

PRIVATE DINING MENUS

We offer 3 choice menus and your guests may order on the day from this menu.
Please select **one** menu for your whole party.

All choice menus are served with a selection Italian breads, dips and sharing sides

CLASSICO

£60.00 per person

Glass of Prosecco on arrival for each guest

GAMBERI E 'NDUJA

*Oven baked prawns in a creamy 'nduja sauce with datterini tomato,
baby basil and Amalfi lemon*

BURRATA

With confit peppers and pangrattato

COURGETTE FLOWER

Fried courgette flowers, truffled honey, mint, pine nut salad and lemon ricotta

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ORATA E PEPERONATA

Grilled sea bream fillet with warm roasted peppers, black olives, fennel and herb salad

TRUFFLED CHICKEN

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

RAVIOLI RICOTTA E SPINACI

Ricotta and spinach filled ravioli, burnt butter, sage, Parmesan and pine nuts

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TORTA AL CIOCCOLATO

Flourless chocolate cake with salted caramel and crushed Amaretti biscotti

PANNA COTTA

Set vanilla cream with raspberry and hazelnut croccante

TIRAMISÙ

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

SELECTION OF TEAS AND FILTER COFFEE

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An additional cheese course can be added to all menus at a supplement of £12.50 per person.

Cheeseboards will consist of a bespoke selection of three Italian cheeses, served with crackers and seasonal accompaniments.



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.*

PRIVATE DINING MENUS

FESTA

£85.00 per person

Glass of Prosecco on arrival for each guest

BURRATA

With confit peppers and pangrattato

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

HARRY'S TAGLIOLINI

Gratinated tagliolini pasta with truffle, Parmesan and cream

CARPACCIO DI MANZO

Raw slices of beef with Cipriani mustard dressing

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SPIGOLA GRIGLIATA

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

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

MAZARA DEL VALLO GAMBERI RAVIOLI

Ravioli style pasta filled with Mazara del Vallo prawns, in a fragrant shellfish emulsion with chives and Amalfi lemon

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HARRY'S TOADSTOOL

White chocolate, fresh raspberries, mascarpone mousse, iced vanilla parfait and pistachio biscotti crunch served with warm pistachio sauce

BOMBOLONI ALLA CREMA

Mini custard filled doughnuts with warm chocolate sauce

TORTA AL CIOCCOLATO

Flourless chocolate cake with salted caramel and crushed Amaretti biscotti

TIRAMISÙ

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

SELECTION OF TEAS AND FILTER COFFEE



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SHARING MENU

All the dishes for each course will be served together,
placed in the middle of the table for you and your guests to share.

ELEGANTE

£95.00 per person

Glass of Prosecco on arrival for each guest

ZUCCHINI FRITTI

GARLIC AND ROSEMARY FLATBREAD

TRUFFLE ARANCINI

CARPACCIO DI MANZO

Raw slices of beef with Cipriani mustard dressing

GAMBERI E 'NDUJA

Oven baked prawns in a creamy 'nduja sauce with datterini tomato, baby basil and Amalfi lemon

COURGETTE FLOWER

Fried courgette flowers, truffled honey, mint, pine nut salad and lemon ricotta

BURRATA

With confit peppers and pangrattato

TRUFFLE RISOTTO

Creamy carnaroli rice, 24-month aged Parmesan and shaved truffle

SPIGOLA GRIGLIATA

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

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*

TOMATO & BASIL SALAD

TENDERSTEM BROCCOLI

Parmesan and lemon

'NDJUA MAC & CHEESE

HARRY'S GONDOLA

Selection of sharing desserts

Giuandua sundae, custard filled mini doughnuts with warm chocolate sauce and mini tiramisu

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