

HARRY'S

COFFEE

ESPRESSO
RISTRETTO
ESPRESSO MACCHIATO
ESPRESSO CON PANNA
£4.00

DOUBLE ESPRESSO
CAFÉ CORTADO
CAFÉ AMERICANO
£4.25

ORZO £4.25
Caffeine-free barley coffee

MAROCCHINO
CAPPUCCINO
CAFÉ LATTE
FLAT WHITE
£4.50

THE NEAPOLITAN FLIP £5.00

Using gravity rather than pressure, traditional pots from Naples are filled with boiling water then flipped, allowing the water to drip through the coffee. Similar to an Americano, it can be drunk black or with milk and serves two smaller cups, or one long one.

AUTHENTIC ITALIAN HOT CHOCOLATE

Choose from; dark, gianduia hazelnut, mint or white chocolate £4.50

TEAS

BREAKFAST BLEND £4.00
Intense and rich

AFTERNOON TEA BLEND £4.00
Mellow, elegant, refreshing

CEYLON, EARL GREY,
DARJEELING £4.00

SENCHA,
JASMINE PEARLS £4.50

FRESH MINT, CAMOMILE,
PEPPERMINT, VERBENA £3.50

ROSEBUD, OOLONG £5.75

VINI DOLCI

MOSCATO D'ASTI, NIVOLE, MICHELE
CHIARLO, 37.5CL, PIEMONTE, ITALY
Glass 75ml £9 Bottle £45

VINSANTO, MARCHESE ANTINORI,
37.5CL, TOSCANA, ITALY
Glass 75ml £12 Bottle £60

MARSALA SUPERIORE DOLCE GARIBALDI,
CARLO PELLEGRINO, SICILIA, ITALY
Glass 75ml £5 Bottle £50

RECIOTO DELLA VALPOLICELLA, LA COLLINA
DEI CILIEGI, 50CL, VENETO, ITALY
Bottle £85

AFTER DINNER COCKTAILS

HARRY'S AMARETTO SOUR
Saliza Amaretto, Lemon, Apricot
£12.50

AFFOGATO ESPRESSO MARTINI
*Ketel One, Coffee liqueur, Salted Caramel, Espresso,
Vanilla Gelato, Chocolate*
£13.50



Scan for allergy & nutritional information

Please notify your waiter of any food allergies or intolerances when ordering. We cannot guarantee the total absence of allergens in our dishes.

DOLCETTI

GELATO CANNOLI

*Mini cannoli filled
with milk gelato
and chocolate dipping sauce*
£7.75

GELATO CICCHETTO

*One scoop of olive oil and
rosemary gelato with crushed
smoked almonds and finished
with Harry's Olive Oil*
£6.95

BISCOTTI

AND VIN SANTO
*Sweet and full-bodied
Tuscan dessert wine with
almond biscuits for dipping*
£13.50

AFFOGATO AL CAFFE

*One scoop of fior di latte
gelato served
with espresso coffee*
£6.50

DESSERTS

TIRAMISÙ

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

MILLEFOGLIE DI PISTACCHIO E CIOCCOLATO

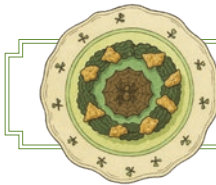
*Crispy puff pastry layered with
pistachio ice cream, chocolate
mousse, caramelised hazelnut
crunch, salted caramel, Chantilly
cream and hot chocolate sauce*
£10.50

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 TOADSTOOL

*White chocolate, fresh raspberries,
mascarpone mousse, iced vanilla
parfait and pistachio biscotti
crunch served with warm
pistachio sauce*
£13.95



WITCHES CAULDRON £9.95

Vanilla panna cotta, blackberries and hazelnut croccante

PANNA COTTA

*Set vanilla cream
with raspberry
and hazelnut croccante*
£9.95

FORMAGGI

*Selection of 3 seasonal Italian
cheeses with balsamic jelly,
fig chutney, truffle honey
and carta di musica*
£14.25

HARRY'S AMALFI LEMON

*White chocolate and lemon
cheesecake, crushed amaretti
biscotti, Amalfi lemon sorbet
and toasted meringue*
£12.95

TORTA AL CIOCCOLATO

*Flourless chocolate cake
with salted caramel and
crushed Amaretti biscotti*
£10.50

SUNDAES

GIANDUIA SUNDAE

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

AMALFI SUNDAE

*Lemon sorbet, candied lemon,
whipped cream, milk gelato, meringue,
lemon sauce and sugared rosemary*
£12.50

GELATO AND SORBETTI

Two scoops £6.00 Three scoops £9.00

FIOR DI LATTE

BRONTE PISTACHIO

STRAWBERRY

SALTED CARAMEL

RASPBERRY

BITTER CHOCOLATE

LEMON

BLOOD ORANGE

STRACCIATELLA

HARRY'S LIMONCELLO

Glass 25ml £3.50