

# CICCHETTI

## OLIVES

*Green and black olives with  
fennel seeds and lemon*

£4.25

## TRUFFLE

PECORINO NUTS

£4.25

# CANAPÉS

*£3.50 per item*

*We recommend 4 canapés per person for a pre-lunch or dinner reception.*

CALAMARI FRITTI

PROSCIUTTO AND MELONE SKEWERS

TUNA PIZZETTA

TRUFFLE ARANCINI

SMOKED SALMON BRUSCHETTA

ASPARAGI AND PROSCIUTTO

PROVOLONE IN CARROZZA

BUFFALO MOZZARELLA AND TOMATO SKEWERS

GRILLED SCHIACCIATA PICCANTE AND MOZZARELLA

ARTICHOKE AND SALSA VERDE

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



*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

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

*£70.00 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

.....

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 FINOCCHIO E CICORIA

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

### HARRY'S TAGLIOLINI

*Gratinated tagliolini pasta with truffle, Parmesan and cream*

—

### SPIGOLA GRIGLIATA

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

### COSCETTA D'ANATRA CONFIT

*Confit duck leg, braised Castelluccio lentils, salsa verde*

### RISOTTO PEPERONI E CARCIOFI

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

—

### 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*

## SELECTION OF TEAS AND FILTER COFFEE



*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.*

# SHARING MENU

All the dishes for each course will be served together,  
placed in the middle of the table for you and your guests to share.

## ELEGANTE

£105.00 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

## HARRY'S GONDOLA

*Selection of sharing desserts for 2 people*

*Toadstool sundae, Gianduja filled sugared doughnuts  
and warm chocolate sauce, mini tiramisu*

## SELECTION OF TEAS AND FILTER COFFEE

*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.*



Scan for allergy  
& nutritional  
information