THE CANALETTO

PRIVATE DINING ROOM

HARRY'S

DOLCE VITA

THE CANALETTO PRIVATE DINING ROOM

Harry's Dolce Vita offers an intimate private space for events and functions which is available to book seven days a week for lunch and dinner.

Behind its golden door on Hans Road, The Canaletto Private Dining Room accommodates up to 13 guests on one round table, and is the ideal space for all occasions including business and private celebrations. Seasonal Italian sourcing inspire the menus through classic dishes of pasta and carne e pesce, served either as a set menu, choice menu or an Italian family style sharing menu.

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

Our dedicated Events Manager is available to assist with any details to enhance your occasion whether that be music, floral arrangements or table design to create a truly memorable event.

MORE DETAILS

For The Canaletto Room we do not have any room hire charges but instead prices are based on a minimum spend which varies by time of day. All of our pricing is inclusive of complimentary menus, place cards and Wifi. Please note we are unable to allow corkage. All tables will be decorated with seasonal flowers. Please note that there is no lift access to The Canaletto Room.

Audio Visual

Please note non-amplified live music is permitted and restaurant background music is available. We have an inbuilt sound system. You are welcome to play your own music through the sound system in the room, or background music can be provided.

Travel & Parking

Nearest tube – Knightsbridge

Parking - NCP London Cadogan Place
Cadogan Place, Knightsbridge, London, SW1X 9SA (6 minute walk)

Timings

Breakfast: N/A

Lunch: 12.00 until 17.00 with host's access from 11.30

Dinner: 18.30 until 00.00 with host's access from 18.00
(Sunday guests' departure 23.00)

Food Allergen Disclaimer

Please always inform us of any allergies or intolerances. 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.

CICCHETTI

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

TRUFFLE PECORINO NUTS
£4.25

CANAPÉS

£2.50 per item
We recommend 4 canapés per person for a pre-lunch or dinner reception.

CALAMARI FRITTI

PROSCIUTTO & MELONE

TUNA PIZZETTA

TRUFFLE ARANCINI

SMOKED SALMON BRUSCHETTA

ASPARAGI & PROSCIUTTO

SALT COD FRITTI

PROVOLONE IN CARROZZA

BUFFALO MOZZARELLA & TOMATO SKEWERS

GRILLED SCHIACCIATA PICCANTE AND MOZZARELLA

ARTICHOKE & SALSA VERDE

All choice menus are served with a selection Italian breads, dips & sharing sides.

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A discretionary optional service charge of 13.5% will be added to your bill.

PRIVATE DINING MENUS

LUNCH AT HARRYS DOLCE VITA

£55.00 per person

AVAILABLE MONDAY - SUNDAY
LUNCHTIME ONLY

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

BURRATA
Creamy burrata from Puglia with datterini tomato, basil and Harry's extra virgin olive oil

ZUPPA DI FINOCCHI E MANDORLE
Chilled fennel and almond soup with broadbeans and dill

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

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

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

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PROFITEROLES
Milk gelato filled profiteroles with chocolate mousse and warm chocolate sauce

PANNA COTTA
Set vanilla cream, raspberries, lemon balm and hazelnut croccante

TIRAMISÙ
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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PRIVATE DINING MENUS

We offer 3 choice menus and your guests may order on the day from this menu.
Please select **one** menu for your whole party.

MENU 1

£65.00 per person

GAMBERI E 'NDUJA

Oven baked prawns in a creamy 'nduja sauce with datterini tomato, baby basil and Amalfi lemon

BURRATA

Creamy burrata from Puglia with datterini tomato, basil and Harry's extra virgin olive oil

COURGETTE FLOWER

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

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TONNO ALLA GRIGLIA

Chargrilled tuna steak served with cannellini beans and a warm tomato, Taggiasca olive, Amalfi lemon and basil salsa

TRUFFLED CHICKEN

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

PASTA VERDE

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

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PROFITEROLES

Milk gelato filled profiteroles with chocolate mousse and warm chocolate sauce

PANNA COTTA

Set vanilla cream, raspberries, lemon balm and hazelnut croccante

TIRAMISÙ

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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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 supplement of £3.50 per person.

