

THE CANALETTO ROOM AT

# HARRY'S

DOLCE VITA

Behind its golden door on Hans Rd. The Canaletto Room at Harry's is a hidden gem in Knightsbridge, offering 'Dolce Vita' Italian charm.

The room is available for lunch and dinner and accommodates 14 guests in an elegant private space.

With soft furnishings and décor evoking Harry's Dolce Vita's Italian roots, the space features oak panelling and brass framed Venetian mirrors with brass button details, with striking Murano glass wall lights adding a touch of glamour.

Accommodating one large table, The Canaletto Room is the ideal space for all occasions including business and private celebrations. Seasonal Italian sourcing inspire the menus through classic dishes of pasta and carne e pesce, served either as a set menu, choice menu or an Italian family style sharing menu.

## CONTACT US

Lisa Nicolaides, Events Manager

0203 940 1029 | [events@harrysdolcevita.com](mailto:events@harrysdolcevita.com)

27 - 31 Basil Street, Knightsbridge, London SW3 1BB



## CICCHETTI

### OLIVES

*Green and black olives with  
fennel seeds and lemon*  
£3.50

TRUFFLE  
PECORINO NUTS  
£3.50

## CANAPÉS

*£2.50 per item*

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

### CALAMARI FRITTI

*With lemon and garlic aioli*

### PROSCIUTTO & MELONE SKEWER

### TUNA PIZZETTA

### TRUFFLE ARANCINI

### FIORI DI ZUCCHINI FRITTI

*With lemon ricotta and honey*

### PARMESAN TUILLES

### SMOKED SALMON

*With dill sour cream and pine  
nuts on crunchy base*

### BUFFALO MOZZARELLA & TOMATO SKEWERS

*With basil and Harry's olive oil*

### GARLIC FLAT BREAD

### N'DUJA FLAT BREAD

## PIZZE

*To be enjoyed sharing style on arrival or as an additional course.*

*Our dough is stretched by hand and is made from a mixture of different Italian flours and then slowly proved for 72 hours to maximise the flavour and ensure a light and unique crust to our pizza.*

### **HARRY'S MARGHERITA** £14.95

*D.O.P. San Marzano tomatoes and fresh basil leaves finished with fresh buffalo mozzarella, Parmesan, wild oregano and Harry's extra virgin olive oil*

### **CARCIOFI** £15.50

*Baby artichokes, gorgonzola, garlic, olives, capers, wild oregano, D.O.P. San Marzano tomatoes, roasted red peppers, baby basil and Parmesan*

### **ROSSO** £15.95

*Spicy pepperoni, schiacciata piccante, n'duja, red onion, roasted peppers, fresh chilli, black olives, D.O.P. San Marzano tomatoes, wild oregano and rocket*

### **FUNGHI** £16.95

*Truffled mascarpone, smoked scarmoza, sautéed wild mushrooms, garlic, baby spinach, flaked Parmesan and truffle*

*We cannot guarantee the total absence of allergens in our dishes. Please notify your waiter of any food allergies or intolerances when ordering.*

*A discretionary optional service charge of 12.5% will be added to your bill.*



## PASTE E RISOTTI

*An additional course of pasta or risotto can be added to all menus  
at a supplement of £12.00 per person.*

### **COURGETTE AND LEMON RICOTTA TORTELLONI**

*Courgette and lemon ricotta parcels served in a D.O.P San Marzano tomato sauce,  
finished with fresh basil and Harry's Olive Oil*

### **PARMESAN RISOTTO**

*Creamy carnaroli rice and parmesan risotto*

### **PASTA VERDE**

*Long string pasta with courgette strips and spinach finished with broccoli pesto,  
pine nuts, Parmesan pangrattato and creamy burrata*

### **LOBSTER RISOTTO**

*(A further £3 supplement)*

*Creamy carnaroli rice and lobster risotto, slow-cooked leeks,  
fennel salad, Amalfi lemon and lobster dressing*

# MENUS

Please select one menu for your whole party.

*All menus served with selection of sides to share including tomato basil salad, chopped greens, olive oil and Parmesan mash and rocket and Parmesan salad.*

You are welcome to mix the dishes to create your own set menu.

