

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 CAFFÈ

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, raspberries, lemon balm and hazelnut croccante

£7.50

PEAR & ALMOND CROSTATA

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

£7.95

HARRY'S TOADSTOOL

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

£10.00

FORMAGGI

Selection of 3 cheeses served with balsamic jelly, mustard fruits, truffle honey and carta di 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

ALMOND & CHERRY

STRACCIATELLA

LEMON

PISTACHIO

SALTED CARAMEL

BITTER CHOCOLATE

MANGO

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.



CICCHETTI

TRUFFLE ARANCINI
Fried rice balls with truffle and Parmesan
£5.95

GARLIC & ROSEMARY FLATBREAD
With Harry's Olive Oil
£4.95

TUNA PIZZETTA
Raw tuna, truffle citrus dressing, tomatoes and basil on a crispy base
£6.95

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
£5.25

PROVOLONE FRITTI
Crispy fried Provolone cheese, picante pomodoro sauce, datterini tomatoes, rocket and Parmesan
£7.25

OLIVES
Green and black olives with fennel seeds and lemon
£3.75

ZUCCHINI FRITTI
Crispy courgette with herbed yoghurt
£6.75

QUATTRO FORMAGGI FLATBREAD
With herbs and garlic
£5.75

ANTIPASTI

ZUPPA DI PISELLI
Fragrant pea and mint soup served with burrata tortellini, focaccia crouton and baby basil
£7.50

VERDURE ALLA GRILLIA
Warm chargrilled vegetables with crushed pine nuts, basil, lemon and Parmesan pangrattato
£10.25

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

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

PROSCIUTTO E GNOCCO FRITTO
Thinly-sliced, 24 month dry-cured ham, served with a fried savoury dough and rocket salad
£8.50

INSALATA MOZZARELLA
Buffalo mozzarella, orange, crème fraîche, basil, candied walnuts and tarragon salad
£8.95

BURRATA
Creamy burrata from Puglia with 24 month Prosciutto £12.75
or
with datterini tomato, basil and extra virgin olive oil £11.25

COURGETTE FLOWER
Fried courgette flowers, truffled honey, mint, pine nut salad and lemon ricotta
£9.25

INSALATA CAPRESE
Buffalo mozzarella, vine-ripened tomatoes and fresh basil leaves with Harry's Olive Oil
£8.95

TUNA CRUDO
Thinly sliced raw yellowfin tuna with avocado, datterini tomato, pistachio and a lemon ponzu dressing
£11.95

INSALATA DI GORGONZOLA
Butterhead lettuce with Gorgonzola blue cheese, avocado and datterini tomato
£7.50 / £13.95

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

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, Taggiasche 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

ZUCCHINE E PEPE ESSICCATO AL SOLE £15.50
Courgette, sun-dried pepper & creamy burrata with baby basil, lemon zest and 24 month aged Parmesan

CRAB & AVOCADO £23.75
White based pizza with red chillies, crushed avocado, dressed white crab meat, 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

PRIMAVERA RISOTTO
Creamy carnaroli rice and baby vegetable 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

TAGLIOLINI DI GRANCHIO
Extra thin egg pasta with picked white crab meat, spinach, shellfish bisque, parsley, datterini tomato & Amalfi lemon
£24.95

AGNELLO E SALSA VERDE
Grilled rump of lamb, chickpeas, sun-dried peppers and minted salsa verde
£24.95

TONNO ALLA GRIGLIA
Chargrilled tuna steak served with cannellini beans and a warm tomato, Taggiasca olive, 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 and grated Parmesan
£16.95

OLIVE OIL MASHED POTATOES
With Parmesan
£3.50

ROCKET & PARMESAN SALAD
£4.50

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

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

TORTELLINI DI ZUCCHINE E RICOTTA
Ring shaped pasta filled with courgette and lemon ricotta, pomodorino sauce and 24 month aged Parmesan
£16.50

SECONDI

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

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

SPIGOLA GRIGLIATA
Chargrilled sea bass fillet on zucchini alla scapece, served with a mint and herb salad
£21.95

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

SOLE & VONGOLE
Whole Lemon sole on the bone served with a Gavi Di Gavi wine sauce, clams, samphire, parsley & Amalfi lemon
£22.95

CONTORNI

TOMATO & BASIL SALAD
£3.95

TENDERSTEM BROCCOLI
With Parmesan and lemon
£4.50

GREEN BEANS
With chilli, garlic & olive oil
£4.25

HOMEMADE MACCHERONI CHEESE GRATIN
£4.50

GARLIC & ROSEMARY THICK CUT CHIPS
£4.25

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.