

THE CANALETTO ROOM AT

HARRY'S

DOLCE VITA

Behind its golden door on Hans Rd. The Canaletto Room at Harry's is a hidden gem in Knightsbridge, offering 'Dolce Vita' Italian charm.

The room is available for lunch and dinner and accommodates 14 guests in an elegant private space.

With soft furnishings and décor evoking Harry's Dolce Vita's Italian roots, the space features oak panelling and brass framed Venetian mirrors with brass button details, with striking Murano glass wall lights adding a touch of glamour.

Accommodating one large table, The Canaletto Room is the ideal space for all occasions including business and private celebrations. Seasonal Italian sourcing inspire the menus through classic dishes of pasta and pesce e carne, served either as a set menu or an Italian family style sharing menu.

CONTACT US

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27 - 31 Basil Street, Knightsbridge, London SW3 1BB



COCKTAILS

HARRY'S DOLCE VITA BELLINI £7.95

The Venetian classic. Peach juice stirred with Prosecco

ROSSINI £7.95

Strawberry juice, Prosecco

21ST CENTURY BELLINI £9.75

Iced peach juice spheres, peach liqueur, Prosecco

MARTINI £9.50

Gin or vodka, Martini extra dry

ITALIAN G&T £8.75

Occitan gin, olive, rosemary, lemon zest, Fever-Tree Mediterranean tonic

NEGRONI SBAGLIATO £9.00

Campari and Bordiga sweet Vermouth topped with Prosecco and finished with an orange twist

ITALIAN RED SNAPPER £9.00

Served long in a salt and pepper rimmed glass and finished with Bordiga smoke gin, Parmesan, rosemary, cherry tomato and olive

FRANGELICO SOUR £8.75

A hazelnut twist on the Amaretto Sour. Frangelico hazelnut liqueur shaken with lemon, egg white and bitters

HARRY'S ESPRESSO MARTINI £8.50

Homemade limoncello, espresso, gingerbread syrup

LIME & MINT SGROPPINO £9.00

A delicious and refreshing blend of Harry's homemade Limoncello, lime and mint sorbet and Belstar Prosecco

SPRITZER

APEROL SPRITZ £9.50

The classic recipe. Aperol, Prosecco, soda and orange

CAMPARI SPRITZ £9.50

Campari, Prosecco, soda and orange

RIALTO SPRITZ £9.50

Named after the Rialto Bridge in Venice a delicious blend of Rinomato Aperitivo, Prosecco and fresh watermelon

ROSEBUD SPRITZ £9.50

Cocchi Rosa, Rosebud tea infused Beefeater gin, pink grapefruit juice and Fever-Tree Mediterranean tonic

SPRITZ VERGINE £4.75

A non-alcoholic version of the classic Aperol Spritz. Crodino aperitivo, Amalfi lemon juice and soda with and orange slice

All spirits are served 50ml as standard, 25ml available on request.

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

A discretionary optional service charge of 12.5% will be added to your bill.

CICCHETTI

OLIVES

*Green and black olives with
fennel seeds and lemon*

£3.50

TRUFFLE

PECORINO NUTS

£3.50

CANAPÉS

£2.50 per item

We recommend 4 canapés per person for a pre-lunch or dinner reception.

CALAMARI FRITTI

With lemon and garlic aioli

PROSCIUTTO & MELONE SKEWER

TUNA PIZZETTA

TRUFFLE ARANCINI

FIORI DI ZUCCHINI FRITTI

With lemon ricotta and boney

PARMESAN TUILLES

SMOKED SALMON

*With dill sour cream and pine
nuts on crunchly base*

BUFFALO MOZZARELLA & TOMATO SKEWERS

With basil and Harry's olive oil

GARLIC FLAT BREAD

N'DUJA FLAT BREAD

PIZZE

£12.00 per person for a selection of four

HARRY'S MARGHERITA

*D.O.P. San Marzano tomatoes and fresh basil
leaves finished with fresh buffalo mozzarella,
Parmesan, wild oregano and Harry's
extra virgin olive oil*

CARCIOFI

*Baby artichokes, gorgonzola, garlic, olives, capers,
wild oregano, D.O.P. San Marzano tomatoes,
roasted red peppers, baby basil and Parmesan*

ROSSO

*Spicy pepperoni, schiacciata piccante, n'duja,
red onion, roasted peppers, fresh chilli, black olives,
D.O.P. San Marzano tomatoes, wild oregano and
rocket*

FUNGHI

*Truffled mascarpone, smoked scarmoza,
sautéed wild mushrooms, garlic, baby spinach,
flaked Parmesan and truffle*

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MENUS

Please select one menu for your whole party.

