

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*  
 £4.95

**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 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

**PEAR & ALMOND CROSTATA**  
*Warm pear and almond  
 puff pastry tart with marsala  
 cream and caramel  
 (allow 15 min)*  
 £8.50

**PANNA COTTA**  
*Set vanilla cream,  
 raspberries, lemon balm  
 and hazelnut croccante*  
 £7.50

**HAZELNUT PARFAIT**  
*Creamy hazelnut parfait,  
 toasted meringue, white chocolate  
 and caramelised hazelnuts*  
 £9.25

**HARRY'S TOADSTOOL**  
*White chocolate, fresh raspberries, mascarpone mousse,  
 iced vanilla parfait and pistachio biscotti crunch  
 served with warm pistachio sauce*  
 £11.25

**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

**GRAPPA ZABAIONE**  
*Grappa flavoured mousse, raspberries,  
 pistachio, lemon sorbet and white  
 chocolate pearls*  
 £9.00

GELATO & SORBETTI

*Two scoops £5.00 Three scoops £6.50*

**FIOR DI LATTE**  
**PISTACHIO**

**ALMOND & CHERRY**  
**SALTED CARAMEL**

**STRACCIATELLA**  
**BITTER CHOCOLATE**

**LEMON**  
**PASSION FRUIT**

**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 3pm weekends*

## CICCHETTI

**TRUFFLE ARANCINI**  
Fried rice balls with truffle  
and Parmesan  
£6.25

**GARLIC & ROSEMARY  
FLATBREAD**  
With Harry's Olive Oil  
£5.95

**TUNA PIZZETTA**  
Raw tuna, truffle citrus dressing,  
tomatoes and basil on a crispy base  
£7.25

**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  
£6.50

**PROVOLONE FRITTI**  
Crispy fried Provolone cheese, picante pomodoro  
sauce, datterini tomatoes, rocket and Parmesan  
£7.85

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

**ZUCCHINI FRITTI**  
Crispy courgette with herbed yoghurt  
£6.85

**QUATTRO FORMAGGI  
FLATBREAD**  
With herbs and garlic  
£6.50

## ANTIPASTI

**ZUPPA DI ZUCCA**  
Creamy pumpkin soup served  
with burrata tortellini, focaccia crouton  
and baby basil  
£7.50

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

**CALAMARI FRITTI**  
Crispy, polenta-coated squid  
£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

**GAMBERI E 'NDUJA**  
Oven baked prawns in a creamy  
'nduja sauce with datterini tomato,  
baby basil and Amalfi lemon  
£9.25

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

**BURRATA**  
Creamy burrata from Puglia with fried  
artichokes and shaved black truffle £15.25  
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** £17.25  
Wild mushrooms, Gorgonzola cheese,  
garlic, baby spinach, flaked Parmesan  
and grated truffle

**PROSCIUTTO CRUDO & RUCOLA** £16.75  
White based pizza, yellow datterini tomato,  
24 month prosciutto, rocket and aged Parmesan

**CARCIOFI & SPICED RED PEPPER** £15.75  
Roasted artichoke, spiced red pepper pesto,  
creamy buratta, basil and 24 month aged 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

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

**PORCINI RISOTTO**  
Creamy carnaroli rice and butter roasted  
porcini mushroom risotto with 24 month aged Parmesan  
£18.25

**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

**LOBSTER SPAGHETTI**  
Lobster cooked in white wine, fresh chilli,  
datterini tomatoes, garlic, basil and Amalfi lemon,  
finished with Harry's Olive Oil  
£31.25

**LINGUINE VONGOLE**  
Fresh palourde clams sautéed with white wine,  
garlic, datterini tomatoes, chilli and parsley  
£18.25

**PAPPARDELLE AL RAGÙ BOLOGNESE**  
Wide ribbon pasta with slow-cooked beef, D.O.P. San Marzano  
tomatoes and rosemary sauce with Parmesan  
£16.75

**GIRASOLI DI ZUCCA**  
Filled pasta ravioli with pumpkin, burnt butter,  
sage, Parmesan and crushed amaretti  
£16.50

## BRUNCH

**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

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

**POLLO N'DJUA**  
Grilled half chicken coated in a creamy n'djua  
sauce with bruschetta, slow roasted tomato,  
basil and prosciutto  
£18.50

**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  
£24.95

**HARRY'S VEAL PARMESAN**  
Veal Milanese baked with buffalo mozzarella,  
tomato sauce, basil and Parmesan  
£25.50

**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

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

**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, breadcrumb  
and fried with rocket salad,  
datterini tomatoes and grated Parmesan  
£16.95

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

## CONTORNI

**OLIVE OIL MASHED POTATOES**  
With Parmesan  
£3.95

**GARLIC & ROSEMARY  
THICK CUT CHIPS**  
£4.50

**ROCKET & PARMESAN SALAD**  
£4.50

**TENDERSTEM BROCCOLI**  
With Parmesan and lemon  
£4.75

**GREEN BEANS**  
With chilli, garlic & olive oil  
£4.50

**CREAMY POLENTA  
& SAUTEED MUSHROOMS**  
With stacciatella oil & Parmesan  
£5.25

**STREAKY BACON**  
£3.50

**HOMEMADE MACCHERONI  
CHEESE GRATIN**  
£5.00

**TOMATO & BASIL SALAD**  
£3.95