

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

INSALATA CAPRESE
*Buffalo mozzarella, vine-ripened
tomatoes and fresh basil leaves
with Harry's Olive Oil*
£12.25

GAMBERI E 'NDUJA
*Oven baked prawns in a creamy
'nduja sauce with datterini tomato,
baby basil and Amalfi lemon*
£15.25

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

CRUDO DI TONNO
*Thinly-sliced raw yellowfin tuna
with orange, capers, shaved fennel
and basil*
£15.95

CARPACCIO DI MANZO
*Raw slices of beef with
Cipriani mustard dressing*
£14.50

BURRATA
*Datterini tomato, basil
and extra virgin olive oil*
£14.50

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

BRUNCH

AVOCADO ON TOAST
*Crushed avocado with basil,
chilli and ricotta cheese on toasted
durum wheat bread*
£15.95

STEAK & EGG
*Thinly-sliced and chargrilled rump steak
with garlic and rosemary thick cut chips,
fried hen's egg and aioli*
£28.95

SALMON & EGGS
*Smoked Scottish salmon
with scrambled eggs*
£15.50

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

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, bread-crumbed
and fried served with rocket salad,
fried hen's egg, datterini tomatoes
and grated Parmesan*
£22.75

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

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 two 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.