All menus served with selection of sides to share including tomato basil salad, chopped greens, olive oil and Parmesan mash and rocket salad.

You are welcome to mix the dishes to create your own set menu.

MENU 1

£46.00 per person

ZUPPA

Autumn vegetable minestrone served in a tomato broth with gnocchetti sardi pasta and basil pesto

INSALATA DI POLLO

Chargrilled balsamic chicken breast, chicory, toasted fregola, pistachios, mixed seeds and herb yoghurt

PANNA COTTA

Set vanilla cream with strawberry jelly and black pepper tuille

Selection of teas and filter coffee

MENU 2

£50.00 per person

TUNA CRUDO

Raw yellowfin tuna with avocado, yoghurt, lemon dressing, fresh datterini tomatoes, basil and crushed pistachios

LINGUINE VERDE

Long string pasta with courgette strips, cavolo nero and spinach finished with broccoli pesto, pine nuts and Parmesan pangrattato

TIRAMISU

Classic Italian dessert made with espresso coffee and rum soaked savoiardi sponge biscuits with a mascarpone and marsala egg mousse, dusted with Valrhona bitter cocoa powder

Selection of teas and filter coffee

A middle course of pasta can be added to all menus at a supplement of £12.00 per person.

An additional cheese course can be added to all menus at a supplement of £12.50 per person.

Cheeseboards will consist of a bespoke selection of three Italian cheeses, served with crackers and seasonal accompaniments.

Chocolate almond 'olives' and pistachio-almond biscotti available at a supplement of £3.50 per person.

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Please select one menu for your whole party.

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MENU 3

£54.00 per person

BURRATA

Creamy burrata served on grilled red and yellow peppers, finished with Parmesan pangrattato and aged balsamic

POLLO MILANESE

Thinly-beaten chicken bread crumbed and pan-fried, served with chopped rocket and datterini tomatoes, yoghurt dressing

PROFITEROLES

Milk gelato filled profiteroles with chocolate mousse and warm chocolate sauce

Selection of teas and filter coffee

MENU 4

£60.00 per person

CARPACCIO DI MANZO

Raw sliced beef with Cipriani mustard dressing, rocket and Parmesan

SPIGOLA GRIGLIATA

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

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Please select one menu for your whole party.

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You are welcome to mix the dishes to create your own set menu.

MENU 5

£64.00 per person

FIORI DI ZUCCHINI

Fried courgette flowers with courgette, honey, mint and pine nut salad with lemon ricotta

LOBSTER RISOTTO

*Creamy carnaroli rice and lobster risotto, slow-cooked leeks, fennel salad,
Amalfi lemon and lobster dressing*

PEAR & ALMOND CROSTATA

Warm pear and almond puff pastry tart with marsala cream and caramel

Selection of teas and filter coffee

MENU 6

£68.00 per person

HARRY'S TAGLIOLINI

Gratinated tagliolini pasta with truffle, parmesan and cream

HARRY'S VEAL PARMESAN

Veal Milanese baked with buffalo mozzarella, tomato sauce, basil and Parmesan

HARRY'S TOADSTOOL

*White chocolate, fresh raspberries, mascarpone mousse, iced vanilla parfait
and pistachio biscotti crunch served with warm pistachio sauce*

Selection of teas and filter coffee

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MENUS

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You are welcome to mix the dishes to create your own set menu.

MENU 7

£,75.00 per person

TUNA CRUDO

*Raw yellowfin tuna with avocado yoghurt, lemon dressing,
fresh datterini tomatoes, basil and crushed pistachios*

HARRY'S RIB-EYE

*Chargrilled marinated 120g rib-eye steak on the bone served with tomato and olive salsa,
warm rosemary and garlic butter with Parmesan pangrattato*

GIANDUIA SUNDAE

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

Selection of teas and filter coffee

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CHOICE MENU

Guests are welcome to order their dishes from this menu on the day of their event.

