

## 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

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

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

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

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

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

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

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

## 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

STEAK & EGG  
Thinly-sliced and chargrilled rump steak  
with garlic and rosemary thick cut chips,  
fried hen's egg and aioli  
£28.95

SALMON & EGGS  
Smoked Scottish salmon  
with scrambled eggs  
£15.50

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

POLLO MILANESE  
Thinly-beaten chicken, bread-crumbed  
and fried served with rocket salad,  
fried hen's egg, datterini tomatoes  
and grated Parmesan  
£22.75

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

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

## CONTORNI

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 two people  
Gianduia 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  
STRACCIALETTA



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

BRUNCH