

# HARRY'S



FESTIVE  
BROCHURE





# CHRISTMAS UNWRAPPED AT HARRY'S

---

Unravel the ribbon and unwrap the gift of Christmas at Harry's. This festive season, let us transport you to the heart of Italy with a traditional Christmas filled with friends, family and fabulous feasting. Discover the warmth of our hospitality and the richness of our Italian cuisine, creating a truly magical experience.

From intimate gatherings to grand feasts, celebrate at Harry's with seasonal specials, classic cocktails and crafted wine lists and enjoy the essence of Italian holiday traditions.









# FESTIVE DINING AT HARRY'S

---

Celebrate at Harry's this festive season and savour the flavours of Italy with our carefully crafted dishes, each designed to bring a touch of tradition and festive cheer to your table.

Whether you're joining us for a hearty breakfast, a leisurely lunch, a pre-theatre dinner, or an indulgent à la carte experience, we promise a celebration filled with exquisite cuisine and cherished moments.

BOOK NOW



## WINTER SPECIALS

---



### LOBSTER RAVIOLI

*Ravioli-style pasta filled with lobster,  
D.O.P. San Marzano tomatoes in a  
fragrant shellfish emulsion with basil,  
chives and Amalfi lemon*

£34.95

.....

### HARRY'S RIB EYE

*Chargrilled marinated 12oz rib-eye steak  
on the bone with garlic roasted porcini  
mushrooms and shaved winter truffle*

£45.00

.....

### OSSO BUCCO ALLA MILANESE

*Slow braised veal shin served with a creamy  
saffron risotto and finished with gremolata*

£32.50

*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.*

## WINTER A LA CARTE MENU

### 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

### PASTE E RISOTTI

**RISOTTO ALLO ZAFFERANO E TARTUFO**  
Creamy Carnaroli rice, saffron and 24 month aged  
Parmesan cheese, finished with shaved black winter truffle  
£19.50

**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

**PORCINI RAVIOLI**  
Ravioli-style pasta filled with a forest and porcini mushrooms  
served in a rich red wine and butter emulsion  
£18.95

**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

### ANTIPASTI

**ZUPPA DI CIPOLLE**  
Creamy white onion and cannellini  
bean soup with fregola, cavolo nero, baby  
cipollini onions and toasted focaccia 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

**BURRATA**  
Creamy burrata from Puglia  
with confit peppers and pangrattato £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 orange, capers, shaved fennel and basil  
£14.95

**CALAMARI FRITTI**  
Crispy, polenta-coated  
squid with garlic aioli  
£10.95

**INSALATA DI FINOCCHIO  
E CICORIA**  
Light and crisp salad of shaved fennel,  
white endive, clementine and toasted  
walnuts with a citrus dressing  
and shaved Pecorino cheese  
£14.95

**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

### SECONDI

**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

**BRASATO DI MANZO  
AL BAROLO**  
Slow-cooked beef in a rich Barolo  
and sage sauce with creamy mashed  
potato and parsley pangrattato  
£28.95

**SPIGOLA GRIGLIATA**  
Chargrilled sea bass fillet on zucchini alla  
scapace, 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

### 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 E PESTO** £17.25  
Burrata, Taggiasche olives, D.O.P. San Marzano  
tomatoes, green pesto, basil and Parmesan

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

**PIZZA BIANCA CON  
SALMONE AFFUMICATO** £19.50  
White based pizza with herb crème fraîche,  
oak smoked salmon, rocket and Amalfi lemon zest

**SPECK RADICCHIO E NOCI** £17.50  
White based pizza with smoked scamorza,  
smoked cured ham, radicchio, walnut,  
truffled honey and chives

**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

**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.*





# PRIVATE DINING AT HARRY'S

---

Christmas is all about bringing together loved ones and celebrating the season over an indulgent meal. Share the festivities with your nearest and dearest in our Private Dining Rooms, for an intimate gathering in a truly special setting.

Our Canaletto Room in Knightsbridge and The Vittorio Room in Victoria offer a rich, warm space hidden beneath our restaurant, perfect for a corporate breakfast, long lunch with friends or pre-theatre celebration.