## MENU 1

*£46.00 per person*

### ZUPPA

*Vegetable minestrone served in a tomato broth with gnocchetti sardi pasta and basil pesto*

### INSALATA DI POLLO

*Chargrilled balsamic chicken breast, chicory, toasted fregola, pistachios, mixed seeds and herb yoghurt*

### PANNA COTTA

*Set vanilla cream with strawberry jelly and black pepper tuille*

Selection of teas and filter coffee

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## MENU 2

*£50.00 per person*

### TUNA CRUDO

*Raw yellowfin tuna with avocado, yoghurt, lemon dressing,  
fresh datterini tomatoes, basil and crushed pistachios*

### PASTA VERDE

*Long string pasta with courgette strips and spinach finished with broccoli pesto,  
pine nuts, Parmesan pangrattato and creamy burrata*

### TIRAMISU

*Classic Italian dessert made with 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

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.*

Chocolate almond 'olives' and pistachio-almond biscotti available at a supplement of £3.50 per person.

# MENUS

Please select one menu for your whole party.

*All menus served with selection of sides to share including tomato basil salad, chopped greens, olive oil and Parmesan mash and rocket and Parmesan salad.*

You are welcome to mix the dishes to create your own set menu.

## MENU 3

*£54.00 per person*

### BURRATA

*Creamy burrata served on grilled red and yellow peppers, finished with Parmesan pangrattato and aged balsamic*

### POLLO MILANESE

*Thinly-beaten chicken bread crumbed and pan-fried, served with chopped rocket and datterini tomatoes, yoghurt dressing*

### PROFITEROLES

*Milk gelato filled profiteroles with chocolate mousse and warm chocolate sauce*

Selection of teas and filter coffee

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## MENU 4

*£60.00 per person*

### CARPACCIO DI MANZO

*Raw sliced beef with Cipriani mustard dressing, rocket and Parmesan*

### SPIGOLA GRIGLIATA

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

### TIRAMISU

*Classic Italian dessert made with 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

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.*

Chocolate almond 'olives' and pistachio-almond biscotti available at a supplement of £3.50 per person.

*We cannot guarantee the total absence of allergens in our dishes. Please notify your waiter of any food allergies or intolerances when ordering.*

*A discretionary optional service charge of 12.5% will be added to your bill.*

# MENUS

Please select one menu for your whole party.

*All menus served with selection of sides to share including tomato basil salad, chopped greens, olive oil and Parmesan mash and rocket and Parmesan salad.*

You are welcome to mix the dishes to create your own set menu.

## MENU 5

*£68.00 per person*

### HARRY'S TAGLIOLINI

*Gratinated tagliolini pasta with truffle, parmesan and cream*

### HARRY'S VEAL PARMESAN

*Veal Milanese baked with buffalo mozzarella, tomato sauce, basil and Parmesan*

### HARRY'S TOADSTOOL

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

Selection of teas and filter coffee

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## MENU 6

*£75.00 per person*

### TUNA CRUDO

*Raw yellowfin tuna with avocado yoghurt, lemon dressing, fresh datterini tomatoes, basil and crushed pistachios*

### 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*

### PEAR & ALMOND CROSTATA

*Warm pear and almond puff pastry tart with marsala cream and caramel*

Selection of teas and filter coffee

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. Chocolate almond 'olives' and pistachio-almond biscotti available at a supplement of £3.50 per person.



# CHOICE MENU

Guests are welcome to order their dishes from this menu on the day of their event.

