 cheeses served with balsamic jelly, mustard fruits, truffle honey and carta de musica*  
£12.95

### BABA AL LIMONCELLO

*Warm sponge cake soaked in limoncello, served with lemon curd, confit lemon and chantilly cream*  
£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

*Two scoops £5.00 Three scoops £6.50*

### FIOR DI LATTE

### BITTER CHOCOLATE

### STRAWBERRY

### SALTED CARAMEL

### MORELLO CHERRY

### YOGHURT & APRICOT

### PISTACHIO, ALMOND & LEMON

### SHEEPS RICOTTA & CHERRY

### HARRY'S 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



## CICCHETTI

**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

**BREAD BASKET**  
Rosemary focaccia, Sardinian crispbread  
and grissini sticks with green olive  
tapenade dip  
£4.50

**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

**ZUCCHINI FRITTI**  
Crispy courgette with herbed yoghurt  
£6.50

**SPELT & RED ONION  
FLATBREAD**  
With oregano  
£4.95

## ANTIPASTI

**ZUPPA**  
Vegetable minestrone served in a tomato broth  
with gnocchetti sardi pasta  
£7.50

**VERDURE ALLA GRIGLIA**  
Rosemary-smoked chargrilled vegetables,  
crushed aubergine and toasted pine nuts  
£7.95

**CALAMARI FRITTI**  
Polenta coated and then crispy fried squid  
with lemon and roasted garlic aioli  
£9.50

**CARPACCIO DI MANZO**  
Raw slices of beef  
with Cipriani mustard dressing £11.95  
or  
with fennel, Taggiasca olives & lemon £11.95

**HARRY'S TAGLIOLINI**  
Gratinated tagliolini pasta with  
truffle, Parmesan and cream  
£12.95

**PROSCIUTTO E MELONE**  
Thinly sliced 24 month dry-cured ham  
served over chilled melon with  
carta di musica bread  
£9.50

**BURRATA**  
Creamy burrata from Puglia  
  
with 24 month Prosciutto £12.75  
or  
with oscietra caviar and Amalfi lemon £19.95  
or  
with confit peppers and pangrattato £11.25

**COURGETTE FLOWER**  
Fried courgette flowers with courgette, honey,  
mint and pine nut salad with lemon ricotta  
£8.95

**INSALATA DI GORGONZOLA**  
Butterhead lettuce with gorgonzola blue cheese,  
avocado and datterini tomatoes  
£7.50

**INSALATA CAPRESE**  
Buffalo mozzarella, vine-ripened tomatoes  
and fresh basil leaves with Harry's olive oil  
£8.95

**TUNA CRUDO**  
Thinly sliced raw yellowtail tuna  
with avocado, tomatoes & pistachios £10.95  
or  
with tuna sauce & fennel salad £11.75

## 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

**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 olive oil

**FARRO E SALMONE** £17.50  
Organic wholemeal spelt dough, smoked salmon, crushed  
avocado, dill sour cream, red onions and rocket

**FUNGHI E TARTUFO** £16.95  
Truffled mascarpone, smoked scamorza cheese,  
sautéed wild mushrooms, garlic, baby spinach,  
flaked Parmesan and grated truffle

**CARCIOFI** £15.50  
Baby artichokes, gorgonzola, garlic, olives, capers,  
wild oregano, D.O.P. San Marzano tomatoes,  
roasted red peppers, baby basil and Parmesan

**CRAB & AVOCADO** £23.75  
White base pizza with red chillies, crushed avocado, dressed  
white crab meat, fresh basil & Amalfi lemon zest

**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

## PASTE E RISOTTI

**RISOTTO PRIMAVERA**  
Creamy carnaroli rice and Amalfi lemon risotto with asparagus,  
peas, broad beans, courgette & fennel  
£15.95

**HARRY'S SPAGHETTI SEAFOOD**  
Prawns, squid, clams, mussels, datterini tomatoes,  
garlic, chilli and parsley  
£22.75

**PASTA VERDE**  
Long string pasta with courgette strips and spinach finished  
with broccoli pesto, pine nuts, Parmesan pangrattato  
and creamy burrata  
£16.50

