

## 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

**TOMATO AND BASIL SALAD**  
£5.00

**THICK CUT CHIPS**  
*Rosemary and garlic*  
£6.50

**ROCKET AND PARMESAN SALAD**  
£5.00

## CONTORNI

**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.*