

THE
VITTORIO
PRIVATE DINING ROOM

HARRY'S
VICTORIA



PRIVATE DINING MENUS

BREAKFAST AT HARRY'S VICTORIA

£35.00 per person

MENU 1

BREAKFAST PASTRIES

Mini croissants and chocolate and hazelnut aragostine

~

ENERGY BOWL

*Organic cow's yoghurt with banana, pistachio, raspberry,
toasted coconut and goji berries*

~

EGGS BENEDICT

*Sliced roast ham on toasted focaccia bread, two poached hen's eggs
with hollandaise sauce and chives*

OR

AVOCADO AND SPINACH BENEDICT

*Avocado, raw baby spinach, two poached hen's eggs on toasted focaccia
with hollandaise sauce*

OR

EGGS ROYALE

*Smoked salmon, two poached hen's eggs on toasted focaccia bread
with hollandaise sauce and chives*



Scan for allergy
& nutritional
information

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

BREAKFAST AT HARRY'S VICTORIA

£40.00 per person

MENU 2

BREAKFAST PASTRIES

Mini croissants and chocolate and hazelnut aragostine

~

ENERGY BOWL

*Organic cow's yoghurt with banana, pistachio, raspberry,
toasted coconut and goji berries*

~

HARRY'S BREAKFAST

*Streaky bacon, roasted mixed mushrooms, sausages, two fried hen's eggs,
blistered Datterini tomatoes and sourdough toast*

OR

HARRY'S GARDEN BREAKFAST

*Two fried hen's eggs, Provolone cheese 'in carrozza', crushed avocado,
roasted peppers, baby spinach and herbs with blistered Datterini tomatoes
and sourdough toast*



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CICCHETTI

OLIVES

*Green and black olives with
fennel seeds and lemon*

£4.25

TRUFFLE

PECORINO NUTS

£4.25

CANAPÉS

£2.95 per item

We recommend 4 canapés per person for a pre-lunch or dinner reception.

CALAMARI FRITTI

PROSCIUTTO AND MELONE SKEWERS

TUNA PIZZETTA

TRUFFLE ARANCINI

SMOKED SALMON BRUSCHETTA

ASPARAGI AND PROSCIUTTO

PROVOLONE IN CARROZZA

BUFFALO MOZZARELLA AND TOMATO SKEWERS

GRILLED SCHIACCIATA PICCANTE AND MOZZARELLA

ARTICHOKE AND SALSA VERDE

All choice menus are served with a selection of Italian breads, dips and sharing sides.



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PRIVATE DINING MENUS

LUNCH AT HARRY'S VICTORIA

£45.00 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 PISELLI

Pea and mint soup with creamy mozzarella and toasted croutons

~

PAPPARDELLE AL RAGÙ BOLOGNESE

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

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

~

TORTA AL CIOCCOLATO

Flourless chocolate cake with salted caramel and crushed Amaretti biscotti

PANNA COTTA

Set vanilla cream, strawberries and lemon balm

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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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

£60.00 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, strawberries and lemon balm

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

£70.00 per person

BURRATA

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

INSALATA DI RICOTTA

Datterini tomato, avocado, chicory, shaved fennel, baby gem lettuce, smoked almonds, soft herbs and creamy lemon ricotta

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

COSCETTA D'ANATRA CONFIT

Confit duck leg, braised Castelluccio lentils, salsa verde

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

CHOCOLATE DOUGHNUTS

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

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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

£90.00 per person

GRISSINI AND
GREEN OLIVE
TAPENADE

OLIVES
ZUCCHINI FRITTI
TRUFFLE ARANCINI
CALAMARI FRITTI

SELECTION OF
FLATBREAD
AND PIZZETTE

CARPACCIO
DI MANZO
*Raw slices of beef
with Cipriani
mustard dressing*

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

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*

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

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

COSCETTA D'ANATRA CONFIT
*Confit duck leg, braised Castelluccio
lentils, 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*

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*

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SHARING MENUS

SHARING MENU 2

£110.00 per person

GRISSINI AND
GREEN OLIVE
TAPENADE

OLIVES
ZUCCHINI FRITTI
TRUFFLE ARANCINI
CALAMARI FRITTI

SELECTION OF
FLATBREAD
AND PIZZETTE

CARPACCIO
DI MANZO
*Raw slices of beef
with Cipriani
mustard dressing*

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

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*

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

CHOCOLATE
DOUGHNUTS
*Cinnamon sugared doughnuts
filled with gianduja and hazel-
nut served with a hot chocolate
dipping sauce*

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