

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 TARTARE** £24
chilli, tomato, chives, hazelnuts, lemon, salmon roe
- YELLOWTAIL** £21
orange gel, samphire, Amalfi lemon oil
-  **SALMON** £19
ginger, white sesame, honey
- 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



Cornish dressed crab, Colchester oysters, mussels, clams,
Sicilian red prawns, seabass tartare, salmon crudo, fatty tuna crudo

£110

— add whole Native lobster for £70 —

BURRATA

£18

smoked burrata, heritage tomato, basil oil

FRITTO MISTO

£26

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

INSALATA

£17

pulled chicken, baby gem, avocado, red pepper mayo

CAPASANTA

£23

hand-dived scallop, pea puree, coral butter

CACIUCCO

£23

grilled prawn, gurnard, baby squid, mussels, clams, rockfish broth,
focaccia croutons

POLPO

£21

chargrilled octopus, onion puree, mussel dust, chilli

CESTINO DI PANE

£7

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

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** £36
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
- RIGATONI ALLA NORMA** £28
aubergines, tomato sauce, basil, spicy whipped ricotta
- 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

grilled Dover sole, salsa vergine

£59



SAN PIETRO

Roasted John Dory, porcini vellutata, smoked mussels, chilli oil, crispy leeks

£45

ASTICE

charcoal grilled Native lobster, garlic and parsley butter

MP

IPPOGLOSSO

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

£46

FILETTO DI MANZO

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

250g £67

POLLETTO

tomato, garlic and ginger marinated boneless baby chicken, rocket salad

£36

GAMBERONE

grilled prawn, Mediterranean sea urchin, confit datterino tomato

260g £45



Azzurra special

PIZZA SOTTILE

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

ISOLA

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

£38



ASTICE DAVIDE

lobster medallions, Sardinian mullet bottarga, dill, lemon zest

£48

BRONTE

fior di latte mozzarella, Bronte pistachios, mortadella, burrata

£38

TARTUFATA

wild mushrooms, garlic and truffle emulsion, shaved black truffle

£39

REALE

Alaskan King crab, spinach puree, salmon roe, crispy capers

£49

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	