

MENU DI NATALE

2 COURSES 45.00 | 3 COURSES 52.00

TRUFFLE PIZZA

To share for the table

STARTER

ZUPPA DI CIPOLLE

Creamy onion soup served with burrata tortellini, focaccia crouton and baby basil

RADICCHIO, GORGONZOLA, NOCI E CLEMENTINE

Salad of Treviso radicchio, endive, gem lettuce, Gorgonzola cheese, roasted walnut pangrattato and clementine

SALMONE AFFUMICATO

Delicately oak smoked salmon with Amalfi lemon and pane fritto

CARPACCIO DI MANZO

Raw slices of beef with Cipriani mustard dressing

GAMBERI PICANTI

Oven baked prawns with garlic, white wine and chilli, lemon and baby basil

MAINS

TRUFFLED CHICKEN

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

RAVIOLI RICOTTA E SPINACI

Ricotta and spinach filled ravioli, burnt butter, sage, Parmesan and pine nuts

SPIGOLA GRIGLIATA

Chargrilled sea bass fillet, cauliflower, garlic sautéed spinach and a roasted winter squash and pine nut salsa

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

COSCETTA D'ANATRA CONFIT

Confit duck leg, olive oil mash potato, salsa verde and a rich Chianti sauce

To share for the table

GREEN BEANS

&

ROCKET & PARMESAN SALAD

DESSERT

PROFITEROLES

Chocolate profiteroles filled with milk gelato and chocolate mousse served with warm chocolate sauce

TIRAMISÙ

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

HARRY'S FESTIVE "FOREST" TOADSTOOL (£4 SUPPLEMENT)

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

DOUGHNUTS ALLA CREMA

Mini custard filled with warm gianduja sauce



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.

