

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,
NIVOLE, MICHELE CHIARLO,
37.5CL, PIEMONTE, ITALY
Bottle £45

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

VINSANTO, MARCHESE
ANTINORI, 37.5CL,
TUSCANY, ITALY
Glass 75ml £12 Bottle £60

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 TOADSTOOL

*White chocolate, fresh raspberries, mascarpone mousse, iced vanilla parfait
and pistachio biscotti crunch served with warm pistachio sauce*
£13.95

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*