

**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 CAFFÈ**  
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**  
**BRONTE PISTACHIO**

**STRAWBERRY**  
**SALTED CARAMEL**

**RASPBERRY**  
**BITTER CHOCOLATE**

**SICILIAN LEMON**  
**HAZELNUT**

**HARRY'S LIMONCELLO**  
Served over shaved ice  
Glass 25ml £3.50



HARRY'S EXTRA VIRGIN OLIVE OIL 0.5L

For allergen info  
please scan QR code

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.



BRUNCH  
Served 11am to 3pm weekends

## 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

**AVOCADO AND EGGS ON TOAST**  
Crushed avocado with basil, chilli, ricotta  
cheese and two poached hen's eggs on toasted  
durum wheat bread  
£15.50

**EGGS BENEDICT AND CHIPS**  
Two poached hen's eggs on focaccia  
with sliced ham, hollandaise sauce  
and rosemary thick cut chips  
£15.95

**EGGS ROYALE AND CHIPS**  
Two poached hen's eggs on focaccia  
with smoked salmon, hollandaise sauce  
and rosemary thick cut chips  
£16.95

**WAFFLE AND BACON**  
Classic waffle served with roasted streaky bacon,  
sour cream, blueberries and maple syrup  
£14.25

**POLLO 'NDUJA**  
Grilled half-chicken coated in a creamy  
'nduja sauce with bruschetta, slow roasted  
tomato, basil and prosciutto  
£22.50

**OLIVE OIL  
MASHED POTATOES**  
Parmesan  
£5.00

**ROCKET AND PARMESAN SALAD**  
£5.00

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

## BRUNCH

**CRAB BENEDICT AND CHIPS**  
Two poached hen's eggs on white crab meat,  
tomato and crushed avocado, toasted durum  
wheat bread with hollandaise sauce and  
rosemary thick cut chips  
£22.75

**STEAK AND EGG**  
Thinly sliced and chargrilled sirloin steak  
with garlic and rosemary thick cut chips,  
fried hen's egg and hollandaise sauce  
£28.95

**HARRY'S VEAL PARMESAN**  
Veal Milanese baked with buffalo mozzarella,  
tomato sauce, basil and Parmesan  
£28.50

**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

**TENDERSTEM BROCCOLI**  
Parmesan and lemon  
£5.95

**GREEN BEANS**  
Chilli, garlic and olive oil  
£5.95

**TOMATO AND BASIL SALAD**  
£5.00

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

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

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

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

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

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

**STREAKY BACON**  
£4.50

**HOMEMADE MACCHERONI  
CHEESE GRATIN**  
£6.00