

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 CAFFE

*One scoop of fior di latte 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 tuile*

£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 di 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

SALTED CARAMEL

PISTACHIO, ALMOND & LEMON

BITTER CHOCOLATE

MORELLO CHERRY

STRAWBERRY

YOGHURT & APRICOT

SHEEP'S 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

GIFT VOUCHERS

*Our gift vouchers are the perfect present for friends and family to celebrate a special occasion
or just to say thank you. Available to purchase at the restaurant or online.*



BRUNCH

Served 11am to 5pm weekends

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

QUATTRO FORMAGGI
FLATBREAD

With herbs and garlic

£5.75

ANTIPASTI

ZUPPA DI CIPOLLE

*Creamy onion soup served with burrata
tortellini, focaccia crouton and baby basil*

£7.50

HARRY'S TAGLIOLINI

*Gratinated tagliolini pasta with
truffle, Parmesan and cream*

£12.95

COURGETTE FLOWER

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

£9.25

VERDURE ALLA GRIGLIA

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

£7.95

PROSCIUTTO E GNOCCO FRITTO

*Thinly-sliced, 24 month dry-cured ham,
served with a fried savoury dough
and rocket salad*

£8.50

INSALATA DI GORGONZOLA

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

£7.50

CALAMARI FRITTI

Crispy polenta-coated squid

£9.50

INSALATA CAPRESE

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

£8.95

CARPACCIO DI MANZO

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

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

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*

BURRATA & PESTO £15.50

*Burrata, Taggiasca olives, D.O.P. San Marzano
tomatoes, green pesto, basil and Parmesan*

FUNGHI & TARTUFO £16.95

*Wild mushrooms, Gorgonzola cheese,
garlic, baby spinach, flaked Parmesan
and grated truffle*

SALSICCIA AL FINOCCHIO £16.50

*Pork sausage meat with fennel, tenderstem broccoli,
red chillies, fennel pollen 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*

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 12.5% will be added to your bill.

PASTE E RISOTTI

WILD MUSHROOM RISOTTO

Creamy Carnaroli rice and wild mushroom risotto with 24 month aged Parmesan
£17.95

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

Lober cooked in white wine, fresh chilli, datterini tomatoes, garlic, basil and Amalfi lemon, finished with Harry's Olive Oil
£29.95

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

BRUNCH

INSALATA DI GORGONZOLA

Butterhead lettuce with Gorgonzola blue cheese, avocado and datterini tomatoes
£13.95

AVOCADO & EGGS ON TOAST

Crushed avocado with basil, chilli, ricotta cheese and two poached hen's eggs on toasted durum wheat bread
£13.50

EGGS BENEDICT & CHIPS

Two poached hen's eggs on focaccia with sliced ham, hollandaise sauce & rosemary thick cut chips
£12.95

EGGS ROYALE & CHIPS

Two poached hen's eggs on focaccia with smoked salmon, hollandaise sauce & rosemary thick cut chips
£12.95

COURGETTE FRITTATA

Courgette frittata with ricotta cheese, datterini tomatoes, mint and chives
£8.25

WAFFLE & BACON

Classic waffle served with roasted streaky bacon, sour cream, blueberries & maple syrup
£12.95

INSALATA DI POLLO

Chargrilled balsamic chicken breast, mixed seeds, chicory, toasted fregola, pistachios and herb yoghurt
£15.50

CRAB BENEDICT & CHIPS

Two poached hen's eggs on white crab meat, tomato and crushed avocado, toasted durum wheat bread with hollandaise sauce & rosemary thick cut chips
£22.75

STEAK & EGG

Thinly sliced and chargrilled sirloin steak with garlic and rosemary thick cut chips, fried hen's egg and hollandaise sauce
£22.95

HARRY'S VEAL PARMESAN

Veal Milanese baked with buffalo mozzarella, tomato sauce, basil and Parmesan
£24.50

FRUTTI DI MARE

Seafood platter of lobster tail, squid, prawns, clams & mussels. Cooked with artichokes, chilli and white wine. Served with grilled focaccia
£39.95

TRUFFLED CHICKEN

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

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

TONNO ALLA GRIGLIA

Chargrilled tuna steak served with cannellini beans and a warm tomato, Taggiasca olive, Amalfi lemon and basil salsa
£18.95

AUBERGINE PARMIGIANA

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

POLLO MILANESE

Thinly-beaten chicken, breadcrumbed and fried with rocket salad, datterini tomatoes and grated Parmesan
£15.95

or

with grilled broccoli, rocket salad, Parmesan shavings and black truffle mayonnaise
£17.95

CONTORNI

OLIVE OIL MASHED POTATOES

With Parmesan
£3.50

GARLIC & ROSEMARY THICK CUT CHIPS

£4.25

TOMATO & BASIL SALAD

£3.95

TENDERSTEM BROCCOLI

With Parmesan and lemon
£4.50

GREEN BEANS

With chilli, garlic & olive oil
£4.25

STREAKY BACON

£3.50

MUSHROOM POLENTA

With roasted mushrooms & Parmesan
£4.50

HOMEMADE MACCHERONI CHEESE GRATIN

£4.50

ROCKET & PARMESAN SALAD

£4.50