

# Private Dining Menu

We offer five set menu options, and one menu must be selected for the entire party.  
For groups of more than 12 guests, a pre-order will be required in advance.

Should you wish to create a bespoke menu, you are welcome to mix and match dishes from our private dining menus, with a maximum of three choices per course. Please email your selection for bespoke pricing.

## LUNCH

£45.00 per person

### COURGETTE FLOWER

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

### CARPACCIO DI MANZO

Raw slices of beef fillet with Cipriani mustard dressing

### CALAMARI FRITTI

Crispy, polenta-coated squid with garlic aioli

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### MAFALDINE AL RAGÙ BOLOGNESE

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

### POLLO MILANESE

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

### PARMIGIANO TRIANGOLI

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

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### PANNA COTTA

Set vanilla cream with raspberry & lemon balm

### TIRAMISÙ

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



*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 12.5% will be added to your bill.*

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## CLASSICO

£55.00 per person

### GAMBERI E 'NDUJA

Sautéed Sicilian prawns 'nduja sauce with datterini tomato & Amalfi lemon

### BURRATA

Creamy burrata from Puglia, crushed peas & San Daniele prosciutto

### COURGETTE FLOWER

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

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### ORATA E PEPERONATA

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

### POLLO AL TARTUFO

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

### AUBERGINE PARMIGIANA

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

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### PROFITEROLES

Chocolate profiteroles filled with milk gelato & chocolate mousse  
served with warm chocolate sauce

### PANNA COTTA

Set vanilla cream with raspberry & lemon balm

### TIRAMISÙ

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

## SELECTION OF TEAS AND FILTER COFFEE



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# Private Dining Menu

## FESTA

£70.00 per person

### BURRATA

Creamy burrata from Puglia, crushed peas & San Daniele prosciutto

### ANGURIA E CICORIA

Watermelon, chicory, pistachio, fennel & shaved Pecorino Sardo

### HARRY'S TAGLIOLINI

Gratinated tagliolini pasta with black truffle & aged Parmesan

### CARPACCIO DI MANZO

Raw slices of beef fillet with Cipriani mustard dressing

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### SPIGOLA GRIGLIATA

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

### POLLO AL TARTUFO

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

### RISOTTO AGLI SPINACI

Creamy carnaroli rice, spinach, buffalo mozzarella & crispy artichokes

### PARMIGIANO TRIANGOLI

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

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### HARRY'S TOADSTOOL

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

### TIRAMISÙ

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

### AMALFI LEMON

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

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# Sharing Menu

## 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 & Amalfi lemon

### COURGETTE FLOWER

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

### BURRATA

Creamy burrata from Puglia, crushed peas & San Daniele prosciutto

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### TRUFFLE RISOTTO

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

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### SPIGOLA GRIGLIATA

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

### COSTATA DI MANZO

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

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### POMODORO E BASILICO

### BROCCOLETTI

### 'NDUJA MACCHERONI

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### GONDOLA

Gianduja filled sugared doughnuts with warm chocolate sauce

### TIRAMISÙ

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

### SELECTION OF TEAS AND FILTER COFFEE



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