

PRIVATE DINING MENUS

We offer 3 choice menus and your guests may order on the day from this menu.
Please select **one** menu for your whole party.

All choice menus are served with a selection Italian breads, dips and sharing sides

CLASSICO

£65.00 per person

GAMBERI E 'NDUJA

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

BURRATA

With confit peppers and pangrattato

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 raspberry 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

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An additional cheese course can be added to all menus at a supplement of £12.50 per person.

Cheeseboards will consist of a bespoke selection of three Italian cheeses, served with crackers and seasonal accompaniments.



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 MENUS

FESTA

£80.00 per person

BURRATA

With confit peppers and pangrattato

INSALATA DI MOZZARELLA

Light and crisp salad of fennel, rocket, peaches and mozzarella

HARRY'S TAGLIOLINI

Gratinated tagliolini pasta with truffle, Parmesan and cream

SPIGOLA GRIGLIATA

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

COSCETTA D'ANATRA CONFIT

Confit duck leg, roasted cubetti potato, fennel parsley and mint salad and salsa verde

RISOTTO ALLE ZUCCHINE E PECORINO

Creamy Carnaroli rice, 24 month aged Parmesan cheese, courgettes, courgette flowers, finished with Pecorino Sardo

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

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SHARING 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.

ELEGANTE

£95.00 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
*With confit peppers
and pangrattato*

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

HARRY'S RIB EYE

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

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
Savoardi 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*

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