

GELATO CANNOLI
*Mini cannoli filled with milk gelato
and chocolate dipping sauce*
£6.50

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*
£5.50

BISCOTTI AND 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*
£5.50

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*
£9.50

TORTA AL CIOCCOLATO
*Flourless chocolate cake
with salted caramel and
crushed Amaretti biscotti*
£9.25

PANNA COTTA
*Set vanilla cream,
raspberries, lemon balm
and hazelnut croccante*
£8.50

HAZELNUT PARFAIT
*Creamy hazelnut parfait,
toasted meringue, white chocolate
and caramelised hazelnuts*
£10.25

HARRY'S TOADSTOOL
*White chocolate, fresh raspberries, mascarpone mousse,
iced vanilla parfait and pistachio biscotti crunch
served with warm pistachio sauce*
£12.95

FORMAGGI
*Selection of 3 cheeses served
with balsamic jelly, mustard fruits,
truffle honey and carta di musica*
£13.95

SUNDAES

GIANDUIA SUNDAE
*Milk gelato and bitter chocolate gelato,
IGP Piedmontese hazelnut brownie, chocolate mousse
and salted caramel sauce*
£9.95

AMALFI SUNDAE
*Lemon sorbet, candied lemon,
whipped cream, milk gelato, meringue,
lemon sauce and sugared rosemary*
£9.75

GELATO AND SORBETTI

Two scoops £6.00 Three scoops £7.50

FIOR DI LATTE

STRAWBERRY

RASPBERRY

SICILIAN LEMON

BRONTE 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.*

HARRY'S

DOLCE VITA

CICCHETTI

TRUFFLE ARANCINI
Fried rice balls with truffle
and Parmesan
£7.50

**GARLIC AND ROSEMARY
FLATBREAD**
With Harry's Olive Oil
£6.50

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

BREAD BASKET
Rosemary focaccia, Sardinian crispbread
and grissini sticks with green olive tapenade dip
£5.50

'NDUJA FLATBREAD
Spicy Calabrian style pork, mascarpone,
chilli and fennel seed flatbread with Parmesan
£6.95

OLIVES
Green and black olives
with fennel seeds and lemon
£4.25

ZUCCHINI FRITTI
Crispy courgette with herbed yoghurt
£7.50

**QUATTRO FORMAGGI
FLATBREAD**
With herbs and garlic
£7.95

ANTIPASTI

ZUPPA DI PISELLI
Fragrant pea and mint soup served
with burrata tortellini, focaccia crouton
and baby basil
£8.50

VERDURE ALLA GRIGLIA
Warm chargrilled vegetables with crushed pine
nuts, basil, lemon and pangrattato
£10.50

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

COURGETTE FLOWER
Fried courgette flowers,
truffled honey, mint, pine nut salad
and lemon ricotta
£9.75

HARRY'S TAGLIOLINI
Gratinated tagliolini pasta with
truffle, Parmesan and cream
£13.95

GAMBERI E 'NDUJA
Oven baked prawns in a creamy
'nduja sauce with datterini tomato,
baby basil and Amalfi lemon
£12.50

ASPARAGI AL TARTUFO
Buttered asparagus, pan fried egg,
Parmesan pangrattato and black truffle
£15.95

BURRATA
Creamy burrata from Puglia with
marinated grapes and crushed pistachio
or
with datterini tomato,
basil and extra virgin olive oil £13.50

INSALATA CAPRESE
Buffalo mozzarella, vine-ripened
tomatoes and fresh basil leaves
with Harry's Olive Oil
£10.95

CRUDO DI TONNO
Thinly-sliced raw yellowfin tuna with
yellow datterini tomatoes, stracciatella,
crushed pistachios, fried artichokes
and extra virgin olive oil
£12.95

CALAMARI FRITTI
Crispy, polenta-coated
squid with garlic aioli
£10.95

INSALATA DI GORGONZOLA
Butterhead lettuce with
Gorgonzola blue cheese, avocado
and datterini tomatoes
£14.95

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 AND PESTO £16.50
Burrata, Taggiasca olives, D.O.P. San Marzano
tomatoes, green pesto, basil and Parmesan

FUNGHI AND TARTUFO £17.95
Wild mushrooms, Gorgonzola cheese,
garlic, baby spinach, flaked Parmesan
and grated truffle

CALABRESE £17.50
Tomato and spicy nduja pesto, Calabrian spicy salami,
rocket and salted ricotta

CARCIOFI E OLIVE £16.95
White based pizza with smoked scamorza,
spring onion, black olive and violet artichoke

ROSSO £16.95
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 13.5% will be added to your bill.

