

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*
£4.25

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*
£9.25

PEAR & ALMOND CROSTATA
*Warm pear and almond
puff pastry tart with marsala
cream and caramel
(allow 15 min)*
£8.75

PANNA COTTA
*Set vanilla cream,
raspberries, lemon balm
and hazelnut croccante*
£8.25

HAZELNUT PARFAIT
*Creamy hazelnut parfait,
toasted meringue, white chocolate
and caramelised hazelnuts*
£9.75

HARRY'S TOADSTOOL
*White chocolate, fresh raspberries, mascarpone mousse,
iced vanilla parfait and pistachio biscotti crunch
served with warm pistachio sauce*
£11.50

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*
£9.25

AMALFI SUNDAE
*Lemon sorbet, candied lemon,
whipped cream, milk gelato, meringue,
lemon sauce and sugared rosemary*
£8.75

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*



*For allergen info
please scan QR code*

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 *v*
Fried rice balls with truffle
and Parmesan
£6.95

**GARLIC & ROSEMARY
FLATBREAD** *v*
With Harry's Olive Oil
£6.25

TUNA PIZZETTA
Raw tuna, truffle citrus dressing,
tomatoes and basil on a crispy base
£7.50

BREAD BASKET *v*
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
£6.75

PROVOLONE FRITTI
Crispy fried Provolone cheese, picante pomodoro
sauce, datterini tomatoes, rocket and Parmesan
£8.50

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

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

**QUATTRO FORMAGGI
FLATBREAD** *v*
With herbs and garlic
£6.95

ANTIPASTI

**ZUPPA DI ZUCCHINE
E FRIARIELLI** *v*
Minted zucchini and wild broccoli soup
with burrata tortellini, focaccia crouton
and baby basil
£7.95

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

CALAMARI FRITTI
Crispy, polenta-coated squid
£9.95

CARPACCIO DI MANZO
Raw slices of beef
with Cipriani mustard dressing
£11.95

HARRY'S TAGLIOLINI *v*
Gratinated tagliolini pasta with
truffle, Parmesan and cream
£13.25

GAMBERI E 'NDUJA
Oven baked prawns in a creamy
'nduja sauce with datterini tomato,
baby basil and Amalfi lemon
£9.85

ASPARAGI AL TARTUFO *v*
Buttered asparagus, pan fried egg, Parmesan
pangrattato and black truffle
£14.25

BURRATA *v*
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
£9.50

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

TUNA CRUDO
Thinly sliced raw yellowfin tuna with
pickled red onion, marinated raisins, pine
nuts, parsley dressing & crushed pistachio
£12.95

INSALATA DI GORGONZOLA *v*
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 *v* £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 *v* £16.25
Burrata, Taggiasche olives, D.O.P. San Marzano
tomatoes, green pesto, basil and Parmesan

FUNGHI & TARTUFO *v* £17.50
Wild mushrooms, Gorgonzola cheese,
garlic, baby spinach, flaked Parmesan
and grated truffle

NAPOLETANA £16.25
D.O.P. San Marzano tomatoes, burrata,
olives, anchovies and fried capers

ZUCCHINI & SUN DRIED PEPPERS *v* £15.75
White based pizza, zucchini, sun dried peppers,
crème fraiche, chili and basil

ROSSO £16.25
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

RISOTTO PEPERONI & CARCIOFI *v*
Creamy carnaroli rice, smoked red pepper pesto,
crispy artichokes and burrata
£18.25

HARRY'S SPAGHETTI SEAFOOD
Prawns, squid, clams, mussels, datterini tomatoes,
garlic, chilli and parsley
£22.75

PASTA VERDE *v*
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
£32.50

LINGUINE VONGOLE
Fresh palourde clams sautéed with white wine,
garlic, datterini tomatoes, chilli and parsley
£19.50

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

STROZZAPRETI E PISELLI *v*
Hand rolled pasta, spring peas, egg yolk and salted ricotta
£16.50

SECONDI

AGNELLO ALLA GRIGLIA
Roman spice crusted lamb chop, grilled
radicchio, walnut, fennel & pecorino salad
£24.50

TONNO ALLA GRIGLIA
Chargrilled tuna steak served with cannellini
beans and a warm tomato, Taggiasca olive,
Amalfi lemon and basil salsa
£19.50

BISTECCA DI MANZO
Chargrilled dry aged 8oz sirloin steak served
with rocket salad, datterini tomatoes and
black garlic-balsamic dip
£27.95

POLLO MILANESE
Thinly-beaten chicken breadcrumbed and fried
with rocket salad, datterini tomatoes
and grated Parmesan
£17.50

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

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
£34.95

HARRY'S VEAL PARMESAN
Veal Milanese baked with buffalo mozzarella,
tomato sauce, basil and Parmesan
£26.50

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

AUBERGINE PARMIGIANA *v*
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
£23.50

CONTORNI

**OLIVE OIL
MASHED POTATOES**
With Parmesan
£4.25

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

ROCKET & PARMESAN SALAD
£4.50

TENDERSTEM BROCCOLI
With Parmesan and lemon
£5.25

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

RADICCHIO & FENNEL *vg*
With rocket, fennel pollen & lemon dressing
£4.50

**HOMEMADE MACCHERONI
CHEESE GRATIN**
£5.00

TOMATO & BASIL SALAD *vg*
£4.85