

DOLCETTI

GELATO CANNOLI
Mini cannoli filled with milk gelato and chocolate dipping sauce
£6.75

GELATO CICCHETTO
One scoop of olive oil and rosemary gelato with crushed smoked almonds and finished with Harry's Olive Oil
£6.00

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

TIRAMISÙ
Espresso coffee and rum-soaked savoiardi sponge biscuits with a mascarpone and marsala egg mousse, dusted with Valrhona bitter cocoa powder
£9.50

CHOCOLATE DOUGHNUTS (FOR TWO TO SHARE)
Cinnamon sugared doughnuts filled with gianduja and hazelnut served with a hot chocolate dipping sauce
£17.95

HARRY'S AMALFI LEMON
White chocolate and lemon cheesecake, crushed Amaretti biscuits, Amalfi lemon sorbet and toasted meringue
£10.95

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

PANNA COTTA
Set vanilla cream, raspberries, lemon balm and hazelnut croccante
£9.00

FORMAGGI
Selection of 3 seasonal Italian cheeses with balsamic jelly, fig chutney truffle honey and carta di musica
£13.95

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

SUNDAES

GIANDUIA SUNDAE
Milk gelato and bitter chocolate gelato, IGP Piedmontese hazelnut brownie, chocolate mousse and salted caramel sauce
£10.50

AMALFI SUNDAE
Lemon sorbet, candied lemon, whipped cream, milk gelato, meringue, lemon sauce and sugared rosemary
£10.50

GELATO AND SORBETTI

Two scoops £6.00 Three scoops £7.50

FIOR DI LATTE
BRONTE PISTACHIO

STRAWBERRY
SALTED CARAMEL

RASPBERRY
BITTER CHOCOLATE

SICILIAN LEMON
ALPHONSO MANGO

HARRY'S LIMONCELLO
Served over shaved ice
Glass 25ml £3.50

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.



For allergen info please scan QR code

THE CANALETTO PRIVATE DINING ROOM

Our private dining room is available for lunch and dinner, accommodating 13 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
£7.95

**GARLIC AND ROSEMARY
FLATBREAD**
With Harry's Olive Oil
£6.75

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
£6.25

'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
E TARTUFO FLATBREAD**
With shaved black truffle and garlic
£10.95

ANTIPASTI

**ZUPPA DI ZUCCHINI
E FINOCCHIO**
Zucchini and fennel soup with creamy
mozzarella and toasted crouton
£8.75

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
£9.95

HARRY'S TAGLIOLINI
Gratinated tagliolini pasta with
truffle, Parmesan and cream
£14.50

GAMBERI E 'NDUJA
Oven baked prawns in a creamy
'nduja sauce with datterini tomato,
baby basil and Amalfi lemon
£13.50

FREGOLA E BURRATA
Warm fregola, Sicilian red pesto,
burrata, toasted almond and courgette flower
£14.75

BURRATA
Creamy burrata from Puglia with prosciutto
crudo, pistachio and pane fritto £14.25
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 pickled fennel, Amalfi lemon,
mint and avocado
£14.95

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 £15.25
D.O.P. San Marzano tomatoes and fresh basil
leaves finished with fresh buffalo mozzarella,
Parmesan and Harry's Olive Oil

BURRATA AND PESTO £16.75
Burrata, Taggiasche olives, D.O.P. San Marzano
tomatoes, green pesto, basil and Parmesan

FUNGHI AND TARTUFO £18.25
Wild mushrooms, Gorgonzola cheese,
garlic, baby spinach, flaked Parmesan
and grated truffle

PRIMEVERA £17.95
White based pizza, Fior di latte,
tenderstem broccoli, asparagus, zucchini, mint,
chilli and toasted almond

POMODORINI E OLIVE £17.25
Vesuvian datterini tomatoes, creamy burrata,
Taggiasca olives, basil and finished with stracciatella oil

ROSSO £17.50
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

RISOTTO AGLI SPINACI E MOZZARELLA
Creamy carnaroli rice, spinach,
buffalo mozzarella and crisp fried artichokes
£18.75

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

LOBSTER RAVIOLI
Ravioli style pasta filled with lobster, D.O.P. San Marzano tomato
in a fragrant shellfish emulsion with basil, chives and Amalfi lemon
£34.95

PARMIGIANO TRIANGOLI
Triangle shaped ravioli filled with Parmigiano Reggiano
DOP cheese and finished with peas and Amalfi lemon
£18.75

LINGUINE VONGOLE
Fresh Palourde clams sautéed with white wine,
garlic, datterini tomatoes, chilli and parsley
£23.50

PAPPARDELLE AL RAGÙ BOLOGNESE
Wide ribbon pasta with slow-cooked beef, D.O.P. San Marzano
tomatoes and rosemary sauce with Parmesan
£17.50

RAVIOLI DI PESCE SPADA
Fine ravioli parcels filled with swordfish and finished with
datterini tomatoes, chilli, parsley, olive Taggiasche and pangrattato
£23.50

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
£14.25

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
£23.75

STEAK AND EGG
Thinly-sliced and chargrilled sirloin steak
with garlic and rosemary thick cut chips,
fried hen's egg and hollandaise sauce
£28.95

HARRY'S VEAL PARMESAN
Veal Milanese baked with buffalo mozzarella,
tomato sauce, basil and Parmesan
£29.50

FRUTTI DI MARE
Seafood platter of lobster tail, squid, prawns,
clams and mussels. Cooked with artichokes, chilli
and white wine. Served with grilled focaccia
£45.00

SPIGOLA GRIGLIATA
Chargrilled sea bass fillet on zucchini alla
sapece, served with a mint and herb salad
£26.25

TONNO ALLA GRIGLIA
Chargrilled tuna steak served with cannellini
beans and a warm tomato, Taggiasca olive,
Amalfi lemon and basil salsa
£22.50

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, bread-crumbed
and fried served 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

**OLIVE OIL
MASHED POTATOES**
Parmesan
£5.00

ROCKET AND PARMESAN SALAD
£5.00

THICK CUT CHIPS
Rosemary and garlic
£6.50

TENDERSTEM BROCCOLI
Parmesan and lemon
£5.95

GREEN BEANS
Chilli, garlic and olive oil
£5.95

**'NDUJA MACCHERONI
CHEESE GRATIN**
Rigate shell shaped pasta
in a creamy 'nduja sauce
£8.50

STREAKY BACON
£4.50

TOMATO AND BASIL SALAD
£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 13.5% will be added to your bill.