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PRIVATE DINING MENUS

MENU 2

£75.00 per person

SALMONE AFFUMICATO
Smoked salmon dressed with a zucchini and chilli salsa with pane fritto

INSALATA DI RICOTTA
Datterini tomato, avocado, chicory, shaved fennel, baby gem lettuce, smoked almond, soft herbs and creamy lemon ricotta

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

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

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

RISOTTO AGLI SPINACI E MOZZARELLA
Creamy carnaroli rice, spinach, buffalo mozzarella and crisp fried artichokes

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

HAZELNUT PARFAIT
Creamy hazelnut parfait, toasted meringue, white chocolate and caramelised hazelnuts

TIRAMISÙ
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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PRIVATE DINING MENUS

MENU 3

£80.00 per person

CRUDO DI TONNO
Thinly-sliced raw yellowfin tuna with yellow datterini tomatoes, stracciatella, crushed pistachios, fried artichokes and extra virgin olive oil

CARPACCIO DI MANZO
Raw slices of beef with Cipriani mustard dressing

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

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SPIGOLA GRIGLIATA
Chargrilled sea bass fillet on zucchine alla scapece, served with a mint and herb salad

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

TRUFFLE RISOTTO
Creamy carnaroli rice, 24 month aged parmesan and shaved truffle

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

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

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

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SHARING MENUS

We offer 2 sharing menus which are designed to give a true Harry's Italian experience. All the dishes for each course will be served together placed in the middle of the table for you and your guests to share.

We ask you to select **one** menu for your whole party.

SHARING MENU 1

£95.00 per person

OLIVES

CALAMARI FRITTI

GRISSINI & GREEN OLIVE TAPENADE

ZUCCHINI FRITTI

TRUFFLE ARANCINI

SELECTION OF FLATBREAD & PIZZETTE

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

CARPACCIO DI MANZO
Raw slices of beef with Cipriani mustard dressing

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

BURRATA
Creamy burrata from Puglia with datterini tomato, basil and Harry's extra virgin olive oil

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TRUFFLE RISOTTO
Creamy carnaroli rice, 24 month aged parmesan and shaved truffle

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

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AGNELLO ALLA ROMANA
Char grilled lamb cutlets served with fennel, mint & parsley salad, salsa verde

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

GREEN BEANS *vg With chilli, garlic & olive oil*
HOMEMADE MACCHERONI CHEESE GRATIN
RADICCHIO & FENNEL *With rocket, fennel pollen & lemon dressing*
ROCKET & PARMESAN SALAD

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HAZELNUT PARFAIT
Creamy hazelnut parfait, toasted meringue, white chocolate and caramelised hazelnuts

PROFITEROLES
Milk gelato filled profiteroles with chocolate mousse and warm chocolate sauce

SELECTION OF TEAS AND FILTER COFFEE

SHARING MENUS

SHARING MENU 2

£125.00 per person

OLIVES

CALAMARI FRITTI

GRISSINI & GREEN OLIVE TAPENADE

ZUCCHINI FRITTI

TRUFFLE ARANCINI

SELECTION OF FLATBREAD & PIZZETTE

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

CARPACCIO DI MANZO
Raw slices of beef with Cipriani mustard dressing

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

CRUDO DI TONNO
Thinly-sliced raw yellowfin tuna with yellow datterini tomatoes, stracciatella, crushed pistachios, fried artichokes and extra virgin olive oil

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LOBSTER RISOTTO
Creamy carnaroli rice, lobster, basil and Amalfi lemon

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

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BISTECCA FIORENTINA
Chargrilled dry aged T-Bone steak, schiacciatella roasted potatoes & salsa verde

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

GREEN BEANS *vg With chilli, garlic & olive oil*
HOMEMADE MACCHERONI CHEESE GRATIN
RADICCHIO & FENNEL *With rocket, fennel pollen & lemon dressing*
ROCKET & PARMESAN SALAD

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

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

HAZELNUT PARFAIT
Creamy hazelnut parfait, toasted meringue, and caramelised hazelnuts

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

SELECTION OF TEAS AND FILTER COFFEE

COCKTAILS

BELLINI £10.75
The Venetian classic.
Peach juice stirred with Prosecco

ROSSINI £10.50
Strawberry purée & Prosecco

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

SPRITZER

APEROL SPRITZ £10.75
The classic recipe. Aperol, Prosecco, soda and orange

DARK ORANGE CHINOTTO SPRITZ £10.75
Martini Rubino, Campari, Chinotto Soda, Grapefruit oil

ELDERFLOWER SPRITZ £12.75
Tanqueray 10 Gin, St Germain Elderflower,
Fever-Tree Soda Water & Prosecco

BLOOD ORANGE SPRITZ £10.75
Aperol, Blood Orange & Lemon, Prosecco, Soda Water

DRINKS

SPARKLING WINE

	Region	Bottle
Ferrari Blanc de Blancs, Maximum Brut, NV	Trento	72
Champagne, Veuve Cliquot, Yellow Label, NV	France	90
Ferrari, Perle, 2016	Trento	90
Champagne, Veuve Clicquot, Rosé, NV	France	98
Champagne, Veuve Cliquot, Extra Brut, Extra Old, NV	France	170
Giulio Ferrari, 2008	Trento	190
Champagne, Dom Pérignon, 2012	France	250
Champagne, Krug, Grande Cuvée, NV	France	275
Champagne, Veuve Cliquot, La Grande Dame, NV	France	280