*All menus served with selection of sides to share including tomato basil salad, chopped greens, olive oil and Parmesan mash and rocket and Parmesan salad.*

## MENU 7

*£75 per person*

### INSALATA CAPRESE

*Buffalo mozzarella, vine-ripened tomatoes and fresh basil leaves with Harry's olive oil*

### FIORI DI ZUCCHINI

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

### PROSCIUTTO E MELONE

*Thinly sliced 24 month dry-cured ham served over chilled melon with di musica bread*

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### COURGETTE AND LEMON RICOTTA TORTELLONI

*Courgette and lemon ricotta parcels served in a D.O.P San Marzano tomato sauce, finished with fresh basil and Harry's Olive Oil*

### SPIGOLA GRIGLIATA

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

### BISTECCA DI MANZO

*Chargrilled 8oz sirloin steak with garlic and rosemary thick cut chips, balsamic and black garlic dip*

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### PROFITEROLES

*Milk gelato filled profiteroles with chocolate mousse and warm chocolate sauce*

### PEAR & ALMOND CROSTATATA

*Warm pear and almond puff pastry tart with marsala cream and caramel*

### TIRAMISU

*Classic Italian dessert made with 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

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.

Chocolate almond 'olives' and pistachio-almond biscotti available at a supplement of £3.50 per person.

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# CHOICE MENU

Guests are welcome to order their dishes from this menu on the day of their event.

*All menus served with selection of sides to share including tomato basil salad, chopped greens, olive oil and Parmesan mash and rocket and Parmesan salad.*

## MENU 8

*£85.00 per person*

### TUNA CRUDO

*Raw yellowfin tuna with avocado yoghurt, lemon dressing, fresh datterini tomatoes, basil and crushed pistachios*

### CARPACCIO DI MANZO

*Raw sliced beef with Cipriani mustard dressing, rocket and Parmesan*

### HARRY'S TAGLIOLINI

*Gratinated tagliolini pasta with truffle, parmesan and cream*

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### HARRY'S VEAL PARMESAN

*Veal Milanese baked with buffalo mozzarella, tomato sauce, basil and Parmesan*

### TONNO ALLA GRIGLIA

*Chargrilled tuna steak served with cannellini beans and a warm tomato, black olive, Amalfi lemon and basil salsa*

### PASTA VERDE

*Long string pasta with courgette strips and spinach finished with broccoli pesto, pine nuts, Parmesan pangrattato and creamy burrata*

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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*

### PANNA COTTA

*Set vanilla cream with strawberry jelly and black pepper tuille*

### TIRAMISU

*Classic Italian dessert made with 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

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.*

Chocolate almond 'olives' and pistachio-almond biscotti available at a supplement of £3.50 per person.

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# VEGETARIAN CHOICE MENU

Guests are welcome to order their dishes from this menu on the day of their event.

*All menus served with selection of sides to share including tomato basil salad, chopped greens, olive oil and Parmesan mash and rocket and Parmesan salad.*

## MENU 9

£60.00 per person

### BURRATA

*Creamy burrata served on grilled red and yellow peppers, finished with Parmesan pangrattato and aged balsamic*

### COURGETTE FLOWER

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

### VERDURE ALLA GRIGLIA

*Rosemary-smoked chargrilled vegetables, crushed aubergine and toasted pine nuts*

### COURGETTE AND LEMON RICOTTA TORTELLONI

*Courgette and lemon ricotta parcels served in a D.O.P San Marzano tomato sauce, finished with fresh basil and Harry's Olive Oil*

### AUBERGINE PARMIGIANA

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

### PARMESAN RISOTTO

*Creamy carnaroli rice and parmesan risotto*

### PROFITEROLES

*Milk gelato filled profiteroles with chocolate mousse and warm chocolate sauce*

### TIRAMISU

*Classic Italian dessert made with espresso coffee and rum soaked savoiardi sponge biscuits with a mascarpone and marsala egg mousse, dusted with Valrhona bitter cocoa powder*

### PEAR & ALMOND CROSTATA

*Warm pear and almond puff pastry tart with marsala cream and caramel*

Selection of teas and filter coffee

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. Chocolate almond 'olives' and pistachio-almond biscotti available at a supplement of £3.50 per person.

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# SHARING MENUS

Please select one menu for your whole party.

*All menus served with selection of sides to share including tomato basil salad, chopped greens, olive oil and Parmesan mash and rocket and Parmesan salad.*

You are welcome to mix the dishes to create your own set menu.

Served family style in the middle of the table.

