



# 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
- Olives
- Anchovies

Formaggi and Salumi selections are subject to seasonal availability.

## ANTIPASTI

Carpaccio alla Cipriani - 26.00  
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 - 23.00  
Whipped Salt Cod with Polenta

Burrata - 24.00  
add Prosciutto di Parma + 7.00

Fried Calamari - 21.00

Mozzarella in Carrozza - 22.00

Seafood Salad - 26.00

Tuna Tartare - 29.00

Fillet of Roast Beef - 21.00  
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 - 19.00

Mixed Greens, Boiled Eggs,  
Cherry Tomatoes, Mozzarella

Nizza Salad - 20.00

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

Country Salad - 19.00

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

Baby Artichoke Salad - 22.00

Raw Baby Artichoke, Avocado, Lemon,  
Extra Virgin Olive Oil, Parmesan Cheese

Cucumber Salad - 21.00

Avocado, Cherry Tomatoes, Corn, Basil, String Beans

Caesar Salad - 17.00

Romaine Lettuce, Bread Croutons, Caesar Dressing

Goat Cheese Salad - 20.00

with Golden Beetroot, Farro and Romaine

Turkey Salad - 19.00

Mixed Greens, Cherry Tomatoes, Carrots, Provolone

## SOUPS

Pasta e Fagioli - 16.00

Crushed Tagliarelle Pasta and Borlotti Beans

Zuppa di Pesce - 32

Chefs Daily Selection Fish Soup

Passato di Verdure - 16.00

Puréed Vegetable Soup

Minestrone - 16.00

Lentil Soup - 16.00

Soup of the day - 16.00

## PASTA

Baked White Tagliolini - 26.0

"alla Cipriani" with Praga Ham

Ravioli Ricotta e Spinaci - 25.00

with Butter and Sage

Lasagna alla Bolognese - 26.00

Penne ai Tre Pomodori - 25.00

with Burrata

Gnocchi alla Sorrentina - 24.00

Rigatoni Carbonara - 28.00

Rigatoni Cacio e Pepe - 24.00

Risotto of the Day- M.P.

Paccheri Frutti di Mare - 36.00

Shrimp, Mussels, Octopus

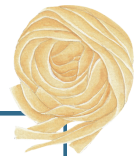
Spaghetti with Half Lobster - 41.00

with Yellow Cherry Tomatoes

Cannelloni Ricotta e Spinaci - 24.00

Homemade Tortellini - 29.00

Homemade Veal, Pork, and Mortadella Tortellini  
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 - 18.00  
Pistacchio Mortadella, Burrata, and Pistacchio Pesto

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

Roma -18.00  
Ciabatta with Meatballs, Tomato Sauce, Parmigiano Reggiano and Melted Asiago Cheese

Porchetta - 18.00  
Porchetta Romana and Dijon Mustard

Focaccia Chicken Milanese - 17.00  
Chicken Cutlet, Lettuce, Tomato, Mayonnaise

Venezia -18.00  
Ciabatta with Prosciutto Crudo di Parma, and Mozzarella Fior di Latte



Napoli -16.00  
Ciabatta with Buffalo Mozzarella and Tomato

Toast - 16.00  
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 - 23.00  
Tomato Sauce, Buffalo Mozzarella, Parmigiano Reggiano, Basil

Margherita - 20.00  
Tomato Sauce, Fior di Latte Mozzarella, Basil

Prosciutto e Funghi - 24.00  
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 - 23.00  
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

Panuozzo - 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 - 28.00

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 - 25.00

Whole Rotisserie Chicken - 35.00

Grilled Chicken Breast - 19.00

Chicken del Giorno - Priced Daily

Veal Polpettone - 23.00

Veal with Hard Boiled Eggs,  
Roasted Potatoes and Beef Gravy

Veal Milanese - 66.00

with Arugula, Cherry Tomato, and Shaved Parmigiano - Serves Two

## FROM THE BROILER

Grilled Short Ribs - 32.00

Salmon - 29.00

Branzino - 37.00

Half Grilled Lobster - 31.00  
with Mixed Green Salad



## MENU DEI BAMBINI

### SIDES

Creamy Spinach - 14.00

French Fries - 15.00

Brussels Sprouts - 14.00

Broccoli Rabe with Anchovies - 14.00

Mashed Potatoes - 12.00

Roasted New Potatoes - 12.00

Roasted Vegetables - 12.00

Homemade Lemonade - 7.00

Original, Mandarin, Strawberry, Mango, Cucumber Mint

Ricotta Gnocchi - 12.00

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

Pasta Pomodoro 12.00

Chicken Tenders with French Fries - 16.00

Pizza Margherita Topolino - 19.00