

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 gianduia and hazelnut served
with a hot chocolate dipping sauce*
£17.95

HARRY'S AMALFI LEMON
*White chocolate and lemon
cheesecake, crushed Amaretti
biscotti, Amalfi lemon sorbet
and toasted meringue*
£11.95

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

PANNA COTTA
*Set vanilla cream,
strawberries and lemon balm*
£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 biscotti*
£9.25

SUNDAES

GIANDUIA SUNDAE
*Milk gelato and bitter chocolate gelato,
IGP Piedmontese hazelnut brownie,
chocolate mousse and salted caramel sauce*
£11.50

AMALFI SUNDAE
*Lemon sorbet, candied lemon,
whipped cream, milk gelato, meringue,
lemon sauce and sugared rosemary*
£11.50

GELATO AND SORBETTI

Two scoops £6.00 Three scoops £7.50

FIOR DI LATTE
BRONTE PISTACHIO
STRAWBERRY

SALTED CARAMEL
RASPBERRY
BITTER CHOCOLATE

LEMON
BLOOD ORANGE
STRACCIATELLA

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.*



*Scan for allergy
& nutritional
information*

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

BAR

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
£7.95

BREAD BASKET
Rosemary focaccia,
Sardinian crispbread and grissini sticks
with green olive tapenade dip
£6.85

'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 PISELLI
Pea and mint soup with
creamy mozzarella and toasted croutons
£8.75

VERDURE ALLA GRIGLIA
Warm chargrilled vegetables with crushed pine
nuts, basil, lemon and pangrattato
£10.95

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 almonds and courgette flower
£14.75

BURRATA
Creamy burrata from Puglia with prosciutto
crudo, pistachio and pane fritto £14.75
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 RICOTTA
Datterini tomato, avocado, chicory,
shaved fennel, baby gem lettuce,
smoked almonds, soft herbs
and creamy lemon ricotta
£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 £17.25
Burrata, Taggiasche olives, D.O.P. San Marzano
tomatoes, green pesto, basil and Parmesan

FUNGHI AND TARTUFO £19.00
Wild mushrooms, Gorgonzola cheese,
garlic, baby spinach, flaked Parmesan
and grated truffle

CAPRESE £16.95
D.O.P. San Marzano tomatoes, buffalo mozzarella,
mixed summer tomatoes, basil and Amalfi lemon

ZUCCHINI E ASPARAGI £17.50
White based pizza with sliced zucchini, fior di latte,
buffalo mozzarella and asparagus finished
with a salad of zucchini, mint, basil,
chilli flakes and Amalfi lemon

ROSSO £17.95
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
D.O.P. 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
£24.50

PAPPARDELLE AL RAGÙ BOLOGNESE
Wide ribbon pasta with slow-cooked beef, D.O.P. San Marzano
tomatoes and rosemary sauce with Parmesan
£17.95

LINGUINE AL NERO DI SEPIA CON GRANCHIO
Squid ink linguini with white crab, datterini tomato,
chilli, garlic and Valdobbiadene Prosecco
£25.50

SECONDI

COSCETTA D'ANATRA CONFIT
Confit duck leg, braised Castelluccio lentils,
salsa verde
£23.95

TONNO ALLA GRIGLIA
Chargrilled tuna steak served with cannellini
beans and a warm tomato, Taggiasca olive,
Amalfi lemon and basil salsa
£23.50

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, bread-crumbed and
fried served 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
£45.00

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
£37.95

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

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, on the bone, lemon sole served
with a Gavi Di Gavi wine sauce, clams,
samphire, parsley and Amalfi lemon
£29.50

CONTORNI

**TOMATO AND
BASIL SALAD**
£5.00

THICK CUT CHIPS
Rosemary and garlic
£6.50

**ROCKET AND
PARMESAN SALAD**
£5.00

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

**OLIVE OIL
MASHED POTATOES**
Parmesan
£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.