ROSÉ WINE

	Region	Bottle
Lagrein Alois Lageder, 2020	Trentino-Alto Adige	42
Provence Rosé, Chateau d'Esclans, Whispering Angel, 2021	France	60

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DRINKS

DESSERT WINE

	Region	Bottle
Moscato d'Asti, Vietti, Cascinetta, 2020, 375ml	Piemonte	24
Vin Santo, Fattoria Basciano, Ruffina, 2015, 375ml	Toscana	45
Recioto di Soave, Suavia, 2017, 375ml	Veneto	55

WHITE WINE

	Region	Bottle
Verdicchio dei Castelli di Jesi Classico Superiore, Marotti Campi, 2020	Marche	36
Pinot Bianco, Dogheria, Poderi dal Nespoli, 2020	Emilia-Romagna	37
Grillo, Caruso e Minini, Naturalmente Bio, 2020	Sicilia	37
Ciro Bianco, Scala, 2020	Calabria	40
Lugana, Bulgarini, 2021	Lombardia	41
Casamatta Bianco, Bibi Graetz, 2020	Toscana	42
Frascati, Villa Simone, Villa dei Preti, 2020	Lazio	43
Pinot Grigio, Alois Lageder, Terra Alpina, 2021	Alto Adige	44
Sauvignon Blanc, Bastianich, Vigne Orsone, 2021	Friuli	46
Pecorino, Luigi Valori, 2020	Abruzzo	48
Gavi di Gavi Superiore, Morgassi 'Volo Riserva', 2020	Piemonte	50
Soave Classico, Suavia, Monte Carbonare, 2019	Veneto	52
Pinot Grigio, Porer, Alois Lagader, 2019	Alto Adige	56
Verdeca, Li Veli, Asko, 2020	Puglia	57
Roero Arneis, Vietti, 2020	Piedmonte	59
Manzoni Bianco, Alois Lageder, Forra, 2019	Alto Adige	62
Etna Bianco, Tornatore, Pietrarizzo, 2020	Sicilia	65
Vespa Bianco, Bastianich, 2017	Friuli	78
Soave Classico Superiore, Suavia, Le Rive, 2018	Veneto	81
Chardonnay, Alois Lageder, Lowengang, 2019	Alto Adige	100
Gavi dei Gavi, La Scolca Black Label, 2020	Piedmonte	105

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DRINKS

RED WINE

	Region	Bottle
Frappato, Nerello Mascalese, Terre di Giumara, 2020	Sicilia	32
Chianti Rufina, Fattoria di Basciano, 2020	Toscana	36
Primitivo, Zensa, IGP, 2020	Puglia	37
Montepulciano, Luigi Valori, 2019	Abruzzo	40
Valpolicella Classico, Nicolis, 2019	Veneto	40
Lacrima di Morro d'Alba, 'Orgiolo' Marotti Campi, 2019	Marche	40
Casamatta Rosso, Bibi Graetz, 2019	Toscana	42
Dolcetto d'Alba, Paolo Conterno, 2020	Piemonte	48
Susumanielo, Askos, Salento, 2020	Puglia	50
Ciro Rosso, Scala, 2019	Calabria	48
Etna Rosso, Tornatore, 2018	Sicilia	52
Valpolicella Ripasso La Dama, 2019	Veneto	54
Sughere, Rocca di Frassinello Maremma, 2017	Toscana	54
Pinot Noir, Alois Lageder, 2020	Alto Adige	58
Salice Salentino, Li Veli, Pezzo Morgana, 2018	Puglia	65
Nebbiolo, Vietti Perbacco, 2019	Piemonte	68
Vino Nobile Boscarelli Montepulciano, 2018	Toscana	68
Castellare Chianti Classico Riserva, 2020	Toscana	69
Vespa Rosso, Bastianich, 2015	Friuli	70
Barolo, 'Riva del Bric' Paolo Conterno, 2017	Piemonte	75
Amarone della Valpolicella Classico, Nicolis, 2016	Veneto	98
Pinot Noir, Alois Lageder, Krafuss, 2018	Alto Adige	105
I Sodi di San Niccolo, Castellare, 2017	Toscana	125
Barolo Vietti, Castiglione, 2017	Piemonte	130
Barolo, Vietti, Lazzarito Cru, 2017	Piemonte	360

CONTACT US

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www.harrysdolcevita.com