



HARRY'S

BRUNCH

Served 11am to 3pm weekends

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

AVOCADO AND EGGS ON TOAST

Crushed avocado with basil, chilli, ricotta cheese and two poached hen's eggs on toasted durum wheat bread

£15.50

EGGS BENEDICT AND CHIPS

Two poached hen's eggs on focaccia with sliced ham, hollandaise sauce and rosemary thick cut chips

£16.95

EGGS ROYALE AND CHIPS

Two poached hen's eggs on focaccia with smoked salmon, hollandaise sauce and rosemary thick cut chips

£18.95

WAFFLE AND BACON

Classic waffle served with roasted streaky bacon, sour cream, blueberries and maple syrup

£15.95

POLLO 'NDUJA

Grilled half-chicken coated in a creamy 'nduja sauce with bruschetta, slow roasted tomato, basil and prosciutto

£23.50

TOMATO AND BASIL SALAD

£5.00

THICK CUT CHIPS

Rosemary and garlic

£6.50

ROCKET AND PARMESAN SALAD

£5.00

BRUNCH

CRAB BENEDICT AND CHIPS

Two poached hen's eggs on white crab meat, tomato and crushed avocado, toasted durum wheat bread with hollandaise sauce and rosemary thick cut chips

£24.50

STEAK AND EGG

Thinly-sliced and chargrilled rump steak with garlic and rosemary thick cut chips, fried hen's egg and hollandaise sauce

£27.95

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

SPIGOLA GRIGLIATA

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

£27.50

TONNO ALLA GRIGLIA

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

£24.50

AUBERGINE PARMIGIANA

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

£17.50

POLLO MILANESE

Thinly-beaten chicken, bread-crumbed and fried served with rocket salad, datterini tomatoes and grated Parmesan

£19.50

TRUFFLED CHICKEN

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

£23.50

CONTORNI

TENDERSTEM BROCCOLI

Parmesan and lemon

£5.95

GREEN BEANS

Chilli, garlic and olive oil

£5.95

STREAKY BACON

£4.50

'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.