



HARRY'S TABLE

by Cipriani



FORMAGGI E SALUMI

3 Cheeses - 29.00 | 3 Meats - 29.00

Antipasto Selection - 48.00 (3 Cheeses, 2 Meats, 2 Condiments)

add Pane Focaccia - 13.00

SALUMI

- Bresaola - 12.00
- Chorizo Iberico - 11.00
- Jamón Serrano - 13.00
- Mortadella - 11.00
- Speck - 12.00
- Sopressata - 11.00
- Prosciutto di Parma - 12.00

FORMAGGI

- Bianco Sardo - 11.00
pasteurized sheep's milk, hard texture
- Gorgonzola Dolce - 11.00
cow's milk, soft and creamy texture
- Nancy Camembert - 11.00
sheep's milk, cow's milk, and cow's cream
semi-soft texture
- Black Truffle Cheddar - 11.00
raw cow's milk, creamy texture
- Manchego Gran Riserva - 11.00
sheep's milk, firm texture

CONDIMENTS

- 7.00
- Marinated Red Peppers
- Insalata Russa
- Artichokes alla Romana
- Wild Mushrooms
- Pickled Peppers
- Olives
- Anchovies

Formaggi and Salumi selections are subject to seasonal availability.

ANTIPASTI

Carpaccio alla Cipriani - 25.00
Uruguay Organic Grass-Fed Beef Tenderloin
Created by Giuseppe Cipriani at Harry's Bar in Venice in 1950

Mozzarella di Bufala - 19.00

Polpette della Nonna - 18.00

Eggplant Parmigiana - 23.00
Eggplant Parmigiana with Buffalo Mozzarella

Vitello Tonnato - 24.00
Thinly Sliced Veal, Tuna Sauce, Capers

Arancini - 4.00
Plain or Beef Ragù



Baccalà Mantecato - 21.00
Whipped Salt Cod with Polenta

Burrata - 21.00
add Prosciutto di Parma + 7.00

Fried Calamari - 20.00

Mozzarella in Carozza - 22.00

Seafood Salad - 26.00

Tuna Tartare - 29.00

Fillet of Roast Beef - 19.00
with Mustard Sauce

Pane Focaccia - 13.00

Homemade Focaccia with Rosemary, Plum
Tomatoes, Sea Salt and EVOO

SALADS

Endive Salad - 21.00

Avocado Mousse, Pear, Pecorino Romano

Venezia Salad - 18.00

Mixed Greens, Boiled Eggs,
Cherry Tomatoes, Mozzarella

Turkey Salad - 17.00

Mixed Greens, Cherry Tomatoes, Carrots, Provolone

Country Salad - 16.00

Mixed Greens, Frisee, Almonds,
Cranberries, Avocado, Chicken

Cucumber Salad - 18.00

Avocado, Cherry Tomatoes, Corn, Basil, String Beans

Caesar Salad - 15.00

Romaine Lettuce, Bread Croutons,
Caesar Dressing

Goat Cheese Salad - 20.00

with Golden Beetroot, Farro and Romaine

Nizza Salad - 20.00

Romaine Lettuce, Tuna, Anchovies, Potato, Egg,
Green Beans, Black Olives and Cherry Tomatoes

SOUPS

Gazpacho - 14.00

with Crostini

Passato di Verdure - 14.00

Puréed Vegetable Soup

Minestrone - 14.00

Soup of the day - 14.00

PASTA

Baked White Tagliolini - 25.00

"alla Cipriani" with Praga Ham

Spaghetti with Half Lobster - 36.00

with Yellow Cherry Tomatoes

Ravioli Ricotta e Spinaci - 24.00

with Butter and Sage

Cannelloni Ricotta e Spinaci - 24.00

Penne ai Tre Pomodori - 24.00

with Burrata

Lasagna alla Bolognese - 26.00

Rigatoni Cacio e Pepe - 22.00

Homemade Tortellini - 29.00

with Panna, Prosciutto Cotto and Peas

MAKE YOUR OWN

EGG PASTA

Pappardelle

Tagliolini

Tagliatelle

Tagliardi

DURUM WHEAT

Rigatoni Penne Fusilli

Spaghetti Pipette Rigate

Gluten-Free Pasta +5.00

GNOCCHI

Naturally Gluten-Free

Plain

Spinach

MEAT SAUCE

29.00

Bolognese Amatriciana

VEGETARIAN SAUCE

24.00

Tomato Pesto 4 Cheese Guardi

Add Burrata - 6.00



PANINI

Focaccia, Arugula e Prosciutto -18.00
Salsa Rosa, Brie and Prosciutto

Pistacchio Mortadella e Burrata - 16.00
Pistacchio Mortadella, Burrata, and Pistacchio Pesto

