

THE
AMALFI
PRIVATE DINING ROOM

HARRY'S
COVENT GARDEN



THE AMALFI PRIVATE DINING ROOM

Harry's Covent Garden offers an intimate space for events and special occasions, available to book seven days a week.

In the heart of Covent Garden, discover The Amalfi Room, an inviting and intimate space perfect for any celebration. Accommodating up to 16 seated guests and up to 30 guests standing, this special room is the ideal space for business and private gatherings alike. Seasonal Italian ingredients 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 the Italian Renaissance, the space features Venetian-inspired oak, brass and Murano glass, bringing 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 Amalfi 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.

Audio Visual

Please note non-amplified live music is permitted and restaurant background music is available.

Travel and Parking

Nearest station: Covent Garden

Parking: Urban Parking Shelton street, 42 Shelton St, London WC2H 9HJ

Timings

Lunch: 12:00-17:00pm

Dinner: 6:30pm-00:00am

Sundays until 23:00

Food Allergen Disclaimer

Please always inform us of any allergies or intolerances. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.





PRIVATE DINING MENUS

BREAKFAST AT HARRY'S COVENT GARDEN

£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*



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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, for groups of 17 guests and over, we require all guests' final pre-orders two weeks prior to your event. 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 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

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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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VISIT OUR WEBSITE

