

DRINKS

HUGO SPRITZ £12.00
St. Germain, Mint, Prosecco, Fever-Tree Soda

THE CLASSIC BELLINI £12.00
Peach purée, Prosecco

NEGRONI £14.00
Tanqueray 10, Sweet Vermouth Blend, Campari

CICCHETTI

TRUFFLE ARANCINI £8.25
Fried rice balls with truffle and Parmesan

GARLIC AND ROSEMARY FLATBREAD £8.50
With Harry's Olive Oil

TUNA PIZZETTA £9.25
Raw tuna, truffle citrus dressing, tomatoes and basil on a crispy base

BREAD BASKET £6.95
Rosemary focaccia, Sardinian crispbread and grissini sticks with green olive tapenade dip

‘NDUJA FLATBREAD £8.95
Spicy Calabrian style pork, mascarpone, chilli and fennel seed flatbread with Parmesan

OLIVES £4.25
Green and black olives with fennel seeds and lemon

ZUCCHINI FRITTI £8.25
Crispy courgette with herb and chilli yoghurt

QUATTRO FORMAGGI E TARTUFO FLATBREAD £9.95
With shaved black truffle and garlic

ANTIPASTI

ZUPPA DI CIPOLLE £10.25
Creamy onion soup served with burnata tortellini, focaccia crouton and baby basil

VERDURE ALLA GRIGLIA £12.50
Warm chargrilled vegetables with crushed pine nuts, basil, lemon and pangrattato

COURGETTE FLOWER £11.95
Fried courgette flowers, truffled honey, mint, pine nut salad and lemon ricotta

TARTARE DI TONNO £15.95
Yellowfin tuna tartare, spiced crushed avocado, shaved fennel, rocket and pickled red onion served with a light citrus dressing and toasted carta di musica

HARRY'S TAGLIOLINI £15.95
Gratinated tagliolini pasta with truffle, Parmesan and cream

GAMBERI E ‘NDUJA £15.25
Oven baked prawns in a creamy‘nduja sauce with datterini tomato, baby basil and Amalfi lemon

BURRATA £15.95
Creamy burrata from Puglia with confit peppers and pangrattato or with datterini tomato, basil and extra virgin olive oil
£14.50

CARPACCIO DI MANZO £14.50
Raw slices of beef with Cipriani mustard dressing

INSALATA CAPRESE £10.95
Buffalo mozzarella, vine-ripened tomatoes and fresh basil leaves with Harry's Olive Oil

CALAMARI FRITTI £12.95
Crispy, polenta-coated squid with garlic aioli

INSALATA DI RADICCHIO, GORGONZOLA, ARANCIA E NOCI £12.95
Salad of radicchio, endive, gem lettuce, gorgonzola cheese, roasted walnut pangrattato and orange

PIZZE

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 £16.50
D.O.P. San Marzano tomatoes and fresh basil leaves finished with fresh buffalo mozzarella, Parmesan and Harry's Olive Oil

BURRATA E PESTO £18.50
Burrata, Taggiasche olives, D.O.P. San Marzano tomatoes, green pesto, basil and Parmesan

FUNGHI E TARTUFO £19.95
Wild mushrooms, Gorgonzola cheese, garlic, baby spinach, flaked Parmesan and grated truffle

ZUCCHINI E ASPARAGI £18.50
White based pizza with sliced zucchini, fior di latte, buffalo mozzarella and asparagus finished with a salad of zucchini, mint, basil, chilli flakes and Amalfi lemon

PROSCIUTTO E CARCIOFI £18.95
White based pizza, fior di latte, buffalo mozzarella, cotto ham, crispy artichokes finished with rocket salad and aged Parmesan cheese

ROSSO £19.50
Spicy pepperoni, schiacciata piccante, ‘nduja, red onion, roasted peppers, fresh chilli, black olives, D.O.P. San Marzano tomatoes, wild oregano and rocket

CONTORNI

TOMATO AND BASIL SALAD £6.50

THICK CUT CHIPS £6.50
Rosemary and garlic

ROCKET AND PARMESAN SALAD £5.50

TENDERSTEM BROCCOLI £6.75
Parmesan and lemon

GREEN BEANS £5.95
Chilli, garlic and olive oil

OLIVE OIL MASHED POTATOES £5.50
Parmesan

‘NDUJA MACCHERONI CHEESE GRATIN £8.50
Rigate shell shaped pasta in a creamy ‘nduja sauce

PASTE E RISOTTI

RISOTTO AGLI SPINACI E MOZZARELLA £17.95
Creamy Carnaroli rice, spinach, buffalo mozzarella and crispy artichokes

HARRY'S SPAGHETTI SEAFOOD £24.95
Prawns, squid, clams, mussels, datterini tomatoes, garlic, chilli and parsley

