



COFFEE

ESPRESSO
RISTRETTO
ESPRESSO MACCHIATO
ESPRESSO CON PANNA
£3.95

DOUBLE ESPRESSO
CAFÉ CORTADO
CAFÉ AMERICANO
£4.25
ORZO £4.25
Caffeine-free barley coffee

MAROCCHINO
CAPPUCCINO
CAFÉ LATTE
FLAT WHITE
£4.50

THE NEAPOLITAN FLIP £4.95

We use Passalacqua coffee, roasted a few kilometres from Naples by the same Neapolitan family since 1948.

Using gravity rather than pressure, traditional pots from Naples are filled with boiling water then flipped, allowing the water to drip through the coffee. Similar to an Americano, it can be drunk black or with milk and serves two smaller cups, or one long one.

AUTHENTIC ITALIAN HOT CHOCOLATE

Choose from; dark, gianduia hazelnut, mint or white chocolate £4.50

TEAS

BREAKFAST BLEND £3.95
Intense and rich
AFTERNOON TEA BLEND £3.50
Mellow, elegant, refreshing

CEYLON, EARL GREY,
DARJEELING £3.95
SENCHA,
JASMINE PEARLS £4.50

FRESH MINT, CAMOMILE,
PEPPERMINT, VERBENA £3.50
ROSEBUD, OOLONG £5.75

VINI DOLCI

MARSALA FINE,
CUATOLO ARINI, SICILIN
Glass 75ml £5.00

MOSCATO D'ASTI,
ARALDICA, PIEMONTE
Glass 125ml £9.50

AFTER DINNER COCKTAILS

SGROPPINO
*A delicious and refreshing blend of Harry's
Limoncello, sorbet and Prosecco*
£12.00

ESPRESSO MARTINI
*Wyborowa vodka, Tosolini Coffee liqueur,
fresh espresso and sugar*
£11.75

FRANGELICO SOUR
*A hazelnut twist on the Amaretto Sour.
Frangelico hazelnut liqueur shaken
with lemon, egg white and bitters*
£9.75



For allergen info please scan QR code

Please notify your waiter of any food allergies or intolerances when ordering. We cannot guarantee the total absence of allergens in our dishes.

DOLCETTI

GELATO CANNOLI

Mini cannoli filled with milk gelato and chocolate dipping sauce
£6.75

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
BRONTE PISTACHIO

STRAWBERRY
SALTED CARAMEL

RASPBERRY
BITTER CHOCOLATE

SICILIAN LEMON
PASSION FRUIT

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

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