## MENU 1

*£95.00 per person*

TRUFFLE ARANCINI  
ZUCCHINI FRITTI  
TUNA PIZETTE

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PIZZA CAPRESE  
GARLIC FLATBREAD  
CAPRESE SALAD  
VERDURE ALLA GRIGLIA  
TUNA CRUDO  
PROSCIUTTO & MELONE

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PARMESAN RISOTTO

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BISTECCA

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PANNA COTTA  
CANNOLI GELATO  
ALMOND & PISTACHIO BISCOTTI

Selection of teas and filter coffee

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.*  
Chocolate almond 'olives' and pistachio-almond biscotti available at a supplement of £3.50 per person.

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A discretionary optional service charge of 12.5% will be added to your bill.*

# SHARING MENUS

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*All menus served with selection of sides to share including tomato basil salad, chopped greens, olive oil and Parmesan mash and rocket and Parmesan salad.*

You are welcome to mix the dishes to create your own set menu.

Served family style in the middle of the table.

## MENU 2

*£115.00 per person*

TRUFFLE ARANCINI

ZUCCHINI FRITTI

TUNA PIZETTA

PARMESAN TUILLES

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BURRATA & CAVIAR PIZZA

PIZZA CAPRESE

N'DUJA FLATBREAD

BURRATA

VERDURE ALLA GRIGLIA

CARPACCIO

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LOBSTER RISOTTO

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RIB EYE

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AGED PARMESAN & BARREL AGED TRUFFLE BALSAMIC

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GIANDUIA SUNDAE

CANNOLI GELATO

ALMOND & PISTACHIO BISCOTTI

Selection of teas and filter coffee

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

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Chocolate almond 'olives' and pistachio-almond biscotti available at a supplement of £3.50 per person.

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## COCKTAILS

**BELLINI** £9.50

*The Venetian classic.*

*Peach juice stirred with Prosecco*

**ROSSINI** £9.50

*Strawberry puree & Prosecco*

**ESPRESSO MARTINI** £8.50

*Wyborowa vodka, Tosolini Coffee liqueur,  
fresh espresso and sugar*

**SGROPPINO** £9.50

*A delicious and refreshing blend of Harry's Limoncello,  
sorbet and Prosecco*

**FRANGELICO SOUR** £8.50

*A hazelnut twist on the Amaretto Sour. Frangelico  
hazelnut liqueur shaken with lemon, egg white & bitters*

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## SPRITZER

**APEROL SPRITZ** £9.50

*The classic recipe. Aperol, Prosecco, soda and orange*

**CAMPARI SPRITZ** £9.50

*Campari, Prosecco, soda and orange*

**RIALTO SPRITZ** £9.50

*Named after the Rialto Bridge in Venice a delicious blend  
of Rinomato Aperitivo, Prosecco and fresh watermelon*

**ROSEBUD SPRITZ** £9.50

*Cocchi Rosa, Rosebud tea infused Beefeater gin, pink grapefruit  
juice and Fever-Tree Mediterranean tonic*

**SPRITZ VERGINE** £4.75

*A non-alcoholic version of the classic Aperol Spritz. Crodino aperitivo,  
Amalfi lemon juice and soda with and orange slice*

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## FACILITIES & FURTHER INFORMATION

- Capacity  
The Canaletto Room accommodates 14 guests seated
- Access, Service & Departure Times
- Lunch (*Monday to Sunday*)  
access: 11.30 am | service: noon | guests' departure: 5.00 pm
- Dinner (*Monday to Saturday*)  
access: 6.30 pm | service: 6.30 pm | guests' departure: midnight
- Dinner (*Sunday*)  
access: 6.30 pm | service: 6.30 pm | guests' departure: 11.00 pm
- Service charge: 12.5%
- Menu cards can be printed and dedicated to your requirements
- A seasonal flower display will be provided. Additional flowers can be arranged via our florist
- Candles can be supplied to suit your table layout
- An iPod docking station is available for your own use or background music can be provided. We do not have the facilities for DJs or dancing
- You may supply your own celebration cake at no additional charge
- Complimentary Wi-Fi
- Please note that there is no lift access to the private dining room

## CONTACT US

Lisa Nicolaides, Events Manager

2023 940 1029 | [events@harrysdolcevita.com](mailto:events@harrysdolcevita.com)

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