

PRIVATE DINING MENUS

LUNCH AT HARRY'S DOLCE VITA

£55.00 per person

AVAILABLE MONDAY - SUNDAY
LUNCHTIME ONLY

COURGETTE FLOWER

Fried courgette flowers, truffled honey, mint, pine nut salad and lemon ricotta

BURRATA

Creamy burrata from Puglia with datterini tomato, basil and Harry's extra virgin olive oil

ZUPPA DI ZUCCHINI E FINOCCHIO

Zucchini and fennel soup with creamy mozzarella and toasted crouton

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LINGUINE VONGOLE

Fresh Palourde clams sautéed with white wine, garlic, datterini tomatoes, chilli and parsley

POLLO MILANESE

Thinly-beaten chicken, bread-crumbed and fried served with rocket salad, tomatoes and grated Parmesan

AUBERGINE PARMIGIANA

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

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TORTA AL CIOCCOLATO

Flourless chocolate cake with salted caramel and crushed Amaretti biscotti

PANNA COTTA

Set vanilla cream, raspberries, lemon balm and hazelnut croccante

TIRAMISÙ

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

SELECTION OF TEAS AND FILTER COFFEE



*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.

PRIVATE DINING MENUS

We offer 3 choice menus and your guests may order on the day from this menu.
Please select **one** menu for your whole party.

MENU 1

£65.00 per person

GAMBERI E 'NDUJA

Oven baked prawns in a creamy 'nduja sauce with datterini tomato, baby basil and Amalfi lemon

BURRATA

Creamy burrata from Puglia with datterini tomato, basil and Harry's extra virgin olive oil

COURGETTE FLOWER

Fried courgette flowers, truffled honey, mint, pine nut salad and lemon ricotta

TONNO ALLA GRIGLIA

*Chargrilled tuna steak served with cannellini beans and a warm tomato,
Taggiasca olive, Amalfi lemon and basil salsa*

TRUFFLED CHICKEN

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

PASTA VERDE

*Long string pasta with courgette strips and spinach finished with broccoli pesto,
pine nuts, Parmesan pangrattato and creamy burrata*

TORTA AL CIOCCOLATO

Flourless chocolate cake with salted caramel and crushed Amaretti biscotti

PANNA COTTA

Set vanilla cream, raspberries, lemon balm and hazelnut croccante

TIRAMISÙ

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

SELECTION OF TEAS AND FILTER COFFEE

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An additional cheese course can be added to all menus at a supplement of £12.50 per person.
Cheeseboards will consist of a bespoke selection of three Italian cheeses, served with crackers and seasonal accompaniments.

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PRIVATE DINING MENUS

MENU 2

£75.00 per person

BURRATA

Creamy burrata from Puglia with prosciutto crudo, pistachio and pane fritto

INSALATA DI GORGONZOLA

Butterhead lettuce with Gorgonzola blue cheese, avocado and datterini tomatoes

HARRY'S TAGLIOLINI

Gratinated tagliolini pasta with truffle, Parmesan and cream

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SOLE AND VONGOLE

Whole, on the bone, lemon sole served with a Gavi Di Gavi wine sauce, clams, samphire, parsley and Amalfi lemon

HARRY'S VEAL PARMESAN

Veal Milanese baked with buffalo mozzarella, tomato sauce, basil and Parmesan

PARMIGIANO TRIANGOLI

Triangle shaped ravioli filled with Parmigiano Reggiano DOP cheese and finished with peas and Amalfi lemon

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AMALFI SUNDAE

Lemon sorbet, candied lemon, whipped cream, milk gelato, meringue, lemon sauce and sugared rosemary

TORTA AL CIOCCOLATO

Flourless chocolate cake with salted caramel and crushed Amaretti biscotti

TIRAMISÙ

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

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PRIVATE DINING MENUS

MENU 3

£80.00 per person

CRUDO DI TONNO

*Thinly-sliced raw yellowfin tuna with pickled fennel,
Amalfi lemon, mint and avocado*

CARPACCIO DI MANZO

Raw slices of beef with Cipriani mustard dressing

HARRY'S TAGLIOLINI

Gratinated tagliolini pasta with truffle, Parmesan and cream

SPIGOLA GRIGLIATA

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

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*

TRUFFLE RISOTTO

Creamy carnaroli rice, 24-month aged Parmesan and shaved truffle

GIANDUIA SUNDAE

*Milk gelato and bitter chocolate gelato, IGP Piedmontese hazelnut brownie,
chocolate mousse and salted caramel sauce*

HARRY'S TOADSTOOL

*White chocolate, fresh raspberries, mascarpone mousse, iced vanilla parfait
and pistachio biscotti crunch served with warm pistachio sauce*

TIRAMISÙ

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

SELECTION OF TEAS AND FILTER COFFEE



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SHARING MENUS

We offer 2 sharing menus which are designed to give a true Harry's Italian experience. All the dishes for each course will be served together, placed in the middle of the table for you and your guests to share.

