

HARRY'S
COVENT GARDEN

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

TARTARE DI TONNO

*Yellowfin tuna tartare, spiced crushed
avocado, shaved fennel, rocket and pickled
red onion served with a light citrus dressing
and toasted carta de musica*
£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*

PIZZA BIANCA CON SALMONE

AFFUMICATO £19.50

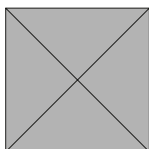
*White based pizza with herb crème fraîche,
oak smoked salmon, rocket and Amalfi lemon zest*

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*



Scan for allergy
& nutritional
information

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.*

*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.*

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

LINGUINE VONGOLE

Fresh Palourde clams sautéed with white wine, garlic, datterini tomatoes, chilli and parsley

£26.50

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

PAPPARDELLE AL RAGÙ BOLOGNESE

Wide ribbon pasta with slow-cooked beef, D.O.P. San Marzano tomatoes and rosemary sauce with Parmesan

£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

SECONDI

HARRY'S "LASAGNA" DI MANZO

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

£21.95

TONNO ALLA GRIGLIA

Chargrilled tuna steak served with cannellini beans and a warm tomato, Taggiasca olive, Amalfi lemon and basil salsa

£25.50

BISTECCA DI MANZO

Chargrilled dry-aged 8oz sirloin steak served with rocket salad, datterini tomatoes and black garlic-balsamic dip

£30.50

POLLO MILANESE

Thinly-beaten chicken, breadcrumbed and fried served with rocket salad, datterini tomatoes, green pesto dip and grated Parmesan

£22.75

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

HARRY'S VEAL PARMESAN

Veal Milanese baked with buffalo mozzarella, tomato sauce, basil and Parmesan

£35.00

FILLETTO DI MANZO

ALLA GRIGLIA

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

£45.00

SPIGOLA GRIGLIATA

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

£28.55

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

SOLE AND VONGOLE

Whole, on the bone, lemon sole served with a Gavi Di Gavi wine sauce, clams, samphire, parsley and Amalfi lemon

£29.95

CONTORNI

TOMATO AND BASIL SALAD

£6.50

THICK CUT CHIPS

Rosemary and garlic

£6.95

ROCKET AND PARMESAN SALAD

£5.95

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