PASTA VERDE £18.95
Long string pasta with courgette strips and spinach finished with broccoli pesto, pine nuts, Parmesan pangrattato and creamy burrata

PARMIGIANO TRIANGOLI £19.95
Triangoli shaped ravioli filled with Parmigiano Reggiano D.O.P cheese and finished with asparagus, chilli, garlic and pangrattato

LINGUINE VONGOLE £26.50
Fresh Palourde clams sautéed with white wine, garlic, datterini tomatoes, chilli and parsley

MAFALDINE AL RAGÙ BOLOGNESE £19.50
Wide ribbon pasta with slow-cooked beef, D.O.P. San Marzano tomatoes and rosemary sauce with Parmesan

TROFIE ‘NDUJA E BROCCOLI £18.75
Ligurian twisted pasta served with tenderstem broccoli, creamy ‘nduja sauce and 24 month aged Parmesan cheese

MEZZE MANICHE ALLO ZAFFERANO £18.00
Tubular rigate pasta with saffron emulsion, courgette flower and chives, finished with D.O.P. Pecorino Sardo

SECONDI

HARRY'S "TWO SHEET LASAGNA" £21.95
Braised Barolo beef cheek, roasted datterini tomato, béchamel sauce, beef ragu, parsley, thyme and Parmesan cheese layered between two sheets of spinach pasta

TONNO ALLA GRIGLIA £25.50
Chargrilled tuna steak served with cannellini beans and a warm tomato, Taggiasca olive, Amalfi lemon and basil salsa

BISTECCA DI MANZO £30.50
Chargrilled dry-aged 8oz sirloin steak served with rocket salad, datterini tomatoes and black garlic-balsamic dip

POLLO MILANESE £21.95
Thinly-beaten chicken, breadcrumbed and fried served with rocket salad, datterini tomatoes, green pesto dip and grated Parmesan

FRUTTI DI MARE £46.95
Seafood platter of lobster tail, squid, prawns, clams and mussels. Cooked with artichokes, chilli and white wine. Served with grilled focaccia

HARRY'S VEAL PARMESAN £35.00
Veal Milanese baked with buffalo mozzarella, tomato sauce, basil and Parmesan

HARRY'S RIB-EYE £39.75
Chargrilled marinated 12oz rib-eye steak on the bone served with tomato and olive salsa, warm rosemary and garlic butter with Parmesan pangrattato

SPIGOLA GRIGLIATA £26.50
Chargrilled sea bass fillet on zucchini alla scapece, served with a mint and herb salad

AUBERGINE PARMIGIANA £17.95
Slices of aubergine layered with buffalo mozzarella and scamorza cheese, served in a rich tomato sauce

TRUFFLED CHICKEN £24.50
Roast half-chicken served in a creamy mascarpone truffle sauce, sautéed mushrooms, parsley and garlic

SOLE AND VONGOLE £29.95
Whole, on the bone, lemon sole served with a Gavi Di Gavi wine sauce, clams, samphire, parsley and Amalfi lemon

LA DOLCE VITA SET MENU

11:30am - 6:30pm every day
2 Courses 23.95, 3 Courses 27.95

STARTERS

ZUPPA DI CIPOLLE
Creamy onion soup served with burrata tortellini, focaccia crouton and baby basil

BURRATA
With datterini tomatoes, basil and extra virgin olive oil

CALAMARI FRITTI
Crispy, polenta-coated squid and garlic aioli

RADICCHIO, GORGONZOLA, ARANCIA E NOCI
Salad of radicchio, endive, gem lettuce, gorgonzola cheese, roasted walnut pangrattato and orange

MAINS

RAVIOLI RICOTTA E SPINACI
Ricotta and spinach filled ravioli, garlic emulsion, spinach, Parmesan and pine nuts

ORATA E PEPERONATA
Grilled sea bream fillet with warm roasted peppers, black olive and a fennel and herb salad

POLLO MILANESE
Thinly-beaten chicken, bread-crumbed and fried served with rocket salad, datterini tomatoes and grated Parmesan

MEZZE MANICHE ALLO ZAFFERANO
Tubular rigate pasta with saffron emulsion, courgette flower and chives, finished with D.O.P. Pecorino Sardo

PIZZA AL TARTUFO
White base pizza, fior di latte, buffalo mozzarella, chives and grated black truffle

DESSERTS

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

PANNA COTTA
Set vanilla cream with raspberry finished with lemon balm

MOUSSE AL CIOCCOLATO CON GRANELLA DI BISCOTTI
Rich dark chocolate mousse served with biscotti crunch

PROFITEROLE
Chocolate profiterole filled with milk gelato and chocolate mousse served with warm caramel sauce



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.