

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

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

BRUNCH

AVOCADO AND EGGS ON TOAST

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

£15.95

EGGS BENEDICT AND CHIPS

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

£17.50

EGGS ROYALE AND CHIPS

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

£19.50

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

£23.95

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

£24.95

STEAK AND EGG

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

£28.95

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

SPIGOLA GRIGLIATA

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

£27.95

TONNO ALLA GRIGLIA

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

£25.50

AUBERGINE PARMIGIANA

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

£18.50

POLLO MILANESE

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

£19.95

TRUFFLED CHICKEN

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

£24.50

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

STREAKY BACON

£4.75

'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

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.