



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 - 21.00
Whipped Salt Cod with Polenta

Burrata - 22.00
add Prosciutto di Parma + 7.00

Fried Calamari - 21.00

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

Nizza Salad - 20.00
Romaine Lettuce, Tuna, Anchovies, Potato, Egg,
Green Beans, Black Olives and Cherry Tomatoes

Country Salad - 17.00
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 - 19.00
Avocado, Cherry Tomatoes, Corn, Basil, String Beans

Caesar Salad - 16.00
Romaine Lettuce, Bread Croutons, Caesar Dressing

Goat Cheese Salad - 20.00
with Golden Beetroot, Farro and Romaine

Turkey Salad - 17.00
Mixed Greens, Cherry Tomatoes, Carrots, Provolone

SOUPS

Pasta e Fagioli - 15.00
Crushed Tagliarelle Pasta and Borlotti Beans

Minestrone - 15.00

Passato di Verdure - 15.00
Puréed Vegetable Soup

Soup of the day - 15.00

PASTA

Baked White Tagliolini - 26.00
"alla Cipriani" with Praga Ham

Ravioli Ricotta e Spinaci - 25.00
with Butter and Sage

Penne ai Tre Pomodori - 25.00
with Burrata

Homemade Tortellini - 29.00
with Panna, Prosciutto Cotto and Peas

Paccheri Frutti di Mare - 36.00
Shrimp, Mussels, Octopus

Spaghetti with Half Lobster - 39.00
with Yellow Cherry Tomatoes

Cannelloni Ricotta e Spinaci - 24.00

Lasagna alla Bolognese - 26.00

Rigatoni Cacio e Pepe - 22.00



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 - 17.00
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 - 16.00
Chicken Cutlet, Lettuce, Tomato, Mayonnaise

Venezia -18.00
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 - 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 Soppresata

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 - 25.00

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 - 29.00

Branzino - 36.00

Chilean Sea Bass - 46.00

Half Grilled Lobster - 30.00

with Mixed Green Salad



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

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