

THE
CANALETTO
PRIVATE DINING ROOM

HARRY'S



THE CANALETTO PRIVATE DINING ROOM

Harry's Dolce Vita offers an intimate private space for events and functions which is available to book seven days a week for lunch and dinner.

Behind its golden door on Hans Road, The Canaletto Private Dining Room accommodates up to 13 guests on one round table, and is the ideal space for all occasions including business and private celebrations.

Seasonal Italian sourcing inspire the menus through classic dishes of pasta and carne e pesce, served either as a set menu, choice menu or an Italian family style sharing menu.

With soft furnishings and décor evoking Harry's Dolce Vita's Italian roots and the Italian Renaissance, the space features oak panelling and brass framed Venetian mirrors with brass button details, with a striking Murano glass chandelier adding a touch of glamour to the space.

Our dedicated Events Manager is available to assist with any details to enhance your occasion whether that be music, floral arrangements or table design to create a truly memorable event.



MORE DETAILS

For The Canaletto Room, we do not have any room hire charges but instead prices are based on a minimum spend which varies by time of day. All of our pricing is inclusive of complimentary menus, place cards and Wifi. Please note we are unable to allow corkage. All tables will be decorated with seasonal flowers. Please note that there is no lift access to The Canaletto Room.

Audio Visual

Please note non-amplified live music is permitted and restaurant background music is available. We have an inbuilt sound system. You are welcome to play your own music through the sound system in the room, or background music can be provided.

Travel and Parking

Nearest tube – Knightsbridge

Parking - NCP London Cadogan Place
Cadogan Place, Knightsbridge, London, SW1X 9SA (6 minute walk)

Timings

Breakfast: 08.30 until 11.00

Lunch: 12.00 until 17.00 with host's access from 11.30

Dinner: 18.30 until 00.00 with host's access from 18.00
(Sunday guests' departure 23.00)





PRIVATE DINING MENUS

BREAKFAST AT HARRY'S

£29.00 per person

MENU 1

BREAKFAST PASTRIES

Mini croissants and chocolate and hazelnut aragostine

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ENERGY BOWL

*Organic cow's yoghurt with banana, pistachio, raspberry,
toasted coconut and goji berries*

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EGGS BENEDICT

Sliced roast ham on toasted focaccia bread, two poached hen's eggs with hollandaise sauce and chives

OR

AVOCADO AND SPINACH BENEDICT

Avocado, raw baby spinach, two poached hen's eggs on toasted focaccia with hollandaise sauce

OR

EGGS ROYALE

Smoked salmon, two poached hen's eggs on toasted focaccia bread with hollandaise sauce and chives

OR

HARRY'S BREAKFAST (£4.00 supplement)

*Streaky bacon, roasted mixed mushrooms, sausages, two fried hen's eggs,
blistered Datterini tomatoes and sourdough toast*

OR

HARRY'S GARDEN BREAKFAST (£4.00 supplement)

*Two fried hen's eggs, Provolone cheese 'in carrozza', crushed avocado,
roasted peppers, baby spinach and herbs with blistered Datterini tomatoes
and sourdough toast*



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.*

CICCHETTI

OLIVES

*Green and black olives with
fennel seeds and lemon*

£4.25

TRUFFLE PECORINO NUTS

£4.25

CANAPÉS

£3.50 per item

We recommend 4 canapés per person for a pre-lunch or dinner reception.

CALAMARI FRITTI

PROSCIUTTO AND MELONE SKEWERS

TUNA PIZZETTA

TRUFFLE ARANCINI

SMOKED SALMON BRUSCHETTA

ASPARAGI AND PROSCIUTTO

PROVOLONE IN CARROZZA

BUFFALO MOZZARELLA AND TOMATO SKEWERS

GRILLED SCHIACCIATA PICCANTE AND MOZZARELLA

ARTICHOKE AND SALSA VERDE

All choice menus are served with a selection of Italian breads, dips and sharing sides.



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PRIVATE DINING MENUS

We offer 3 choice menus and your guests may order on the day from this menu.
Please select **one** menu for your whole party.

All choice menus are served with a selection Italian breads, dips and sharing sides

CLASSICO

£70.00 per person

GAMBERI E 'NDUJA

Oven baked prawns in a creamy 'nduja sauce with datterini tomato, baby basil and Amalfi lemon

BURRATA

With confit peppers and pangrattato

COURGETTE FLOWER

Fried courgette flowers, truffled honey, mint, pine nut salad and lemon ricotta

TONNO ALLA GRIGLIA

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

TRUFFLED CHICKEN

Roast half-chicken served in a creamy mascarpone truffle sauce, sautéed mushrooms, parsley and garlic

PASTA VERDE

*Long string pasta with courgette strips and spinach finished with broccoli pesto,
pine nuts, Parmesan pangrattato and creamy burrata*

TORTA AL CIOCCOLATO

Flourless chocolate cake with salted caramel and crushed Amaretti biscotti

PANNA COTTA

Set vanilla cream with raspberry and hazelnut croccante

TIRAMISÙ

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

SELECTION OF TEAS AND FILTER COFFEE

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An additional cheese course can be added to all menus at a supplement of £12.50 per person.

Cheeseboards will consist of a bespoke selection of three Italian cheeses, served with crackers and seasonal accompaniments.



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PRIVATE DINING MENUS

FESTA

£80.00 per person

BURRATA

With confit peppers and pangrattato

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

HARRY'S TAGLIOLINI

Gratinated tagliolini pasta with truffle, Parmesan and cream

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SPIGOLA GRIGLIATA

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

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

RISOTTO PEPERONI E CARCIOFI

Creamy carnaroli rice, smoked red pepper pesto, crispy artichokes and burrata

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HARRY'S FESTIVE "FOREST" TOADSTOOL

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

TORTA AL CIOCCOLATO

Flourless chocolate cake with salted caramel and crushed Amaretti biscotti

TIRAMISÙ

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

SELECTION OF TEAS AND FILTER COFFEE



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SHARING MENU

All the dishes for each course will be served together,
placed in the middle of the table for you and your guests to share.

ELEGANTE

£105.00 per person

GRISSINI AND
GREEN OLIVE TAPENADE

OLIVES

ZUCCHINI FRITTI
TRUFFLE ARANCINI

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

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

COURGETTE
FLOWER
*Fried courgette flowers,
truffled honey, mint,
pine nut salad and
lemon ricotta*

BURRATA
*With confit peppers
and pangrattato*

TRUFFLE RISOTTO

Creamy carnaroli rice, 24-month aged Parmesan and shaved truffle

SPIGOLA GRIGLIATA

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

FILETTO DI MANZO ALLA GRIGLIA

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

GREEN BEANS
*Chilli, garlic and
olive oil*

TOMATO AND
BASIL SALAD

TENDERSTEM
BROCCOLI
Parmesan and lemon

'NDJUA
MAC &
CHEESE

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*

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CONTACT US

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