

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 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

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

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*

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.

THE CANALETTO PRIVATE DINING ROOM

Our private dining room is available for lunch and dinner, accommodating 14 guests in an elegant private space. Please ask a member of the team for more information.



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 vg
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 vg
Warm chargrilled vegetables
with crushed pine nuts, basil, lemon
and 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

BAKED AUBERGINE vg
Yellow Datterini tomato, agrodolce sauce
with raddichio and shaved fennel 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
white crab meat, orange, black truffle,
pistachio and a lemon ponzu dressing
£12.75

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

SPECK RADICCHIO E NOCI £16.25
White based pizza with smoked Scamozza,
smoked cured ham, radicchio, walnut & chives

SPINACI E RICOTTA £15.75
White based pizza with fior di latte.
Spinach and ricotta, finished with burrata,
toasted pine nuts and Amalfi lemon

ROSSO £15.95
Spicy pepperoni, schiacciata piccante, nduja, 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

LINGUINE AL NERO DI SEPPIA CON GRANCHIO
Squid ink linguini with white crab, datterini tomato,
chilli, garlic and Valdobbiadene prosecco
£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

SECONDI

AGNELLO BRASATO E POLENTA
Slow cooked lamb shank, creamy polenta,
datterini tomato, baby onions, red wine sauce
and gremolata
£28.50

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
£24.95

POLLO MILANESE
Thinly-beaten chicken breadcrumbed and fried
with rocket salad, datterini tomatoes
and grated Parmesan
£16.95

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 12oz rib-eye steak
on the bone served with tomato and olive
salsa, warm rosemary and garlic butter
with Parmesan pangrattato
£33.95

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

SPIGOLA GRIGLIATA
Chargrilled sea bass fillet on zucchini alla
scapece, served with a mint and herb salad
£24.95

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

**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
£4.50

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

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

**HOMEMADE MACCHERONI
CHEESE GRATIN**
£5.00

TOMATO & BASIL SALAD vg
£3.95