

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

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

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 two 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

BRUNCH