

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

ZUCCHINI FRITTI
Crispy courgette
with herbed yoghurt
£7.95

OLIVES
Green and black olives
with fennel seeds and lemon
£4.25

ANTIPASTI

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

CRUDO DI TONNO
Thinly-sliced raw yellowfin tuna
with shaved fennel, ruby grapefruit,
basil aioli, radish and capers
£15.95

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

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

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

BURRATA
Datterini tomato, basil
and extra virgin olive oil
£14.50

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

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

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

CAPRESE £16.95
D.O.P. San Marzano
tomato, buffalo mozzarella,
mixed summer tomatoes,
basil and Amalfi lemon

**NDUJA
E BROCCOLI** £17.25
White based pizza with buffalo
mozzarella, fior de latte, broccoli
and spiced Calabrian sausage
finished with 24 month aged
Parmigiano Reggiano D.O.P. cheese

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

PASTE

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

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

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

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

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

SECONDI

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

POLLO MILANESE
Thinly-beaten chicken,
bread-crumbed and fried
served with rocket salad,
datterini tomatoes and
grated Parmesan
£19.95

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

**BISTECCA
DI MANZO**
Chargrilled dry-aged
8oz sirloin steak served
with rocket salad, datterini
tomatoes and black
garlic-balsamic dip
£29.95

**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

CONTORNI

THICK CUT CHIPS
Rosemary and garlic
£6.95

**TOMATO AND
BASIL SALAD**
£6.50

**'NDUJA MACCHERONI
CHEESE GRATIN**
Rigate shell shaped pasta
in a creamy 'nduja sauce
£8.50

**TENDERSTEM
BROCCOLI**
Parmesan and lemon
£6.75

**ROCKET AND
PARMESAN SALAD**
£5.95

DOLCETTI

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

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

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

HARRY'S GONDOLA
Selection of sharing desserts for two people
Amalfi lemon sundae, Gianduia filled sugared doughnuts
and warm chocolate sauce, mini tiramisù
£26.00

HARRY'S AMALFI LEMON
White chocolate and lemon cheesecake,
crushed amaretti biscotti, Amalfi lemon
sorbet and toasted meringue
£12.95

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

GELATO AND SORBETTI

Two scoops £6.00 Three scoops £9.00

**FIOR DI LATTE
BRONTE PISTACHIO**

**STRAWBERRY
RASPBERRY**

**BITTER CHOCOLATE
LEMON**

**BLOOD ORANGE
STRACCIATELLA**



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.



HARRY'S
KING'S CROSS