

# 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*

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### TRUFFLED CHICKEN

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

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### 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*

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### PANNA COTTA

*Set vanilla cream with raspberry and hazelnut croccante*

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### 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 zucchine 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 zucchine 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*

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

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