We ask you to select **one** menu for your whole party.

SHARING MENU 1

£95.00 per person

OLIVES

ZUCCHINI FRITTI

CALAMARI FRITTI

TRUFFLE ARANCINI

GRISSINI AND GREEN

SELECTION OF FLATBREAD

OLIVE TAPENADE

AND PIZZETTE

GAMBERI E 'NDUJA

Oven baked prawns in a creamy 'nduja sauce with datterini tomato, baby basil and Amalfi lemon

CARPACCIO DI MANZO

Raw slices of beef with Cipriani mustard dressing

COURGETTE FLOWER

Fried courgette flowers, truffled honey, mint, pine nut salad and lemon ricotta

BURRATA

Creamy burrata from Puglia with datterini tomato, basil and Harry's extra virgin olive oil

TRUFFLE RISOTTO

Creamy carnaroli rice, 24-month aged Parmesan and shaved truffle

PAPPARDELLE AL RAGÙ BOLOGNESE

Wide ribbon pasta with slow-cooked beef, D.O.P. San Marzano tomatoes and rosemary sauce with Parmesan

BRASATO DI MANZO AL BAROLO

Slow-cooked beef in a rich Barolo and sage sauce with creamy mashed potato and parsley pangrattato

AUBERGINE PARMIGIANA

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

GREEN BEANS *Chilli, garlic and olive oil*

TOMATO AND BASIL SALAD

TENDERSTEM BROCCOLI *Parmesan and lemon*

ROCKET AND PARMESAN SALAD

TIRAMISÙ

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

CHOCOLATE DOUGHNUTS

Cinnamon sugared doughnuts filled with gianduja and hazelnut served with a hot chocolate dipping sauce

SELECTION OF TEAS AND FILTER COFFEE

SHARING MENUS

SHARING MENU 2

£125.00 per person

OLIVES

CALAMARI FRITTI

GRISSINI AND GREEN
OLIVE TAPENADE

ZUCCHINI FRITTI

TRUFFLE ARANCINI

SELECTION OF FLATBREAD
AND PIZZETTE

GAMBERI E 'NDUJA

Oven baked prawns in a creamy 'nduja sauce with datterini tomato, baby basil and Amalfi lemon

CARPACCIO DI MANZO

Raw slices of beef with Cipriani mustard dressing

COURGETTE FLOWER

Fried courgette flowers, truffled honey, mint, pine nut salad and lemon ricotta

CRUDO DI TONNO

*Thinly-sliced raw yellowfin tuna with pickled fennel,
Amalfi lemon, mint and avocado*

LOBSTER RISOTTO

Creamy carnaroli rice, lobster, basil and Amalfi lemon

HARRY'S TAGLIOLINI

Gratinated tagliolini pasta with truffle, Parmesan and cream

BISTECCA FIORENTINA

Chargrilled dry aged T-Bone steak, schiacciata roasted potatoes and salsa verde

AUBERGINE PARMIGIANA

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

GREEN BEANS *Chilli, garlic and olive oil*

TENDERSTEM BROCCOLI *Parmesan and lemon*

ROCKET AND PARMESAN SALAD

FORMAGGI

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

HARRY'S TOADSTOOL

*White chocolate, fresh raspberries, mascarpone mousse, iced vanilla parfait
and pistachio biscotti crunch served with warm pistachio sauce*

CHOCOLATE DOUGHNUTS

Cinnamon sugared doughnuts filled with gianduja and hazelnut served with a hot chocolate dipping sauce

AMALFI SUNDAE

Lemon sorbet, candied lemon, whipped cream, milk gelato, meringue, lemon sauce and sugared rosemary

SELECTION OF TEAS AND FILTER COFFEE