



HARRY'S

CICCHETTI

TRUFFLE ARANCINI

Fried rice balls with truffle and Parmesan

£8.25

GARLIC AND ROSEMARY FLATBREAD

With Harry's Olive Oil

£7.25

TUNA PIZZETTA

Raw tuna, truffle citrus dressing, tomatoes and basil on a crispy base

£8.75

BREAD BASKET

Rosemary focaccia, Sardinian crispbread and grissini sticks with green olive tapenade dip

£6.95

'NDUJA FLATBREAD

Spicy Calabrian style pork, mascarpone, chilli and fennel seed flatbread with Parmesan

£7.50

OLIVES

Green and black olives with fennel seeds and lemon

£4.25

ZUCCHINI FRITTI

Crispy courgette with herbed yoghurt

£7.95

QUATTRO FORMAGGI E TARTUFO FLATBREAD

With shaved black truffle and garlic

£11.50

ANTIPASTI

ZUPPA DI CIPOLLE

Creamy white onion and cannellini bean soup with fregola, cavolo nero, baby cipollini onions and toasted focaccia croutons

£9.25

HARRY'S TAGLIOLINI

Gratinated tagliolini pasta with truffle, Parmesan and cream

£15.25

INSALATA CAPRESE

Buffalo mozzarella, vine-ripened tomatoes and fresh basil leaves with Harry's Olive Oil

£11.50

VERDURE ALLA GRIGLIA

Warm chargrilled vegetables with crushed pine nuts, basil, lemon and pangrattato

£11.50

GAMBERI E 'NDUJA

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

£14.50

CRUDO DI TONNO

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

£15.95

CARPACCIO DI MANZO

Raw slices of beef with Cipriani mustard dressing

£12.95

CALAMARI FRITTI

Crispy, polenta-coated squid with garlic aioli

£11.95

COURGETTE FLOWER

Fried courgette flowers, truffled honey, mint, pine nut salad and lemon ricotta

£10.50

BURRATA

Creamy burrata from Puglia with prosciutto crudo, pistachio and pane fritto £15.50
or
with datterini tomato, basil and extra virgin olive oil £14.50

INSALATA DI CICORIA E CARCIOFI

Salad of endive with radicchio, walnuts, artichoke, Sardinian Pecorino, fried cavolo nero and finished with a honey mustard dressing

£15.50

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 £15.95

D.O.P. San Marzano tomatoes and fresh basil leaves finished with fresh buffalo mozzarella, Parmesan and Harry's Olive Oil

BURRATA E PESTO £17.95

Burrata, Taggiasche olives, D.O.P. San Marzano tomatoes, green pesto, basil and Parmesan

FUNGHI E TARTUFO £19.50

Wild mushrooms, Gorgonzola cheese, garlic, baby spinach, flaked Parmesan and grated truffle

MELANZANE E RICOTTA £16.95

D.O.P. San Marzano tomatoes, buffalo mozzarella, roasted aubergine, pine nuts and basil finished with salted ricotta

CIPOLLE E SCAMORZA £17.50

White-based pizza with fior di latte, buffalo mozzarella, smoked Scamorza, pickled red onion, Taggiasca olives, yellow datterini tomato, walnuts, chives and finished with D.O.P. Pecorino Sardo

ROSSO £18.50

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 ALLA ZUCCA

Creamy Carnaroli rice, roasted butternut squash, kale, radicchio and 24-month aged Parmesan cheese

£18.95

HARRY'S SPAGHETTI SEAFOOD

Prawns, squid, clams, mussels, datterini tomatoes, garlic, chilli and parsley

£25.50

PASTA VERDE

Long string pasta with courgette strips and spinach finished with broccoli pesto, pine nuts, Parmesan pangrattato and creamy burrata

£17.50

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

£35.95

PORCINI RAVIOLI

Ravioli style pasta filled with 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

£25.50

PAPPARDELLE AL RAGÙ BOLOGNESE

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

£18.75

MEZZE MANICHE ALLO ZAFFERANO

Tubular rigate pasta with saffron emulsion, courgette flower and chives finished with D.O.P. Pecorino Sardo

£18.75

COSCETTA D'ANATRA CONFIT

Confit duck leg, braised Castelluccio lentils, salsa verde

£24.75

TONNO ALLA GRIGLIA

Chargrilled tuna steak served with cannellini beans and a warm tomato, Taggiasca olive, Amalfi lemon and basil salsa

£24.50

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

£19.50

TOMATO AND BASIL SALAD

£5.00

THICK CUT CHIPS

Rosemary and garlic

£6.50

ROCKET AND PARMESAN SALAD

£5.00

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

£46.00

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

£38.50

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 scapece, served with a mint and herb salad

£27.50

AUBERGINE PARMIGIANA

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

£17.50

TRUFFLED CHICKEN

Roast half-chicken served in a creamy mascarpone truffle sauce, sautéed mushrooms, parsley and garlic

£23.50

SOLE AND VONGOLE

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

£29.95

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

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.

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.