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HARRY'S

CICCHETTI

TRUFFLE ARANCINI

Fried rice balls with truffle and Parmesan

£8.25

GARLIC AND 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

BREAD BASKET

*Rosemary focaccia,
Sardinian crispbread and grissini sticks
with green olive tapenade dip*

£6.95

'NDUJA FLATBREAD

*Spicy Calabrian style pork,
mascarpone, chilli and fennel
seed flatbread with Parmesan*

£8.95

OLIVES

*Green and black olives
with fennel seeds and lemon*

£4.25

ZUCCHINI FRITTI

*Crispy courgette
with herbed yoghurt*

£8.25

QUATTRO FORMAGGI E TARTUFO FLATBREAD

With shaved black truffle and garlic

£11.95

ANTIPASTI

ZUPPA DI CIPOLLE

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

£10.25

VERDURE ALLA GRIGLIA

*Warm chargrilled vegetables with crushed
pine nuts, basil, lemon and pangrattato*

£12.50

COURGETTE FLOWER

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

£11.95

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

HARRY'S TAGLIOLINI

*Gratinated tagliolini pasta with
truffle, Parmesan and cream*

£15.95

GAMBERI E 'NDUJA

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

£15.25

BURRATA

*Creamy burrata from Puglia
with confit peppers
and pangrattato*

£15.95

or

*with datterini tomato, basil
and extra virgin olive oil*

£14.50

CARPACCIO DI MANZO

*Raw slices of beef with
Cipriani mustard dressing*

£14.50

INSALATA CAPRESE

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

£12.25

CALAMARI FRITTI

*Crispy, polenta-coated squid
with garlic aioli*

£13.75

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

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 £16.50

*D.O.P. San Marzano tomatoes and fresh basil
leaves finished with fresh buffalo mozzarella,
Parmesan and Harry's Olive Oil*

BURRATA E PESTO £18.50

*Burrata, Taggiasche olives, D.O.P. San Marzano
tomatoes, green pesto, basil and Parmesan*

FUNGHI E TARTUFO £19.95

*Wild mushrooms, Gorgonzola cheese,
garlic, baby spinach, flaked Parmesan
and grated truffle*

CAVOLO NERO, SALSICCIA E CIPOLLA £19.00

*White based pizza with buffalo mozzarella,
fior di latte, cavolo nero, Sicilian minced pork
and caramelised red onions*

ZUCCHINE E RICOTTA £18.95

*White based pizza with ricotta cheese, roasted courgettes,
basil, pine nuts and finished with Amalfi lemon*

ROSSO £19.50

*Spicy pepperoni, schiacciata piccante, 'nduja, red onion,
roasted peppers, fresh chilli, black olives,
D.O.P. San Marzano tomatoes, wild oregano and rocket*

*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.

PASTE E RISOTTI

RISOTTO ALLO ZAFFERANO E TARTUFO

Creamy Carnaroli rice, saffron, 24 month aged Parmesan cheese, finished with shaved black winter truffle

£19.50

HARRY'S SPAGHETTI SEAFOOD

Prawns, squid, clams, mussels, datterini tomatoes, garlic, chilli and parsley

£26.50

PASTA VERDE

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

£19.50

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

LINGUINE VONGOLE

Fresh Palourde clams sautéed with white wine, garlic, datterini tomatoes, chilli and parsley

£26.50

MAFALDINE AL RAGÙ BOLOGNESE

Wide ribbon pasta with slow-cooked beef, D.O.P. San Marzano tomatoes and rosemary sauce with Parmesan

£19.50

TROFIE 'NDUJA E BROCCOLI

Ligurian twisted pasta served with tenderstem broccoli, creamy 'nduja sauce and 24 month aged Parmesan cheese

£18.75

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

SECONDI

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

BISTECCA DI MANZO

Chargrilled dry-aged 8oz sirloin steak served with rocket salad, datterini tomatoes and black garlic-balsamic dip

£30.50

POLLO MILANESE

Thinly-beaten chicken, breadcrumbed and fried served with rocket salad, datterini tomatoes, green pesto dip and grated Parmesan

£22.75

FRUTTI DI MARE

Seafood platter of lobster tail, squid, prawns, clams and mussels. Cooked with artichokes, chilli and white wine.

Served with grilled focaccia

£46.95

HARRY'S VEAL PARMESAN

Veal Milanese baked with buffalo mozzarella, tomato sauce, basil and Parmesan

£35.00

HARRY'S RIB-EYE

Chargrilled marinated 12oz rib-eye steak on the bone served with tomato and olive salsa, warm rosemary and garlic butter with Parmesan pangrattato

£39.75

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

TRUFFLED CHICKEN

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

£24.50

SOLE AND VONGOLE

Whole, on the bone, lemon sole served with a Gavi Di Gavi wine sauce, clams, samphire, parsley and Amalfi lemon

£29.95

CONTORNI

TOMATO AND BASIL SALAD

£6.50

THICK CUT CHIPS

Rosemary and garlic

£6.95

ROCKET AND PARMESAN SALAD

£5.95

TENDERSTEM BROCCOLI

Parmesan and lemon

£6.75

GREEN BEANS

Chilli, garlic and olive oil

£5.95

'NDUJA MACCHERONI

CHEESE GRATIN

Rigate shell shaped pasta in a creamy 'nduja sauce

£8.50

OLIVE OIL MASHED POTATOES

Parmesan

£5.50



Scan for allergy
& nutritional
information

GIFT VOUCHERS

Our gift vouchers are the perfect present for friends and family to celebrate a special occasion or just to say thank you. Available to purchase at the restaurant or online.