

GELATO CANNOLI

Mini cannoli filled with milk gelato and chocolate dipping sauce

£6.75

CHOCOLATE ALMOND "OLIVES"

Roasted almonds covered in dark then white chocolate

£4.95

GELATO CICCHETTO

One scoop of olive oil and rosemary gelato with crushed smoked almonds and finished with Harry's Olive Oil

£6.00

BISCOTTI AND VIN SANTO

Sweet and full-bodied Tuscan dessert wine with almond biscuits for dipping

£13.50

AFFOGATO AL CAFFE

One scoop of fior di latte gelato served with espresso coffee

£5.50

DESSERTS

TIRAMISÙ

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

£9.50

CHOCOLATE DOUGHNUTS (FOR TWO TO SHARE)

Cinnamon sugared doughnuts filled with gianduja and hazelnut served with a hot chocolate dipping sauce

£17.95

FORMAGGI

Selection of 3 cheeses served with balsamic jelly, mustard fruits, truffle honey and carta di musica

£13.95

MILLEFOGLIE DI PISTACCHIO E CIOCCOLATO

Crispy puff pastry layered with pistachio ice cream, chocolate mousse, caramelised hazelnut crunch, salted caramel, chantilly cream and hot chocolate sauce

£10.50

PANNA COTTA

Set vanilla cream, raspberries, lemon balm and hazelnut croccante

£9.00

HARRY'S "FESTIVE FOREST" TOADSTOOL

White chocolate, fresh blackberries, mascarpone mousse, caramelised hazelnuts, iced dark chocolate parfait and pistachio biscotti crunch served with warm pistachio sauce

£14.95

TORTA AL CIOCCOLATO

Flourless chocolate cake with salted caramel and crushed Amaretti biscotti

£9.25

SUNDAES

GIANDUIA SUNDAE

Milk gelato and bitter chocolate gelato, IGP Piedmontese hazelnut brownie, chocolate mousse and salted caramel sauce

£10.50

AMALFI SUNDAE

Lemon sorbet, candied lemon, whipped cream, milk gelato, meringue, lemon sauce and sugared rosemary

£10.50

GELATO AND SORBETTI

Two scoops £6.00 Three scoops £7.50

FIOR DI LATTE

STRAWBERRY

RASPBERRY

SICILIAN LEMON

BRONTE PISTACHIO

SALTED CARAMEL

BITTER CHOCOLATE

HAZELNUT

HARRY'S LIMONCELLO

*Served over shaved ice
Glass 25ml £3.50*



For allergen info please scan QR code

HARRY'S EXTRA VIRGIN OLIVE OIL 0.5L

Organic extra virgin olive oil from Maremma in Tuscany, specially blended for Harry's from young Leccino Groves by Josephine Falchetti every October

Tasting notes: green herbs / almonds / artichokes / fresh / fruity / slightly spicy

£25.00

GIFT VOUCHERS

Our gift vouchers are the perfect present for friends and family to celebrate a special occasion or just to say thank you. Available to purchase at the restaurant or online.

THE CANALETTO PRIVATE DINING ROOM

Our private dining room is available for lunch and dinner, accommodating 13 guests in an elegant private space. Please ask a member of the team for more information.



CICCHETTI

TRUFFLE ARANCINI
Fried rice balls with truffle
and Parmesan
£7.95

**GARLIC AND ROSEMARY
FLATBREAD**
With Harry's Olive Oil
£6.75

TUNA PIZZETTA
Raw tuna, truffle citrus dressing,
tomatoes and basil on a crispy base
£7.50

BREAD BASKET
Rosemary focaccia, Sardinian crispbread
and grissini sticks with green olive tapenade dip
£6.00

'NDUJA FLATBREAD
Spicy Calabrian style pork, mascarpone,
chilli and fennel seed flatbread with Parmesan
£6.95

CARCIOFI FRITTI
Crispy fried artichoke hearts, chilli, parsley,
Parmesan and a herb yoghurt dressing
£8.95

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

ZUCCHINI FRITTI
Crispy courgette with herbed yoghurt
£7.50

**QUATTRO FORMAGGI
FLATBREAD**
With herbs and garlic
£7.95

ANTIPASTI

ZUPPA DI CIPOLLE
Creamy onion soup served with burrata
tortellini, focaccia crouton and baby basil
£8.50

VERDURE ALLA GRIGLIA
Warm chargrilled vegetables with crushed pine
nuts, basil, lemon and pangrattato
£10.50

CARPACCIO DI MANZO
Raw slices of beef
with Cipriani mustard dressing
£11.95

COURGETTE FLOWER
Fried courgette flowers,
truffled honey, mint, pine nut salad
and lemon ricotta
£9.95

HARRY'S TAGLIOLINI
Gratinated tagliolini pasta with
truffle, Parmesan and cream
£14.50

GAMBERI E 'NDUJA
Oven baked prawns in a creamy
'nduja sauce with datterini tomato,
baby basil and Amalfi lemon
£12.95

CAPPELETTI IN BRODO
Hand rolled tortellini filled with Prosciutto
and Parmesan cheese served in a light
and fragrant black truffle broth
£14.50

BURRATA
Creamy burrata from Puglia with Prosciutto
crudo, pistachio and pane fritto £14.25
or
with datterini tomato,
basil and extra virgin olive oil £13.50

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

CRUDO DI TONNO
Thinly-sliced raw yellowfin tuna with
picked white crab meat, citrus, black truffle,
pistachio and lemon ponzu dressing
£14.95

