

**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 CAFFE**

*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

**BRUNCH**

*Served 11am to 3pm weekends*

## 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  
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 £13.95  
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, Taggiasche 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

## BRUNCH

**AVOCADO AND EGGS ON TOAST**  
Crushed avocado with basil, chilli, ricotta  
cheese and two poached hen's eggs on toasted  
durum wheat bread  
£15.50

**EGGS BENEDICT AND CHIPS**  
Two poached hen's eggs on focaccia  
with sliced ham, hollandaise sauce  
and rosemary thick cut chips  
£15.95

**EGGS ROYALE AND CHIPS**  
Two poached hen's eggs on focaccia  
with smoked salmon, hollandaise sauce  
and rosemary thick cut chips  
£16.95

**WAFFLE AND BACON**  
Classic waffle served with roasted streaky bacon,  
sour cream, blueberries and maple syrup  
£13.95

**POLLO 'NDUJA**  
Grilled half chicken coated in a creamy  
'nduja sauce with bruschetta, slow roasted  
tomato, basil and prosciutto  
£22.50

**CRAB BENEDICT AND CHIPS**  
Two poached hen's eggs on white crab meat,  
tomato and crushed avocado, toasted durum  
wheat bread with hollandaise sauce and  
rosemary thick cut chips  
£22.75

**STEAK AND EGG**  
Thinly sliced and chargrilled sirloin steak  
with garlic and rosemary thick cut chips,  
fried hen's egg and hollandaise sauce  
£27.95

**HARRY'S VEAL PARMESAN**  
Veal Milanese baked with buffalo mozzarella,  
tomato sauce, basil and Parmesan  
£28.50

**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

**SPIGOLA GRIGLIATA**  
Chargrilled sea bass fillet on zucchini alla  
scapecce, 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  
£21.95

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

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

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

## 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

**TOMATO AND BASIL SALAD**  
£4.95

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

**STREAKY BACON**  
£4.00

**HOMEMADE MACCHERONI  
CHEESE GRATIN**  
£5.50