

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

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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*

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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

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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.



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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

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SPIGOLA GRIGLIATA

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

HARRY'S "LASAGNA" DI MANZO

Braised Barolo beef cheek, roasted datterini tomato, bechamel sauce, beef ragu, parsley, thyme and Parmesan cheese

RISOTTO PEPERONI & CARCIOFI

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

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HARRYS FESTIVE "FORREST" TOADSTOOL

White Chocolate, mascarpone mousse, iced vanilla parfait caramelised hazelnuts and meringue, pistachio biscotti crunch served with warm pistachio sauce

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

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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

£85.00 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

FILLETTO DI MANZO ALLA GRIGLIA

*Roasted beef fillet with porcini mushrooms,
black winter truffles and creamy olive oil mash potato*

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

*Amalfi lemon sundae, Gianduia filled sugared doughnuts
and warm Chocolate sauce, mini tiramisu*

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