

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.

CLASSICO

£70.00 per person

GAMBERI E 'NDUJA

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

BURRATA

Creamy burrata from Puglia, with datterini tomato, basil & extra virgin olive oil

COURGETTE FLOWER

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

CAPPELLETTI IN BRODO CON TARTUFO

Hand-rolled tortellini with prosciutto & Parmesan, in a light & fragrant black truffle broth

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ORATA CON PATATE E SPINACI

Grilled sea bream fillet, roasted potato, garlic, chilli & spinach

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

SPAGHETTI ALLO SCOGLIO

Fine spaghetti, sautéed king prawns, squid, clams & mussels, datterini tomatoes, garlic & chilli

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PROFITEROLES

Chocolate profiteroles, 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



*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.*

Private Dining Menu

FESTA

£80.00 per person

BURRATA

Creamy burrata from Puglia, with datterini tomato, basil & extra virgin olive oil

INSALATA DI PERE

Rocket, poached pear, gorgonzola & toasted walnuts

GORGONZOLA

Butterleaf, datterini tomatoes, avocado & tarragon

HARRY'S TAGLIOLINI

Gratinated tagliolini pasta with black truffle & aged Parmesan

CARPACCIO DI MANZO

Raw slices of beef fillet with Cipriani mustard dressing

.

SPIGOLA GRIGLIATA

Chargrilled sea bass fillet, roasted squash, olives, pine nuts & raisin dressing

POLLO AL TARTUFO

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

RISOTTO AI FRUTTI DI MARE

Creamy seafood risotto, king prawns, clams, squid & mussels

PARMIGIANO TRIANGOLI

Triangle shaped ravioli filled with Parmigiano Reggiano D.O.P cheese, forest mushrooms, red wine emulsion & crispy onions

.

FESTIVE TOADSTOOL

White chocolate, blackberries, iced vanilla parfait, caramelised hazelnuts & pistachio biscotti crunch 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

£100.00 per person

ZUCCHINI FRITTI

GARLIC & ROSEMARY PUCCIA

Rosemary & Harry's olive oil puffed flat bread

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, with datterini tomato, basil & extra virgin olive oil

.

TRUFFLE RISOTTO

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

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SPIGOLA GRIGLIATA

Chargrilled sea bass fillet, roasted squash, olives, pine nuts & raisin dressing

FILETTO DI MANZO ALLA GRIGLIA

Roasted beef fillet, porcini mushrooms & creamy olive oil mash potato

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POMODORO E BASILICO

BROCCOLETTI

'NDUJA MACCHERONI

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BIGNE' ALLA PANNA E CIOCCOLATO

Mini profiteroles filled with sugared cream & chocolate mousse

TIRAMISÙ

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

FESTIVE TOADSTOOL

White chocolate, blackberries, iced vanilla parfait, caramelised hazelnuts & pistachio biscotti crunch with warm pistachio sauce

SELECTION OF TEAS AND FILTER COFFEE



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