Roast Beef Sandwich - 19.00
Mustard, Tomato, Arugula and Shaved Parmigiano

Roma -16.00
Ciabatta with Meatballs, Tomato Sauce, Parmigiano
Reggiano and Melted Asiago Cheese

Porchetta - 16.00
Porchetta Romana and Dijon Mustard

Focaccia Chicken Milanese - 15.00
Chicken Cutlet, Lettuce, Tomato, Mayonnaise

Venezia -17.00
Ciabatta with Prosciutto Crudo di Parma,
and Mozzarella Fior di Latte



Napoli -14.00
Ciabatta with Buffalo Mozzarella and Tomato

Toast - 14.00
Prosciutto Cotto and Asiago Cheese on Homemade Pancarrè

Avocado and Smoked Salmon Tartine - 22.00

Avocado, Egg and Cherry Tomato Tartine - 18.00



PIZZA

Gluten-Free Crust Available

ROSSE

Margherita la Regina - 22.00
Tomato Sauce, Buffalo Mozzarella, Parmigiano Reggiano, Basil

Margherita - 19.00
Tomato Sauce, Fior di Latte Mozzarella, Basil

Prosciutto e Funghi - 23.00
Tomato Sauce, Fior di Latte Mozzarella, Prosciutto Cotto, Mushrooms

Capricciosa - 23.00
Tomato Sauce, Fior di Latte Mozzarella, Prosciutto
Cotto, Mushrooms, Artichokes, Black Olives

Parmigiana - 23.00
Tomato Sauce, Fior di Latte Mozzarella,
Eggplant, Parmigiano Reggiano

Diavola - 22.00
Tomato Sauce, Fior di Latte Mozzarella, Spicy Soppressata

Vegetariana - 22.00
Tomato Sauce, Fior di Latte Mozzarella, Grilled Vegetables

Pizza Margherita Topolino -19.00

Square Slice of Margherita - 6.50

Square Slice of Vegetariana - 7.00

BIANCHE

Pizza Speck e Brie - 25.00
Fior di Latte Mozzarella, Brie, Trentino Speck

Quattro Formaggi - 21.00
Fior di Latte Mozzarella, Gorgonzola Dolce, Fontina
and Parmigiano Reggiano

Broccoli e Salsiccia - 23.00
Fior di Latte Mozzarella, Broccoli Rabe, Italian Sausage

Tartufo Nero - 32.00
Fior di Latte Mozzarella, Fontina, Egg, Black Truffles

Schiacciata Prosciutto e Burrata - 29.00
Flatbread Pizza with Cherry Tomatoes, Burrata, Prosciutto
Crudo di Parma, Parmigiano Reggiano Arugula

STUFFED

Panuzzo - 29.00
Roast Beef, Mustard,
Tomato, Arugula and
Shaved Parmigiano

Calzone - 25.00
Tomato Sauce, Fior di Latte
Mozzarella, Prosciutto Cotto,
Mushrooms

LAND AND SEA



Lobster Roll - 24.00

Tuna Scottato - 34.00
8 oz Seared Tuna with Fennel

Harry's Table Cheeseburger - 22.00
Local Angus Burger, American Cheese, Salsa Rosa,
Boston Lettuce, Tomato and Onions.
Served with French Fries
Add Bacon +5

Filet Mignon 9oz - 51.00

Ribeye Steak 16oz - 65.00

Skirt Steak 12oz - 45.00

Half Rotisserie Chicken - 23.00

Whole Rotisserie Chicken - 33.00

Grilled Chicken Breast - 18.00

Chicken del Giorno - Priced Daily

Veal Polpettone - 23.00

Veal with Hard Boiled Eggs,
Roasted Potatoes and Beef Gravy



FROM THE BROILER

Grilled Short Ribs - 31.00

Salmon - 28.00

Branzino - 35.00

Chilean Sea Bass - 46.00

Half Grilled Lobster - 30.00
with Mixed Green Salad



SIDES

Creamy Spinach - 14.00

French Fries - 14.00

Brussels Sprouts - 14.00

Broccoli Rabe with Anchovies - 14.00

Mashed Potatoes - 12.00

Roasted New Potatoes - 12.00

Roasted Vegetables - 12.00

MENU DEI BAMBINI

Homemade Lemonade - 7.00
Original, Mandarin, Strawberry, Mango, Cucumber Mint

Ricotta Gnocchi - 11.00
with Butter or Tomato Sauce *(Naturally Gluten-Free)*

Pasta a Tre Pomodori - 10.00

Chicken Tenders with French Fries - 15.00

Pizza Margherita Topolino - 18.00