**LOBSTER SPAGHETTI**  
Lobster cooked in white wine, fresh chilli, datterini tomatoes, garlic,  
basil and Amalfi lemon, finished with Harry's olive oil  
£29.95

**COURGETTE & RICOTTA TORTELLONI**  
Courgette & lemon ricotta pasta parcels served in a D.O.P. San  
Marzano tomato sauce, finished with fresh basil and Harry's Olive Oil  
£15.50

**LINGUINE VONGOLE**  
Fresh palourde clams sautéed with white wine,  
garlic, datterini tomatoes, chilli and parsley  
£17.95

**PAPPARDELLE AL RAGÙ BOLOGNESE**  
Wide ribbon pasta with slow-cooked beef,  
D.O.P. San Marzano tomatoes  
and rosemary sauce with Parmesan  
£16.50

**LINGUINE AL GRANCHIO**  
Squid ink linguine, white crab meat, chilli, garlic, spring onion, white  
wine & Amalfi lemon  
£24.95

## SECONDI

**INSALATA DI GORGONZOLA**  
Butterhead lettuce with gorgonzola blue  
cheese, avocado and datterini tomatoes  
£13.95

**TONNO ALLA GRIGLIA**  
Chargrilled tuna steak served with cannellini  
beans and a warm tomato, Taggiasca olives,  
Amalfi lemon and basil salsa  
£18.95

**BISTECCA DI MANZO**  
Chargrilled dry aged 8oz sirloin steak served  
with rocket salad, datterini tomatoes and  
black garlic-balsamic dip  
£19.95

**POLLO MILANESE**  
Thinly-beaten chicken breadcrumbed  
and fried

with rocket salad, datterini tomatoes  
& grated Parmesan  
£17.75  
or  
with green asparagus spears, Parmesan  
shavings & herb hollandaise  
£19.95

**INSALATA DI POLLO**  
Chargrilled balsamic chicken breast, mixed seeds,  
chicory, toasted fregola, pistachios, & herb yoghurt  
£15.50

**FRUTTI DI MARE**  
Seafood platter of lobster tail, squid, prawns,  
clams & mussels cooked with artichokes and  
chilli in white wine, served with grilled focaccia  
£39.95

**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

**HARRY'S VEAL PARMESAN**  
Veal Milanese baked with buffalo mozzarella,  
tomato sauce, basil and Parmesan  
£24.50

**INSALATA DI BURRATA**  
Burrata with warm chargrilled  
vegetables and basil pesto  
£15.95

**SPIGOLA GRIGLIATA**  
Chargrilled sea bass fillet on zucchini  
alla scapece, served with a mint  
and herb salad  
£19.50

**AUBERGINE PARMIGIANA**  
Slices of aubergine layered with buffalo  
mozzarella and scamorza cheese,  
served in a rich tomato sauce  
£15.95

**TRUFFLED CHICKEN**  
Roast half-chicken served in a creamy  
mascarpone truffle sauce, sautéed mushrooms,  
parsley and garlic  
£19.50

**HALIBUT & CLAMS**  
Halibut cooked on the bone in a Gavi di  
Gavi wine sauce with clams, samphire,  
parsley and Amalfi lemon  
£32.50

## CONTORNI

**OLIVE OIL MASHED POTATOES**  
With Parmesan  
£3.50

**GARLIC & ROSEMARY  
THICK CUT CHIPS**  
£4.25

**TOMATO & BASIL SALAD**  
£3.95

**TENDER STEM BROCCOLI**  
With Parmesan and lemon  
£4.50

**GREEN BEANS**  
With chilli, garlic & olive oil  
£4.25

**MUSHROOM POLENTA**  
With roasted mushrooms & Parmesan  
£4.50

**HOMEMADE MACCHERONI  
CHEESE GRATIN**  
£4.50

**ROCKET & PARMESAN SALAD**  
£4.50

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.