

CICCHETTI

TRUFFLE ARANCINI
*Fried rice balls with truffle
and Parmesan*

£8.25

GARLIC AND ROSEMARY
FLATBREAD
With Harry's Olive Oil

£8.50

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*

£8.95

OLIVES

*Green and black olives
with fennel seeds and lemon*

£4.25

ZUCCHINI FRITTI

*Crispy courgette
with herbed yoghurt*

£8.25

QUATTRO FORMAGGI
E TARTUFO FLATBREAD

With shaved black truffle and garlic

£11.95

ANTIPASTI

ZUPPA DI CIPOLLE

*Creamy onion soup served with burrata
tortellini, focaccia crouton
and baby basil*

£10.25

VERDURE ALLA GRIGLIA

*Warm chargrilled vegetables with crushed pine
nuts, basil, lemon and pangrattato*

£12.50

COURGETTE FLOWER

*Fried courgette flowers,
truffled honey, mint, pine nut salad
and lemon ricotta*

£11.95

CRUDO DI TONNO

*Thinly sliced raw yellowfin tuna with pickled
red onion, marinated raisins, pine nuts,
parsley dressing and crushed pistachio*

£15.95

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* £15.95
or
*with datterini tomato,
basil and extra virgin olive oil* £14.50

CARPACCIO DI MANZO

*Raw slices of beef with
Cipriani mustard dressing*

£14.50

INSALATA CAPRESE

*Buffalo mozzarella, vine-ripened
tomatoes and fresh basil leaves
with Harry's Olive Oil*

£12.25

CALAMARI FRITTI

Crispy, polenta-coated squid with garlic aioli

£13.75

INSALATA DI FINOCCHIO
E CICORIA

*Light and crisp salad of shaved fennel,
white endive, clementine and toasted
walnuts with a citrus dressing
and shaved Pecorino cheese*

£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*

SALSICCIA E FRIARIELLI WITH ‘NDUJA £16.95

*White based pizza with buffalo mozzarella, fior di latte,
broccoli, Sicilian minced pork and spiced Calabrian
sausage finished with 24 month aged Parmigiano
Reggiano D.O.P cheese*

SPECK, RADICCHIO E NOCI £17.25

*White based pizza with smoked scamorza, smoked cured
ham, radicchio, walnut, truffled honey and chives*

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 PEPERONI E CARCIOFI

*Creamy carnaroli rice, smoked red pepper pesto,
crispy artichokes and burrata*

£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*

£19.50

TRIANGOLI RAVIOLI AI FUNGHI E TARTUFO

*Triangoli shaped ravioli filled with Parmigiano Reggiano D.O.P
cheese, creamy truffle mushroom sauce finished with chives
and Parmesan cheese*

£20.50

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

TROFIE ‘NDUJA E BROCCOLI

*Ligurian twisted pasta served with tenderstem broccoli,
creamy ‘nduja sauce and 24 month aged Parmesan cheese*

£18.75

MAZARA DEL VALLO GAMBERI RAVIOLI

*Ravioli style pasta filled with Mazara del Vallo prawns,
in a fragrant shellfish emulsion with chives and Amalfi lemon*

£35.95

BRUNCH

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*

£28.55

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*

£18.95

POLLO MILANESE

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

£22.75

TRUFFLED CHICKEN

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

£24.50

CONTORNI

TENDERSTEM BROCCOLI

Parmesan and lemon

£6.75

GREEN BEANS

Chilli, garlic and olive oil

£5.95

ZUCCHINE TRIFOLATE

*Fried courgette, Parmesan pangrattato
and baby basil*

£6.50

‘NDUJA MACCHERONI
CHEESE GRATIN

Rigate shell shaped pasta in a creamy ‘nduja sauce

£8.50

OLIVE OIL MASHED POTATOES

Parmesan

£5.50

STREAKY BACON

£4.75

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.*