# PRIVATE DINING MENU

---

## BREAKFAST MENU 1

*£35.00 per person*

### 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 MENU

---

## BREAKFAST MENU 2

*£40.00 per person*

### 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*



*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 MENU

---

### CICCHETTI

#### OLIVES

*Green and black olives with  
fennel seeds and lemon*

£4.25

#### TRUFFLE

PECORINO NUTS

£4.25

### CANAPÉS

*£3.50 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.*



*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 MENU

---

## MENU 1

£70.00 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 with spice plum 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



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 MENU

---

## MENU 2

£80.00 per person

### BURRATA

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

### INSALATA DI FINOCCHIO E CICORIA

*Light and crisp salad of shaved fennel, white endive, clementine and toasted walnuts with a citrus dressing and shaved Pecorino cheese*

### 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*

### RISOTTO ALLO ZAFFERANO E TARTUFO

*Creamy Carnaroli rice, saffron, 24 month aged Parmesan cheese and finished with shaved black winter truffle*

### 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*

### SELECTION OF TEAS AND FILTER COFFEE



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 MENU

---

## MENU 3

£85.00 per person

### CRUDO DI TONNO

*Thinly-sliced raw yellowfin tuna with orange, capers, shaved fennel and basil*

### 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 with garlic roasted porcini mushrooms and shaved winter truffle*

### TRUFFLE RISOTTO

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

### MILLEFOGLIE DI PISTACCHIO E CIOCCOLATO

*Crispy puff pastry layered with pistachio ice cream, chocolate mousse, caramelised hazelnut crunch, salted caramel, chantilly cream and hot chocolate sauce*

### HARRY'S FESTIVE TOADSTOOL

*White chocolate, fresh blackberries, mascarpone mousse, caramelised hazelnuts, iced dark chocolate 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



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 MENU

---

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

£105.00 per person

GRISSINI AND  
GREEN OLIVE

TAPENADE  
OLIVES

ZUCCHINI FRITTI  
TRUFFLE ARANCINI

---

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*

---

HARRY'S RIB EYE  
*Chargrilled marinated 12oz rib-eye steak on the  
bone with garlic roasted porcini mushrooms and  
shaved winter truffle*

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

---

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

---

GREEN BEANS  
*Chilli, garlic and  
olive oil*

TOMATO AND  
BASIL SALAD

TENDERSTEM  
BROCCOLI  
*Parmesan and lemon*

'NDJUA  
MAC &  
CHEESE

---

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

MILLEFOGLIE DI PISTACCHIO  
E CIOCCOLATO  
*Crispy puff pastry layered with pistachio ice  
cream, chocolate mousse, caramelised hazelnut  
crunch, salted caramel, chantilly cream  
and hot chocolate sauce*

SELECTION OF TEAS AND FILTER COFFEE





# NEW YEAR'S EVE AT HARRY'S

---

Celebrate the Italian way this New Year's Eve and enjoy a special dining experience like no other as we ring in the new year.

Indulge in a Set Menu boasting lavish Italian dishes prepared with the best ingredients and authentic recipes, alongside innovative cocktails and of course a glass of champagne or two!

Festive decor, themed entertainment and an immersive dining experience promise the perfect backdrop to an unforgettable festa.

BOOK TO JOIN THE PARTY



# NEW YEAR'S EVE MENU

---

£85 PER PERSON

*A glass of Champagne on arrival*

## TO SHARE

### TRUFFLE ARANCINI

*Fried rice balls with truffle and Parmesan*

### 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*

## CHOOSE ONE OF THE BELOW FOR YOUR MAIN

### LOBSTER RAVIOLI

*Square pasta parcels filled with lobster meat served in a rich butter emulsion finished with Amalfi lemon and chervil*

### HARRY'S RIB-EYE

*Chargrilled marinated 12oz rib-eye steak on the bone with garlic roasted porcini mushrooms and shaved winter truffle*

### SPIGOLA GRIGLIATA

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

### AUBERGINE PARMIGIANA

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

## FOR THE TABLE

### TENDERSTEM BROCCOLI WITH PARMESAN AND LEMON

### OLIVE OIL MASHED POTATOES

### TOMATO & BASIL SALAD

## CHOICE OF DESSERT

### HARRY'S FESTIVE TOADSTOOL

*White chocolate, fresh blackberries, mascarpone mousse, caramelised hazelnuts, iced dark chocolate 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*

### GELATO CANNOLI

*Mini cannoli filled with milk gelato and chocolate dipping sauce*

# GIFT CARDS AT HARRY'S

---

In true Italian style, the perfect present for that special person is an unforgettable meal. Promise the ultimate dining experience with our range of gift card options, redeemable across Harry's Victoria, Marylebone and Dolce Vita.

ORDER YOUR GIFT CARDS



## FESTIVE OPENING TIMES

---

Discover our festive opening times at Harry's.

### CHRISTMAS EVE

All day dining

.....

### CHRISTMAS DAY

Closed

.....

### BOXING DAY

All day dining

.....

### 27 - 30 DECEMBER

All day dining

.....

### NEW YEAR'S EVE

All day dining until 1am

.....

### NEW YEAR'S DAY

All day dining

H H H H H H H H



H H H H H H H H

CONTACT US

T. 020 3727 6548  
events@harrysdolcevita.com



harrysdolcevita.com  
@harrysdolcevita