PASTE E RISOTTI

RISOTTO AGLI SPINACI E MOZZARELLA
Creamy carnaroli rice, spinach, buffalo mozzarella
and crisp fried artichokes
£18.50

HARRY'S SPAGHETTI SEAFOOD
Prawns, squid, clams, mussels, datterini tomatoes,
garlic, chilli and parsley
£24.50

PASTA VERDE
Long string pasta with courgette strips and spinach finished with
broccoli pesto, pine nuts, Parmesan pangrattato and creamy burrata
£16.75

TAGLIOLINI AL GRANCHIO
Extra-thin egg pasta with picked white crab meat, spinach,
shellfish bisque, parsley, datterini tomato and Amalfi lemon
£26.50

LOBSTER SPAGHETTI
Lobster cooked in white wine, fresh chilli, datterini tomatoes,
garlic, basil and Amalfi lemon, finished with Harry's Olive Oil
£34.95

LINGUINE VONGOLE
Fresh palourde clams sautéed with white wine,
garlic, datterini tomatoes, chilli and parsley
£22.50

PAPPARDELLE AL RAGÙ BOLOGNESE
Wide ribbon pasta with slow-cooked beef, D.O.P. San Marzano
tomatoes and rosemary sauce with Parmesan
£17.25

MEZZE MANICHE ALLA GRICIA
Tubular pasta with guanciale, broad beans
and peppered Pecorino sauce
£23.95

SECONDI

AGNELLO ALLA ROMANA
Char grilled lamb cutlets served with fennel,
mint and parsley salad, salsa verde
£29.75

TONNO ALLA GRIGLIA
Chargrilled tuna steak served with cannellini
beans and a warm tomato, Taggiasca olive,
Amalfi lemon and basil salsa
£21.95

BISTECCA DI MANZO
Chargrilled dry aged 8oz sirloin steak served
with rocket salad, datterini tomatoes and
black garlic-balsamic dip
£29.95

POLLO MILANESE
Thinly-beaten chicken breadcrumbed and fried
with rocket salad, datterini tomatoes
and grated Parmesan
£18.50

FRUTTI DI MARE
Seafood platter of lobster tail, squid,
prawns, clams and mussels. Cooked with
artichokes, chilli and white wine.
Served with grilled focaccia
£42.00

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
£28.50

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

INSALATA DI POLLO E CECI
Chargrilled chicken breast, chickpeas,
hazelnuts, parsley, mint and herb yoghurt
£18.95

AUBERGINE PARMIGIANA
Slices of aubergine layered with buffalo
mozzarella and scamorza cheese,
served in a rich tomato sauce
£16.50

TRUFFLED CHICKEN
Roast half-chicken served in a creamy
mascarpone truffle sauce, sautéed mushrooms,
parsley and garlic
£22.50

SOLE AND VONGOLE
Whole Lemon sole on the bone served with a
Gavi Di Gavi wine sauce, clams, samphire,
parsley and Amalfi lemon
£28.50

CONTORNI

**OLIVE OIL
MASHED POTATOES**
Parmesan
£4.50

**GARLIC AND ROSEMARY
THICK CUT CHIPS**
£5.25

ROCKET AND PARMESAN SALAD
£4.75

TENDERSTEM BROCCOLI
Parmesan and lemon
£5.25

GREEN BEANS
Chilli, garlic and olive oil
£4.95

RADICCHIO AND FENNEL
Rocket, fennel pollen and lemon dressing
£4.75

**HOMEMADE MACCHERONI
CHEESE GRATIN**
£5.50

TOMATO AND BASIL SALAD
£4.95