CALAMARI FRITTI
Crispy, polenta-coated
squid with garlic aioli
£10.95

**INSALATA DI
FINOCCHIO E CICORIA**
Light and crisp salad of shaved fennel,
white endive, clementine and toasted
walnuts with a citrus dressing
and shaved Pecorino cheese
£14.95

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 £15.25
D.O.P. San Marzano tomatoes and fresh basil
leaves finished with fresh buffalo mozzarella,
Parmesan and Harry's Olive Oil

BURRATA AND PESTO £16.75
Burrata, Taggiasche olives, D.O.P. San Marzano
tomatoes, green pesto, basil and Parmesan

FUNGHI AND TARTUFO £18.25
Wild mushrooms, Gorgonzola cheese,
garlic, baby spinach, flaked Parmesan
and grated truffle

SPECK RADICCHIO E NOCI £16.95
White based pizza with smoked scamorza,
smoked cured ham, radicchio, walnut,
truffled honey and chives

CARCIOFI DI GERUSALEMME E TARTUFO £16.50
White based pizza with smoked scamorza,
buffalo mozzarella, garlic roasted Jerusalem artichokes,
watercress and black truffle

ROSSO £17.50
Spicy pepperoni, schiacciata piccante, 'nduja, red onion,
roasted peppers, fresh chilli, black olives, D.O.P.
San Marzano tomatoes, wild oregano and rocket

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 information on the fourteen legal allergens is available on request, however we are unable
to provide information on other allergens. A discretionary optional service charge of 13.5% will be added to your bill.

PASTE E RISOTTI

PORCINI RISOTTO
Creamy carnaroli rice and butter roasted porcini
mushroom risotto with 24 month aged Parmesan
£18.95

HARRY'S SPAGHETTI SEAFOOD
Prawns, squid, clams, mussels, datterini tomatoes,
garlic, chilli and parsley
£24.50

PASTA VERDE
Long string pasta with courgette strips and spinach finished with
broccoli pesto, pine nuts, Parmesan pangrattato and creamy burrata
£16.75

PARMIGIANO TRIANGOLI
Triangle shaped ravioli filled with Parmigiano Reggiano D.O.P. cheese
and finished with burnt butter, sage, pine nuts and crushed Amaretti
£18.75

LINGUINE VONGOLE
Fresh palourde clams sautéed with white wine,
garlic, datterini tomatoes, chilli and parsley
£23.50

PAPPARDELLE AL RAGÙ BOLOGNESE
Wide ribbon pasta with slow-cooked beef, D.O.P. San Marzano
tomatoes and rosemary sauce with Parmesan
£17.50

SPECIALE DI NATALE



LOBSTER RAVIOLI
Pasta parcels filled with lobster
meat served in a fragrant butter
emulsion finished with Imperial
caviar and chervil
£45.00

**BISTECCA ALLA FIORENTINA
(FOR 2 TO SHARE)**
1kg chargrilled T-bone steak with rosemary
butter roasted porcini mushrooms
£110.00

**LINGUINE AL NERO DI
SEPPIA CON GRANCHIO**
Squid ink linguini with white crab,
datterini tomato, chilli, garlic and
Valdobbiadene prosecco
£32.00

BRASATO DI MANZO AL BAROLO
Slow-cooked beef in a rich Barolo and sage
sauce with creamy mashed potato and
parsley pangrattato
£26.95

TONNO ALLA GRIGLIA
Chargrilled tuna steak served with cannellini
beans and a warm tomato, Taggiasca olive,
Amalfi lemon and basil salsa
£22.50

BISTECCA DI MANZO
Chargrilled dry aged 8oz sirloin steak served
with rocket salad, datterini tomatoes and
black garlic-balsamic dip
£29.95

POLLO MILANESE
Thinly-beaten chicken breadcrumbed and fried
with rocket salad, datterini tomatoes
and grated Parmesan
£18.50

**OLIVE OIL
MASHED POTATOES**
Parmesan
£5.00

**GARLIC AND ROSEMARY
THICK CUT CHIPS**
£5.95

ROCKET AND PARMESAN SALAD
£5.00

SECONDI

FRUTTI DI MARE
Seafood platter of lobster tail, squid,
prawns, clams and mussels. Cooked with
artichokes, chilli and white wine.
Served with grilled focaccia
£45.00

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
£37.95

HARRY'S VEAL PARMESAN
Veal Milanese baked with buffalo mozzarella,
tomato sauce, basil and Parmesan
£29.50

SPIGOLA GRIGLIATA
Chargrilled sea bass fillet on zucchini alla
sapece, served with a mint and herb salad
£26.25

AUBERGINE PARMIGIANA
Slices of aubergine layered with buffalo
mozzarella and scamorza cheese,
served in a rich tomato sauce
£16.50

TRUFFLED CHICKEN
Roast half-chicken served in a creamy
mascarpone truffle sauce, sautéed mushrooms,
parsley and garlic
£22.50

SOLE AND VONGOLE
Whole Lemon sole on the bone served with a
Gavi Di Gavi wine sauce, clams, samphire,
parsley and Amalfi lemon
£28.50

CONTORNI

TENDERSTEM BROCCOLI
Parmesan and lemon
£5.95

GREEN BEANS
Chilli, garlic and olive oil
£5.95

'NDUJA ROASTED POTATOES
Spiced sausage, stracciatella oil and fried parsley
£6.00

**HOMEMADE MACCHERONI
CHEESE GRATIN**
£6.00

TOMATO AND BASIL SALAD
£5.00