

# CICCHETTI

## OLIVES

*Green and black olives with  
fennel seeds and lemon*

£4.25

## TRUFFLE

PECORINO NUTS

£4.25

# CANAPÉS

*£3.50 per item*

*We recommend 4 canapés per person for a pre-lunch or dinner reception.*

CALAMARI FRITTI

PROSCIUTTO AND MELONE SKEWERS

TUNA PIZZETTA

TRUFFLE ARANCINI

SMOKED SALMON BRUSCHETTA

ASPARAGI AND PROSCIUTTO

PROVOLONE IN CARROZZA

BUFFALO MOZZARELLA AND TOMATO SKEWERS

GRILLED SCHIACCIATA PICCANTE AND MOZZARELLA

ARTICHOKE AND SALSA VERDE



*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

We offer 5 choice menus and your guests may order on the day from this menu.  
Please select **one** menu for your whole party.

## LA DOLCE VITA LUNCH

£27.95 per person

### MOZZARELLA

*Datterini tomatoes, basil and extra virgin olive oil*

### BRUSCHETTA

*Lemon ricotta, heritage tomato, basil and toasted durum bread*

### RUCOLA E FINOCCHIO

*Rocket and shaved fennel with a light mustard dressing, mint and courgette flowers*

### POLLO ALLA GRIGLIA

*Grilled chicken breast, schiacciata oil, rocket and tomato salad*

### TROFIE E 'NDUJA

*Ligurian twisted pasta served with creamy 'nduja sauce  
and 24 month aged Parmesan cheese*

### PARMIGIANO TRIANGOLI

*Triangoli shaped ravioli filled with Parmigiano Reggiano D.O.P cheese  
and finished with peas and pangrattato*

### TIRAMISÙ

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



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## LUNCH

£45.00 per person

### COURGETTE FLOWER

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

### CARPACCIO DI MANZO

*Raw slices of beef fillet with Cipriani mustard dressing*

### CALAMARI FRITTI

*Crispy, polenta-coated squid with garlic aioli*

### MAFALDINE AL RAGÙ BOLOGNESE

*Wide ribbon pasta with slow-cooked beef, D.O.P. San Marzano tomatoes and rosemary sauce with Parmesan*

### POLLO MILANESE

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

### PARMIGIANO TRIANGOLI

*Triangoli shaped ravioli filled with Parmigiano Reggiano D.O.P cheese and finished with peas and pangrattato*

### PANNA COTTA

*Set vanilla cream with raspberry and lemon balm*

### TIRAMISÙ

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



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Please select **one** menu for your whole party.

## CLASSICO

£55.00 per person

### GAMBERI E 'NDUJA

*Sautéed Sicilian prawns 'nduja sauce with datterini tomato and Amalfi lemon*

### BURRATA

*Creamy burrata from Puglia with datterini tomato, basil and Harry's extra virgin olive oil*

### COURGETTE FLOWER

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

### ORATA E PEPPERONATA

*Grilled sea bream fillet, roasted peppers, black olive and a fennel and herb salad*

### TRUFFLED CHICKEN

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

### AUBERGINE PARMIGIANA

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

### PROFITEROLES

*Chocolate profiteroles filled with milk gelato and chocolate mousse served with warm chocolate sauce*

### PANNA COTTA

*Set vanilla cream with raspberry and lemon balm*

### 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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# PRIVATE DINING MENUS

## FESTA

£70.00 per person

### BURRATA

*Creamy burrata from Puglia with truffle honey and toasted focaccia*

### INSALATA DI GORGONZOLA

*Salad of radicchio, endive, gem lettuce, gorgonzola cheese, roasted walnut pangrattato and orange*

### HARRY'S TAGLIOLINI

*Gratinated tagliolini pasta with black truffle and aged Parmesan*

### CARPACCIO DI MANZO

*Raw slices of beef fillet with Cipriani mustard dressing*

### SPIGOLA GRIGLIATA

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

### TRUFFLED CHICKEN

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

### RISOTTO AGLI SPINACI

*Creamy carnaroli rice, spinach, buffalo mozzarella and crispy artichokes*

### PARMIGIANO TRIANGOLI

*Triangoli shaped ravioli filled with Parmigiano Reggiano D.O.P cheese and finished with peas and pangrattato*

### HARRY'S TOADSTOOL

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

### TIRAMISÙ

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

### AMALFI LEMON

*White chocolate and lemon cheesecake, crushed amaretti biscotti, Amalfi lemon sorbet and toasted meringue*

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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

*£90.00 per person*

### ZUCCHINI FRITTI

#### GARLIC FLATBREAD

*Rosemary and Harry's Olive Oil*

### TRUFFLE ARANCINI

### CARPACCIO DI MANZO

*Raw slices of beef fillet with Cipriani mustard dressing*

### GAMBERI E 'NDUJA

*Sautéed Sicilian prawns 'nduja sauce with datterini tomato and Amalfi lemon*

### COURGETTE FLOWER

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

### BURRATA

*Creamy burrata from Puglia with truffle honey and toasted focaccia*

### 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*

### COSTATA DI MANZO

*Chargrilled 12oz rib-eye steak with tomato and olive salsa, warm garlic butter and Parmesan pangrattato*

### TOMATO & BASIL SALAD

### TENDERSTEM BROCCOLI

*Parmesan & lemon*

### 'NDJUA MAC & CHEESE

### GONDOLA

*Gianduja filled sugared doughnuts with warm chocolate sauce*

### TIRAMISÙ

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

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