

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 burrata
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,
goronzola cheese, roasted walnut pangrattato
and orange

PIZZA

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

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

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.