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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 PARMESEAN
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.