### 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

CRUDO DI TONNO

Thinly sliced raw yellowfin tuna with pickled red onion, marinated raisins, pine nuts, parsley dressing & crushed pistachio £15.95 INSALATA CAPRESE

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

CARPACCIO DI MANZO

Raw slices of beef with Cipriani mustard dressing £14.50 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 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

HARRY'S TAGLIOLINI

Gratinated tagliolini pasta with truffle, Parmesan and cream

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 zucchine alla scapece, served with a mint and herb salad £28.55 BISTECCA DI MANZO

Chargrilled dry-aged
80z 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

FIOR DI LATTE

**BRONTE PISTACHIO** 

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

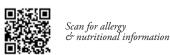
Milk gelato and bitter chocolate gelato, IGP Piedmontese hazelnut brownie, chocolate mousse and salted caramel sauce £12.95

GELATO AND SORBETTI

Two scoops £6.00 Three scoops £9.00

STRAWBERRY RASPBERRY BITTER CHOCOLATE LEMON

BLOOD ORANGE STRACCIATELLA



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.

