

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

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 di musica
£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
£15.95

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

PIZZA BIANCA CON
SALMONE AFFUMICATO

White based pizza with
herb crème fraîche,
oak smoked salmon, rocket
and Amalfi lemon zest
£19.50

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, breadcrumbed and
fried served with rocket salad, datterini
tomatoes, green pesto dip and grated
Parmesan
£22.75

SPIGOLA GRIGLIATA

Chargrilled sea bass fillet on zucchini
alla scapece, served with
a mint and herb salad
£28.55

FILETTO DI MANZO
ALLA GRIGLIA

Roasted beef fillet with porcini mushrooms,
black winter truffles and creamy
olive oil mash potato
£45.00

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

HARRY'S "TWO SHEET LASAGNA"

Braised Barolo beef cheek, roasted datterini
tomato, béchamel sauce, beef ragu, parsley,
thyme and Parmesan cheese layered between
two sheets of spinach pasta
£21.95

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

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

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
Gianduja Sundae, custard filled mini doughnuts with
warm chocolate sauce and 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

FIOR DI LATTE
BRONTE PISTACHIO

STRAWBERRY
RASPBERRY

BITTER CHOCOLATE
LEMON

BLOOD ORANGE
STRACCIATELLA



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 13.5% will be added to your bill.

