

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

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

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.

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MENUS

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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

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

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MENUS

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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

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, boney, 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

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

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

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

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

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Selection of teas and filter coffee

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

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VEGETARIAN CHOICE MENU

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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.

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

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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

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

PARMESAN RISOTTO

BISTECCA

PANNA COTTA
CANNOLI GELATO
ALMOND & PISTACHIO BISCOTTI

Selection of teas and filter coffee

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MENU 2

£115.00 per person

TRUFFLE ARANCINI

ZUCCHINI FRITTI

TUNA PIZETTA

PARMESAN TUILLES

BURRATA & CAVIAR PIZZA

PIZZA CAPRESE

N'DUJA FLATBREAD

BURRATA

VERDURE ALLA GRIGLIA

CARPACCIO

LOBSTER RISOTTO

RIB EYE

AGED PARMESAN & BARREL AGED TRUFFLE BALSAMIC

GIANDUIA SUNDAE

CANNOLI GELATO

ALMOND & PISTACHIO BISCOTTI

Selection of teas and filter coffee

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COCKTAILS

HARRY'S DOLCE VITA BELLINI £7.95

The Venetian classic. Peach juice stirred with Prosecco

ROSSINI £7.95

Strawberry juice, Prosecco

21ST CENTURY BELLINI £9.75

Iced peach juice spheres, peach liqueur, Prosecco

MARTINI £9.50

Gin or vodka, Martini extra dry

ITALIAN G&T £8.75

Occitan gin, olive, rosemary, lemon zest, Fever-Tree Mediterranean tonic

NEGRONI SBAGLIATO £9.00

Campari and Bordiga sweet Vermouth topped with Prosecco and finished with an orange twist

ITALIAN RED SNAPPER £9.00

Served long in a salt and pepper rimmed glass and finished with Bordiga smoke gin, Parmesan, rosemary, cherry tomato and olive

FRANGELICO SOUR £8.75

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

HARRY'S ESPRESSO MARTINI £8.50

Homemade limoncello, espresso, gingerbread syrup

LIME & MINT SGROPPINO £9.00

A delicious and refreshing blend of Harry's homemade Limoncello, lime and mint sorbet and Belstar Prosecco

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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