

CICCHETTI

TRUFFLE ARANCINI
*Fried rice balls
with truffle and Parmesan*
£8.25

GARLIC & 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

ZUCCHINI FRITTI
*Crispy courgette
with herb and chilli yoghurt*
£8.25

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

ANTIPASTI

CALAMARI FRITTI
*Crispy, polenta-coated squid
with garlic aioli*
£13.75

INSALATA CAPRESE
*Buffalo mozzarella, vine-ripened
tomatoes and fresh basil leaves
with Harry's Olive Oil*
£12.25

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

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

CRUDO DI TONNO
*Thinly sliced raw yellowfin tuna with
pickled red onion, marinated raisins,
pine nuts, parsley dressing &
crushed pistachio*
£15.95

CARPACCIO DI MANZO
*Raw slices of beef with
Cipriani mustard dressing*
£14.50

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

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
*D.O.P. San Marzano tomatoes
and fresh basil leaves finished
with fresh buffalo mozzarella*
£16.50

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

SALSICCIA,
FRIARIELLI E 'NDUJA
*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*
£16.95

SPECK, RADICCHIO
E NOCI
*White based pizza with
smoked scamorza, smoked
cured ham, radicchio, walnut,
truffled honey and chives*
£17.25

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

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 basil pesto,
pine nuts, Parmesan pangrattato and
creamy burrata*
£19.50

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

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

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*
£22.75

SPIGOLA
GRIGLIATA
*Chargrilled sea bass
fillet on zucchini alla
scapecce, served with
a mint and herb salad*
£28.55

BISTECCA
DI MANZO
*Chargrilled dry-aged
8oz sirloin steak served
with rocket salad, datterini
tomatoes and black
garlic-balsamic dip*
£30.50

AUBERGINE
PARMIGIANA
*Slices of aubergine
layered with buffalo
mozzarella and scamorza
cheese, served in
a rich tomato sauce*
£18.95

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 &
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 &
PARMESAN SALAD
£5.95

ZUCCHINE
TRIFOLATE
*Fried courgette, Parmesan
pangrattato and baby basil*
£6.50

DOLCETTI

TIRAMISÙ
*Espresso coffee and rum-soaked Savoiardi
sponge biscuits with a mascarpone
and Marsala egg mousse, dusted
with Valrhona bitter cocoa powder*
£11.25

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 2 people
Toadstool sundae, Gianduja filled sugared doughnuts
and warm chocolate sauce, mini tiramisu*
£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 allergen / ingredient information is available via the QR code. A discretionary optional service charge of 13.5% will be added to your bill.



HARRY'S

KING'S CROSS