

HARRY'S

BAR

COFFEE

ESPRESSO
RISTRETTO
ESPRESSO MACCHIATO
ESPRESSO CON PANNA
£3.95

DOUBLE ESPRESSO
CAFÉ CORTADO
CAFÉ AMERICANO
£4.25

ORZO £4.25
Caffeine-free barley coffee

MAROCCHINO
CAPPUCCINO
CAFÉ LATTE
FLAT WHITE
£4.50

THE NEAPOLITAN FLIP £4.95

We use Passalacqua coffee, roasted a few kilometres from Naples by the same Neapolitan family since 1948.

Using gravity rather than pressure, traditional pots from Naples are filled with boiling water then flipped, allowing the water to drip through the coffee. Similar to an Americano, it can be drunk black or with milk and serves two smaller cups, or one long one.

AUTHENTIC ITALIAN HOT CHOCOLATE

Choose from; dark, gianduia hazelnut, mint or white chocolate £4.50

TEAS

BREAKFAST BLEND £3.95
Intense and rich
AFTERNOON TEA BLEND £3.50
Mellow, elegant, refreshing

CEYLON, EARL GREY,
DARJEELING £3.95
SENCHA,
JASMINE PEARLS £4.50

FRESH MINT, CAMOMILE,
PEPPERMINT, VERBENA £3.50
ROSEBUD, OOLONG £5.75

VINI DOLCI

MARSALA FINE,
CUATOLO ARINI, SICILIN
Glass 75ml £5.00

MOSCATO D'ASTI,
ARALDICA, PIEMONTE
Glass 125ml £9.50

AFTER DINNER COCKTAILS

SGROPPINO
*A delicious and refreshing blend of Harry's
Limoncello, sorbet and Prosecco*
£12.00

ESPRESSO MARTINI
*Wyborowa vodka, Tosolini coffee liqueur,
fresh espresso and sugar*
£11.75

FRANGELICO SOUR
*A hazelnut twist on the Amaretto Sour.
Frangelico hazelnut liqueur shaken
with lemon, egg white and bitters*
£9.75



Scan for allergy & nutritional information

Please notify your waiter of any food allergies or intolerances when ordering. We cannot guarantee the total absence of allergens in our dishes.

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 CAFFÈ

*One scoop of Fior di latte
gelato served
with espresso coffee*
£5.50

DESSERTS

TIRAMISÙ

*Espresso coffee and rum-soaked Savoiaridi
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 giandua 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*
£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 biscuits*
£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*