

AZZURRA

OUR STORY



FROM BOAT TO TABLE, BRINGING LA DOLCE AQUA TO SLOANE STREET

Inspired by years of immersive exploration across Italy, Aqua Restaurant Group pays homage to the culinary tapestry of Italy. Azzurra shares our deep appreciation for its gastronomic heritage by curating a menu that highlights the elegance and simplicity of Italian coastal cuisine.

Sustainability has always been at the heart of what the Aqua Restaurant Group does. At Azzurra we have fostered close relationships with seafood and fish suppliers spanning the British Isles ensuring a genuine “boat to table” experience. We are sharing some of our favourite dishes from Piedmont to Amalfi, Sicily and Sardinia right here in the heart of Chelsea.



CRUDO

 RED MULLET	£18
lightly torched, bagnetto verde, crusco pepper oil	
TUNA	£29
seared fatty tuna, truffle vinaigrette, crispy shallots	
SEA BASS	£17
Sardinian mullet bottarga, basil oil	
YELLOWTAIL	£21
orange gel, samphire, Amalfi lemon oil	
 SALMON	£16
ginger, white sesame, honey	
RED PRAWN	£28
blue salt, oscietra caviar	
SCALLOP	£19
compressed watermelon, olive oil pearls	
OYSTER	each £5 half dozen £30
lemon granita	
SEA BREAM	£44
whole sea bream, Amalfi lemon oil, mandarin oil, truffle dressing	

 **Azzurra special**

All dishes may contain allergens. Please let your server know if you have any severe allergies or intolerances. Despite efforts to prevent cross-contaminations, we do use allergens in our kitchens and any of our dishes may contain traces of allergens. Our menus are sample menus and are subject to change. All prices include VAT at the current rate. A 15% discretionary service charge will be added to the final bill.

v - vegetarian **vg** - vegan

ANTIPASTI



AZZURRA SIGNATURE SEAFOOD PLATTER

for two



CLASSIC

Cornish dressed crab, Scottish langoustines, Colchester oysters, mussels and clams

£80

INDULGENT

Cornish dressed crab, Welsh lobster, Scottish langoustines, Sicilian red prawns, Colchester oysters, mussels and clams

£160

CESTINO DI PANE

selection of Italian bread with Sicilian olive oil, aged balsamic vinegar

£7

BURRATA

smoked burrata, heritage tomato, basil oil

£18

FRITTO MISTO

calamari, courgette, prawn, red mullet, gianchetti, roasted garlic mayo

£23

INSALATA

pulled chicken, baby gem, avocado, red pepper mayo

£17

PERLA NERA

white crab black pearl, black tobiko, green apple

£18

CAPASANTA

hand-dived scallop, pea puree, coral butter

£23

TROTA

cured trout, dill, capers, chilli

£17

CANNOLO

smoked mackerel cannoli, green olives

£18

POLPO

chargrilled octopus, onion puree, mussel dust, chilli

£21

PASTA E RISOTTO

Gluten free pasta is available upon request

-  **LORIGHITTAS AL POLPO** £39
red octopus, chilli, datterini tomato, parsley emulsion,
finished with Sardinian extra virgin olive oil Capo Caccia DOP
- LINGUINE ALLE VONGOLE** £34
Dorset clams, Calabrian chilli, Sardinian mullet bottarga, lemon,
parsley, finished with Giardini di Carlo IGP organic oil from Sicily
- SPAGHETTI ALL'ASTICE** £51
native lobster, datterini tomato, basil
- CASARECCE ALLE OLIVE | vg** £23
olive pesto, Bronte pistachios, smoked soy cheese
- SPAGHETTI AI RICCI** £46
sea urchin, garlic, lemon
- RISOTTO AI FRUTTI DI MARE** £48
Sicilian red prawns, mussels, clams, baby squid, Amalfi lemon
- LINGUINE AL GRANCHIO** £39
Devon crab meat, crispy soft-shell crab, white wine, chilli, garlic

SECONDI



FRESH OFF THE BOAT



Catch of the day, ask your server for today's selection

MP

ROASTED

with salsa verde and Sicilian caponata



SOGLIOLA

£74

grilled Dover sole, salsa vergine



RANA PESCATRICE

£46

roasted monkfish tail, clams, peas and cannellini beans "in umido", red pepper puree

ASTICE

MP

charcoal grilled Native lobster, garlic and parsley butter

IPPOGLOSSO

£46

oven-roasted halibut, asparagus, orange braised fennel, herbs and garlic crust

FILETTO DI MANZO

250g £67

grilled and smoked beef fillet, black truffle and potato millefoglie, black garlic, chervil

POLLO

£34

chicken breast "panato", garlic and parsley crumb, wild rocket, shaved parmesan, sundried tomato and chilli mayonnaise

GAMBERONE

260g £45

grilled prawn, Mediterranean sea urchin, confit datterino tomato

PIZZA SOTTILE


Our signature thin crust is made with minimal yeast to create a lighter dough.

MARGHERITA | v £20

datterini tomato, Campania buffalo mozzarella, basil, cold-press olive oil

FOCACCIA DI RECCO | v £16

a traditional focaccia from Recco in Liguria, crescenza cheese

 **ISOLA** £38

squid ink dough, yellow cherry tomato sauce, Cornish squid, raw Sicilian red prawns, tuna bottarga, rocket, Amalfi lemon

ASTICE DAVIDE £48

lobster medallions, Sardinian mullet bottarga, dill, lemon zest

BRONTE £31

fior di latte mozzarella, Bronte pistachios, mortadella, burrata

FLORA | vg £22

yellow cherry tomato sauce, artichokes, Taggiasche olives, spinach

PARTENOPEA £26

fior di latte mozzarella, Italian sausage, broccolini, Calabrian chilli

LITORALE £38

fior di latte, artichokes, celery, Mediterranean sea urchin

VEGETALI

ZUCCHINE v	£12
courgette string fries, Sicilian lemon salt	
PATATE vg	£10
rosemary roasted new potato	
INDIVIA BELGA vg	£8
grilled endive, Taggiasche olives, sundried tomatoes, balsamic reduction	
BROCCOLETTI vg	£13
roasted tenderstem broccoli, vegan pesto	
CAROTE vg	£11
honey roasted British heritage carrots	
POMODORI E CIPOLLA vg	£9
datterini tomato, Tropea red onion	