



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

£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

*sharing dessert
toadstool hazelnut parfait*

GELATO & SORBETTI

Two scoops £5.00 Three scoops £6.50

FIOR DI LATTE

ALMOND & CHERRY

STRACCIATELLA

LEMON

PISTACHIO

SALTED CARAMEL

BITTER CHOCOLATE

PASSION FRUIT

HARRY'S LIMONCELLO

*Served over shaved ice
Glass 25ml £3.50*

SHARING DESSERT

*Harry's Toadstool and Hazelnut Parfait
£19.95*

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