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# HARRY'S

BRUNCH

## 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*

## 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

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## BRUNCH

### AVOCADO AND EGGS ON TOAST

Crushed avocado with basil, chilli, ricotta cheese and two poached hen's eggs on toasted durum wheat bread

£15.95

### EGGS BENEDICT AND CHIPS

Two poached hen's eggs on focaccia with sliced ham, hollandaise sauce and rosemary thick cut chips

£17.50

### EGGS ROYALE AND CHIPS

Two poached hen's eggs on focaccia with smoked salmon, hollandaise sauce and rosemary thick cut chips

£19.50

### WAFFLE AND BACON

Classic waffle served with roasted streaky bacon, sour cream, blueberries and maple syrup

£15.95

### POLLO 'NDUJA

Grilled half-chicken coated in a creamy 'nduja sauce with bruschetta, slow-roasted tomato, basil and prosciutto

£23.95

### CRAB BENEDICT AND CHIPS

Two poached hen's eggs on white crab meat, tomato and crushed avocado, toasted durum wheat bread with hollandaise sauce and rosemary thick cut chips

£24.95

### STEAK AND EGG

Thinly-sliced and chargrilled rump steak with garlic and rosemary thick cut chips, fried hen's egg and hollandaise sauce

£28.95

### 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

### SPIGOLA GRIGLIATA

Chargrilled sea bass fillet on zucchine alla scapece, served with a mint and herb salad

£28.55

### TONNO ALLA GRIGLIA

Chargrilled tuna steak served with cannellini beans and a warm tomato, Taggiasca olive, Amalfi lemon and basil salsa

£25.50

### AUBERGINE PARMIGIANA

Slices of aubergine layered with buffalo mozzarella and scamorza cheese, served in a rich tomato sauce

£18.95

### POLLO MILANESE

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

£22.75

### 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

## 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

### STREAKY BACON

£4.75

### '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.