

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

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.

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.



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 *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

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 SEPIA CON GRANCHIO

Squid ink linguini with white crab, datterini tomato, chilli, garlic and Valdobbiadene prosecco

£24.95

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 ndjua sauce with bruschetta, slow roasted tomato, basil and prosciutto

£18.50

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

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

TENDERSTEM BROCCOLI

With Parmesan and lemon

£4.75

GREEN BEANS *vg*

With chilli, garlic & olive oil

£4.50

TOMATO & BASIL SALAD

£3.95

OLIVE OIL MASHED POTATOES

With Parmesan

£3.95

GARLIC & ROSEMARY THICK CUT CHIPS

£4.50

ROCKET & PARMESAN SALAD

£4.50

CREAMY POLENTA & SAUTEED MUSHROOMS

With stacciatella oil & Parmesan

£5.25

STREAKY BACON

£3.50

HOMEMADE MACCHERONI CHEESE GRATIN

£5.00

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.