

MARCH SPECIALS

STARTERS

MARCH SALAD WITH LETTUCE, TOMATOES, FENNEL,
CHICORY, ALMONDS, GIARDINIERA
€ 23.00

BACCALÀ MANTECATO AND ANCHOVY-FLAVORED CHICORY
€ 28.00

ASPARAGUS AU GRATIN WITH GRUYERE CROUTON AND QUAIL EGG
€ 28.00

FIRST COURSES

CELERIAC SOUP WITH ARTICHOKEs
€ 24.00

TURNIP TOPS RISOTTO WITH PROVOLA CHEESE AND ANCHOVIES
€ 28.00

PACCHERI WITH ARTICHOKEs AND LEMON ZEST
€ 28.00

SECOND COURSES

VEAL CHEEK STEW WITH SAUTÉED CHARD
€ 42.00

ROAST RED GURNARD WITH BOUILLABAISSE SAUCE
€ 50.00

FRESH FISH OF THE DAY
€ 50.00

FROZEN PRODUCTS CAN BE SERVED IN THIS RESTAURANT AS REQUIRED BY LAW

*SOME OF OUR PRODUCTS MAY HAVE TRACES OF ALLERGEN
FOR THE COMPLETE LIST OF ALLERGENS PLEASE DO EXPRESS REQUEST TO STAFF IN SERVICE*

TRADITIONAL HARRY'S STARTERS

PRAWNS COCKTAIL SERVED WITH MARIE ROSE SAUCE
€ 32.00

SMOKED SCOTTISH SALMON
€ 30.00

BEEF CARPACCIO WITH LIGHT MUSTARD SAUCE
€ 30.00

TRADITIONAL HARRY'S FIRST COURSES

BAKED THIN FETTUCCINE WITH PARMESAN CHEESE AND HAM
€ 35.00

HOME-MADE TORTELLINI WITH RAGOUT AND CREAM
€ 30.00

SPAGHETTI WITH GARLIC IN SPICY TOMATO SAUCE
€ 26.00

PRAWN AND CHAMPAGNE RISOTTO
€ 37.00

SPAGHETTI WITH CLAMS AND BOTTARGA
€ 37.00

TRADITIONAL HARRY'S MAIN COURSES

THE CLASSIC AROMATIC CURRY SERVED WITH PILAF RICE
AND MANGO CHUTNEY...

...WITH PRAWNS
€ 43.00

...WITH BREAST OF CHICKEN
€ 38.00

...WITH VEGETABLES
€ 33.00

KING PRAWNS IN TOMATO AND GARLIC SAUCE SERVED WITH PILAF RICE
€ 43.00

STEAK TARTARE HARRY'S STYLE
€ 46.00

VEAL MILANESE WITH FRESH CHOPPED TOMATOES
€ 42.00

FRIED BREADED ENTRECOTE SERVED WITH ANCHOVY SAUCE
€ 50.00

VEAL WITH TUNA-CAPER SAUCE
€ 42.00

BURGERS AND SALAD

BEEF HAMBURGER HARRY'S STYLE
€ 35.00

HAMBURGER 60° ANNIVERSARY
€ 38.00

VEGETABLE BURGER HARRY'S STYLE
€ 30.00

CLUB SANDWICH HARRY'S STYLE
€ 35.00

CHICKEN SALAD HARRY'S STYLE
€ 30.00

SIDE DISHES

MASHED POTATOES
€ 12.00

SPINACH PURÉE
€ 12.00

FRENCH FRIES
€ 12.00

GREEN SALAD
€ 10.00

STEAMED SEASONAL VEGETABLES
€ 12.00

DESSERTS

CUSTARD-FILLED CRÊPES FLAMBÉ WITH GRAND MARNIER
€ 15.00

APPLE TART SERVED WITH VANILLA SAUCE AND CREAM
€ 13.00

CHOCOLATE MOUSSE WITH RASPBERRY BROWNIE
€ 13.00

VANILLA MERINGUE CAKE HARRY'S STYLE
€ 13.00

CHOCOLATE HAZELNUT SPONGE CAKE WITH TIRAMISÙ CREAM
€ 13.00

BUONTALENTI ICE-CREAM
€ 13.00

FRESH ORANGE WITH MARASCHINO OR CHOCOLATE SAUCE
€ 13.00

HOME-MADE FRUIT SORBETS
€ 13.00

SEASONAL FRESH FRUIT SALAD
€ 13.00

SELECTION OF TUSCANY CHEESE SERVED WITH JAM AND HONEY
€ 18.00

COVER CHARGE € 6.00