

HARRY'S

COVENT GARDEN

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 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 12.5% will be added to your bill.*

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 Savoiardi
sponge biscuits with a mascarpone
and Marsala egg mousse, dusted with
Valrhona bitter cocoa powder*
£11.25

PROFITEROLE

*Hazelnut and chocolate profiterole
filled with soft serve milk gelato
and chocolate mousse served
with warm caramel sauce*
£10.50

HARRY'S AMALFI LEMON

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

HARRY'S FESTIVE "FOREST" TOADSTOOL

*White chocolate, mascarpone mousse, iced vanilla parfait,
caramelised hazelnuts and meringue, pistachio biscotti crunch
served with warm pistachio sauce*
£13.95

HARRY'S GONDOLA

*Selection of sharing desserts for 2 people
Soft serve and pistachio sundae, custard filled mini doughnuts
with warm chocolate sauce and mini tiramisu*
£26.00

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

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

PISTACHIO SUNDAE

*Soft serve milk gelato, IGP Bronte
pistachio crumble, pistachio sauce and
finished with Harry's extra virgin olive oil*
£9.50

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