

# HARRY'S

## COFFEE

ESPRESSO  
RISTRETTO  
ESPRESSO MACCHIATO  
ESPRESSO CON PANNA  
£3.95

DOUBLE ESPRESSO  
CAFÉ CORTADO  
CAFÉ AMERICANO  
£4.25  
ORZO £4.25  
*Caffeine-free barley coffee*

MAROCCHINO  
CAPPUCCINO  
CAFÉ LATTE  
FLAT WHITE  
£4.50

### THE NEAPOLITAN FLIP £4.95

*We use Passalacqua coffee, roasted a few kilometres from Naples by the same Neapolitan family since 1948.*

*Using gravity rather than pressure, traditional pots from Naples are filled with boiling water then flipped, allowing the water to drip through the coffee. Similar to an Americano, it can be drunk black or with milk and serves two smaller cups, or one long one.*



### AUTHENTIC ITALIAN HOT CHOCOLATE

*Choose from; dark, gianduia hazelnut, mint or white chocolate £4.50*

## TEAS

BREAKFAST BLEND £3.95  
*Intense and rich*  
AFTERNOON TEA BLEND £3.50  
*Mellow, elegant, refreshing*

CEYLON, EARL GREY,  
DARJEELING £3.95  
SENCHA,  
JASMINE PEARLS £4.50

FRESH MINT, CAMOMILE,  
PEPPERMINT, VERBENA £3.50  
ROSEBUD, OOLONG £5.75

## VINI DOLCI

MOSCATO D'ASTI,  
ARALDICA, PIEDMONT  
Glass 125ml £9.50 Bottle £54

MARSALA SUPERIORE GARIBALDI,  
CARLO PELLEGRINO, SICILY  
Glass 75ml £5 Bottle £50

## AFTER DINNER COCKTAILS

AFFOGATO ESPRESSO MARTINI  
*Ketel One, Coffee liqueur,  
Salted Caramel, Espresso,  
Vanilla Gelato, Chocolate*  
£13.50

HARRY'S SGROPPINO  
*Sicilian Lemon sorbet, Ketel One,  
Elderflower, Citric Blend, Prosecco*  
£12.50

HARRY'S AMARETTO SOUR  
*Saliza Amaretto,  
Nardini Grappa Mandorla,  
Lemon, Apricot, Aquafaba*  
£12.50



*Scan for allergy & nutritional information*

*Please notify your waiter of any food allergies or intolerances when ordering. We cannot guarantee the total absence of allergens in our dishes.*

## DOLCETTI

**GELATO CANNOLI**  
*Mini cannoli filled  
with milk gelato  
and chocolate dipping sauce*  
£7.75

**GELATO CICCHETTO**  
*One scoop of olive oil and  
rosemary gelato with crushed  
smoked almonds and finished  
with Harry's Olive Oil*  
£6.95

**BISCOTTI  
AND VIN SANTO**  
*Sweet and full-bodied  
Tuscan dessert wine with  
almond biscuits for dipping*  
£13.50

**AFFOGATO AL CAFFÈ**  
*One scoop of Fior di latte  
gelato served  
with espresso coffee*  
£6.50

## DESSERTS

**TIRAMISÙ**  
*Espresso coffee and rum-soaked Savoiardi  
sponge biscuits with a mascarpone  
and Marsala egg mousse, dusted with  
Valrhona bitter cocoa powder*  
£10.50

**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*  
£10.50

**TORTA AI FICHI**  
*Baked fig and pistachio tart, fior di latte ice  
cream & crushed Amaretti biscotti*  
£12.95

**HARRY'S FESTIVE TOADSTOOL**  
*White chocolate, fresh blackberries, mascarpone mousse, caramelised hazelnuts,  
iced vanilla parfait and pistachio biscotti crunch served with warm pistachio sauce*  
£14.75



**PANNA COTTA**  
*Set vanilla cream with raspberry  
and hazelnut croccante*  
£9.95

**FORMAGGI**  
*Selection of 3 seasonal Italian cheeses  
with balsamic jelly, fig chutney  
truffle honey and carta di musica*  
£13.95

**TORTA AL CIOCCOLATO**  
*Flourless chocolate cake with  
salted caramel and crushed  
Amaretti biscotti*  
£10.50

## SUNDAES

**GIANDUIA SUNDAE**  
*Milk gelato and bitter chocolate gelato,  
IGP Piedmontese hazelnut brownie,  
chocolate mousse and salted caramel sauce*  
£12.95

**AMALFI SUNDAE**  
*Lemon sorbet, candied lemon,  
whipped cream, milk gelato, meringue,  
lemon sauce and sugared rosemary*  
£12.50

## GELATO AND SORBETTI

*Two scoops £6.00 Three scoops £9.00*

**FIOR DI LATTE**  
**BRONTE PISTACHIO**  
**STRAWBERRY**

**SALTED CARAMEL**  
**RASPBERRY**  
**BITTER CHOCOLATE**

**LEMON**  
**BLOOD ORANGE**  
**STRACCIATELLA**

**HARRY'S LIMONCELLO**  
*Served over shaved ice  
Glass 25ml £3.50*