



COFFEE

ESPRESSO
RISTRETTO
ESPRESSO MACCHIATO
ESPRESSO CON PANNA
£3.50

DOUBLE ESPRESSO
CAFÉ CORTADO
CAFÉ AMERICANO
£3.75
ORZO £3.75
Caffeine-free barley coffee

MAROCCHINO
CAPPUCCINO
CAFÉ LATTE
FLAT WHITE
£3.95

THE NEAPOLITAN FLIP £4.95

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, giandua hazelnut, mint or white chocolate £4.50

TEAS

BREAKFAST BLEND £3.50
Intense and rich
AFTERNOON TEA BLEND £3.50
Mellow, elegant, refreshing

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

FRESH MINT, CAMOMILE,
PEPPERMINT, VERBENA £3.50
ROSEBUD, OOLONG £5.75

VINI DOLCI

VIN SANTO, FATTORIA BASCIANO,
RUFFINA, TOSCANA, 2010
Glass 100ml £12.00

RECIOTO DI SOAVE,
SUAVIA 2013
Glass 100ml £15.00

AFTER DINNER COCKTAILS

SGROPPINO
*A delicious and refreshing blend of Harry's
Limoncello, sorbet and Prosecco*
£9.50

ESPRESSO MARTINI
*Wyborowa vodka, Tosolini Coffee liqueur,
fresh espresso and sugar*
£9.50

FRANGELICO SOUR
*A hazelnut twist on the Amaretto Sour.
Frangelico hazelnut liqueur shaken
with lemon, egg white and bitters*
£9.50

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

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

BISCOTTI & VIN SANTO

*Sweet and full bodied Tuscan dessert wine
with almond biscuits for dipping*

£13.50

AFFOGATO AL CAFFE

*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

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

STRAWBERRY

SALTED CARAMEL

ALMOND & CHERRY

PISTACHIO

BITTER CHOCOLATE

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