

CICCHETTI

TRUFFLE ARANCINI
Fried rice balls with truffle
and Parmesan
£8.25

**GARLIC AND ROSEMARY
FLATBREAD**
With Harry's Olive Oil
£7.50

TUNA PIZZETTA
Raw tuna, truffle citrus dressing,
tomatoes and basil on a crispy base
£9.25

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
£7.75

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
£11.95

ANTIPASTI

ZUPPA DI PISELLI
With burrata tortellini
and toasted crutons
£9.95

VERDURE ALLA GRIGLIA
Warm chargrilled vegetables with crushed pine
nuts, basil, lemon and pangrattato
£12.50

CRUDO DI TONNO
Thinly-sliced raw yellowfin tuna with
yellow datterini tomatoes, stracciatella,
crushed pistachios fried artichokes
and extra virgin olive oil
£15.95

COURGETTE FLOWER
Fried courgette flowers,
truffled honey, mint, pine nut salad
and lemon ricotta
£10.95

HARRY'S TAGLIOLINI
Gratinated tagliolini pasta with
truffle, Parmesan and cream
£15.95

GAMBERI E 'NDUJA
Oven baked prawns in a creamy
'nduja sauce with datterini tomato,
baby basil and Amalfi lemon
£15.25

BURRATA
Creamy burrata from Puglia
with confit peppers and pangrattato
or
with datterini tomato,
basil and extra virgin olive oil
£15.95 / £14.50

CARPACCIO DI MANZO
Raw slices of beef with
Cipriani mustard dressing
£13.25

INSALATA CAPRESE
Buffalo mozzarella, vine-ripened
tomatoes and fresh basil leaves
with Harry's Olive Oil
£11.95

CALAMARI FRITTI
Crispy, polenta-coated
squid with garlic aioli
£11.95

INSALATA DI MOZZARELLA
Light and crisp salad of fennel,
rocket, peaches and mozzarella
£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 £16.50
D.O.P. San Marzano tomatoes and fresh basil
leaves finished with fresh buffalo mozzarella,
Parmesan and Harry's Olive Oil

BURRATA E PESTO £18.50
Burrata, Taggiasche olives, D.O.P. San Marzano
tomatoes, green pesto, basil and Parmesan

FUNGHI E TARTUFO £19.95
Wild mushrooms, Gorgonzola cheese,
garlic, baby spinach, flaked Parmesan
and grated truffle

ZUCCHINI E ASPARAGI £18.25
White based pizza with sliced zucchini, fior di latte,
buffalo mozzarella and asparagus finished with a salad
of zucchini, mint, basil, chilli flakes and Amalfi lemon

GIARDINO DI PRIMAVERA £17.50
D.O.P. San Marzano tomatoes, buffalo mozzarella,
red onion, endive, radicchio, rocket, roasted spring
peppers, baby courgettes and confit garlic

ROSSO £19.50
Spicy pepperoni, schiacciata piccante, 'nduja, red onion,
roasted peppers, fresh chilli, black olives, D.O.P. San
Marzano tomatoes, wild oregano and rocket

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.

PASTE E RISOTTI

RISOTTO ALLE ZUCCHINE E PECORINO
Creamy Carnaroli rice, 24 month aged Parmesan cheese,
courgettes, courgette flowers, finished with Pecorino Sardo
£19.50

HARRY'S SPAGHETTI SEAFOOD
Prawns, squid, clams, mussels, datterini tomatoes,
garlic, chilli and parsley
£26.50

PASTA VERDE
Long string pasta with courgette strips and spinach finished with
broccoli pesto, pine nuts, Parmesan pangrattato and creamy burrata
£18.50

PARMIGIANO TRIANGOLI
Triangoli shaped ravioli filled with Parmigiano Reggiano
D.O.P. cheese and finished with peas and Amalfi lemon
£19.50

LINGUINE VONGOLE
Fresh Palourde clams sautéed with white wine,
garlic, datterini tomatoes, chilli and parsley
£26.50

PAPPARDELLE AL RAGÙ BOLOGNESE
Wide ribbon pasta with slow-cooked beef, D.O.P. San Marzano
tomatoes and rosemary sauce with Parmesan
£19.50

MEZZE MANICHE ALLO ZAFFERANO
Tubular rigate pasta with saffron emulsion, courgette flower
and chives finished with D.O.P. Pecorino Sardo
£18.75

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

SECONDI

COSCETTA D'ANATRA CONFIT
Confit duck leg, roasted cubetti potato,
fennel parsley and mint salad and salsa verde
£25.50

TONNO ALLA GRIGLIA
Chargrilled tuna steak served with cannellini
beans and a warm tomato, Taggiasca olive,
Amalfi lemon and basil salsa
£25.50

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
£19.95

FRUTTI DI MARE
Seafood platter of lobster tail,
squid, prawns, clams and mussels.
Cooked with artichokes, chilli
and white wine.
Served with grilled focaccia
£46.95

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

SPIGOLA GRIGLIATA
Chargrilled sea bass fillet on zucchini alla
scapece, served with a mint and herb salad
£27.95

AUBERGINE PARMIGIANA
Slices of aubergine layered with buffalo
mozzarella and scamorza cheese,
served in a rich tomato sauce
£18.50

TRUFFLED CHICKEN
Roast half-chicken served in a creamy
mascarpone truffle sauce, sautéed mushrooms,
parsley and garlic
£24.50

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

**TOMATO AND
BASIL SALAD**
£5.00

THICK CUT CHIPS
Rosemary and garlic
£6.50

**ROCKET AND
PARMESAN SALAD**
£5.00

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