All menus served with selection of sides to share including tomato basil salad, chopped greens, olive oil and Parmesan mash and rocket salad.

MENU 8

£75 per person

TUNA CRUDO

Raw yellowfin tuna with avocado yoghurt, lemon dressing, fresh datterini tomatoes, basil and crushed pistachios

FIORI DI ZUCCHINI

Fried courgette flowers with courgette, honey, mint and pine nut salad with lemon ricotta

CARPACCIO DI MANZO

Raw sliced beef with Cipriani mustard dressing, rocket and Parmesan

RICOTTA & BASIL TORTELLINI

Ricotta and basil pasta parcels served in a D.O.P San Marzano tomato sauce, finished with fresh basil and Harry's Olive Oil

SPIGOLA GRIGLIATA

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

HARRY'S VEAL PARMESAN

Veal Milanese baked with buffalo mozzarella, tomato sauce, basil and Parmesan

HARRY'S TOADSTOOL

White chocolate, fresh raspberries, mascarpone mousse, iced vanilla parfait and pistachio biscotti crunch served with warm pistachio sauce

PEAR & ALMOND CROSTATA

*Warm pear and almond puff pastry tart with marsala cream and caramel
(allow 15 min)*

TIRAMISU

Classic Italian dessert made with espresso coffee and rum soaked savoiardi sponge biscuits with a mascarpone and marsala egg mousse, dusted with Valrhona bitter cocoa powder

Selection of teas and filter coffee

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SHARING MENUS

Please select one menu for your whole party.

All menus served with selection of sides to share including tomato basil salad, chopped greens, olive oil and Parmesan mash and rocket salad.

You are welcome to mix the dishes to create your own set menu.

Served family style in the middle of the table.

MENU 1

£95.00 per person

TRUFFLE ARANCINI

ZUCCHINI FRITTI

TUNA PIZETTE

PIZZA CAPRESE

GARLIC FLATBREAD

CAPRESE SALAD

VERDURE ALLA GRIGLIA

TUNA CRUDO

PROSCIUTTO & MELONE

PARMESAN RISOTTO

BISTECCA

PANNA COTTA

CANNOLI GELATO

ALMOND & PISTACHIO BISCOTTI

Selection of teas and filter coffee

A middle course of pasta can be added to all menus at a supplement of £12.00 per person.

An additional cheese course can be added to all menus at a supplement of £12.50 per person.

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Served family style in the middle of the table.

MENU 2

£120.00 per person

TRUFFLE ARANCINI

ZUCCHINI FRITTI

TUNA PIZETTA

PARMESAN TUILLES

BURRATA & CAVIAR PIZZA

PIZZA CAPRESE

N'DUJA FLATBREAD

BURRATA

VERDURE ALLA GRIGLIA

CARPACCIO

LOBSTER RISOTTO

RIB EYE

AGED PARMESAN & BARREL AGED TRUFFLE BALSAMIC

GIANDUIA SUNDAE

CANNOLI GELATO

ALMOND & PISTACHIO BISCOTTI

Selection of teas and filter coffee

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FACILITIES & FURTHER INFORMATION

- Capacity
The Canaletto Room accommodates 14 guests seated
- Access, Service & Departure Times
- Lunch (*Monday to Sunday*)
access: 11.30 am | service: noon | guests' departure: 5.00 pm
- Dinner (*Monday to Saturday*)
access: 6.00 pm | service: 6.30 pm | guests' departure: midnight
- Dinner (*Sunday*)
access: 6.00 pm | service: 6.30 pm | guests' departure: 11.00 pm
- Service charge: 12.5%
- Menu cards can be printed and dedicated to your requirements
- A seasonal flower display will be provided. Additional flowers can be arranged via our florist
- Candles can be supplied to suit your table layout
- An iPod docking station is available for your own use or background music can be provided. We do not have the facilities for DJs or dancing
- You may supply your own celebration cake at no additional charge
- Complimentary Wi-Fi
- Please note that there is no lift access to the private dining room

CONTACT US

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