

CICCHETTI

TRUFFLE ARANCINI
*Fried rice balls
with truffle and Parmesan*
£8.25

GARLIC & 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

ZUCCHINI FRITTI
*Crispy courgette
with herb and chilli yoghurt*
£8.25

OLIVES
*Green and black olives
with fennel seeds and lemon*
£4.25

ANTIPASTI

CALAMARI FRITTI
*Crispy, polenta-coated squid
with garlic aioli*
£13.75

INSALATA CAPRESE
*Buffalo mozzarella, vine-ripened
tomatoes and fresh basil leaves
with Harry's Olive Oil*
£12.25

GAMBERI E 'NDUJA
*Oven baked prawns in a creamy '
nduja sauce with datterini tomato,
baby basil and Amalfi lemon*
£15.25

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

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

CARPACCIO DI MANZO
*Raw slices of beef with
Cipriani mustard dressing*
£14.50

BURRATA
*Datterini tomato, basil
and extra virgin olive oil*
£14.50

HARRY'S TAGLIOLINI
*Gratinated tagliolini pasta
with truffle, Parmesan and cream*
£15.95

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
*D.O.P. San Marzano tomatoes
and fresh basil leaves finished
with fresh buffalo mozzarella*
£16.50

ROSSO
*Spicy pepperoni, schiacciata
piccante, 'nduja, red onion,
roasted peppers, fresh chilli,
black olives, D.O.P.
San Marzano tomatoes,
wild oregano and rocket*
£19.50

ZUCCHINE RICOTTA
*White based pizza with smoked
scamorza, courgette, roasted
onion, chilli, capers and basil*
£18.25

FUNGHI E TARTUFO
*Wild mushrooms, Gorgonzola
cheese, garlic, baby spinach,
flaked Parmesan
and grated truffle*
£19.95

BURRATA E PESTO
*Burrata, Taggiasche olives,
D.O.P. San Marzano
tomatoes, green pesto,
basil and Parmesan*
£18.50

PASTE

MAFALDINE
AL RAGÙ BOLOGNESE
*Wide ribbon pasta with
slow-cooked beef, D.O.P.
San Marzano tomatoes and
rosemary sauce with Parmesan*
£19.50

PASTA VERDE
*Long string pasta with courgette
strips and spinach finished with
basil pesto, pine nuts, Parmesan
pangrattato and creamy burrata*
£19.50

TROFIE 'NDUJA
E BROCCOLI
*Ligurian twisted pasta served
with tenderstem broccoli,
creamy 'nduja sauce and 24
month aged Parmesan cheese*
£18.75

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

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

TONNO ALLA GRIGLIA
*Chargrilled tuna steak served with cannellini
beans and a warm tomato, Taggiasca olive,
Amalfi lemon and basil salsa*
£25.50

POLLO MILANESE
*Thinly-beaten chicken, breadcrumbed and
fried served with rocket salad, datterini
tomatoes, green pesto dip and grated Parmesan*
£22.75

BISTECCA DI MANZO
*Chargrilled dry aged 8oz sirloin steak
served with rocket salad, datterini tomatoes
and black garlic balsamic dip*
£30.50

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

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

TRUFFLED CHICKEN
*Roast half-chicken served in a creamy
mascarpone truffle sauce, sautéed
mushrooms, parsley and garlic*
£24.50

CONTORNI

THICK CUT CHIPS
Rosemary and garlic
£6.95

TOMATO &
BASIL SALAD
£6.50

'NDUJA MACCHERONI
CHEESE GRATIN
*Rigate shell shaped pasta
in a creamy 'nduja sauce*
£8.50

TENDERSTEM
BROCCOLI
Parmesan and lemon
£6.75

ROCKET &
PARMESAN SALAD
£5.95

DOLCETTI

TIRAMISÙ
*Espresso coffee and rum-soaked Savoiardi
sponge biscuits with a mascarpone
and Marsala egg mousse, dusted
with Valrhona bitter cocoa powder*
£11.25

PANNA COTTA
*Set vanilla cream with raspberry
and hazelnut croccante*
£9.95

HARRY'S TOADSTOOL
*White chocolate, fresh raspberries, mascarpone mousse, iced vanilla parfait
and pistachio biscotti crunch served with warm pistachio sauce*
£13.95

HARRY'S GONDOLA
*Selection of sharing desserts for 2 people
Gianduja Sundae, custard filled mini doughnuts with
warm chocolate sauce and mini tiramisu*
£26.00

HARRY'S AMALFI LEMON
*White chocolate and lemon cheesecake,
crushed amaretti biscotti, Amalfi lemon
sorbet and toasted meringue*
£12.95

GIANDUIA SUNDAE
*Milk gelato and bitter chocolate gelato,
IGP Piedmontese hazelnut brownie,
chocolate mousse and salted caramel sauce*
£12.95

GELATO AND SORBETTI

Two scoops £6.00 Three scoops £9.00

FIOR DI LATTE
BRONTE PISTACHIO

STRAWBERRY
RASPBERRY

BITTER CHOCOLATE
LEMON

BLOOD ORANGE
STRACCIATELLA



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.*



HARRY'S

KING'S CROSS