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 lightly torched, bagnetto verde, crusco pepper oil	£18
	TUNA seared fatty tuna, truffle vinaigrette, crispy shallots	£29
	SEA BASS TARTARE chilli, tomato, chives, hazelnuts, lemon, salmon roe	£24
	YELLOWTAIL orange gel, samphire, Amalfi lemon oil	£21
	SALMON ginger, white sesame, honey	£19
	OYSTER each £ lemon granita	5 half dozen £30
	SEA BREAM whole sea bream, Amalfi lemon oil, mandarin oil, truffle	£44 e dressing

Azzurra special

ANTIPASTI





AZZURRA SIGNATURE SEAFOOD PLATTER



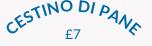
for two

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 smoked burrata, heritage tomato, basil oil	£18
FRITTO MISTO calamari, courgette, prawn, red mullet, gianchetti, roasted garlic mayo	£26
INSALATA pulled chicken, baby gem, avocado, red pepper mayo	£17
CAPASANTA hand-dived scallop, pea puree, coral butter	£23
CACIUCCO grilled prawn, gurnard, baby squid, mussels, clams, rockfish broth, focaccia croutons	£23
POLPO chargrilled octopus, onion puree, mussel dust, chilli	£21



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

PASTA E RISOTTO

Gluten free pasta is available upon request

red octopus, chilli, datterini tomato, parsley emulsion, finished with Sardinian extra virgin olive oil Capo Caccia DOP	£39
LINGUINE ALLE VONGOLE Dorset clams, Calabrian chilli, Sardinian mullet bottarga, lemon, parsley, finished with Giardini di Carlo IGP organic oil from Sicily	£36
SPAGHETTI ALL'ASTICE native lobster, datterini tomato, basil	£51
RIGATONI ALLA NORMA aubergines, tomato sauce, basil, spicy whipped ricotta	£28
RISOTTO AI FRUTTI DI MARE Sicilian red prawns, mussels, clams, baby squid, Amalfi lemon	£48
LINGUINE AL GRANCHIO Devon crab meat, crispy soft-shell crab, white wine, chilli, garlic	£39

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	£67
POLLETTO tomato, garlic and ginger marinaded boneless baby chicken,	£36

GAMBERONE 260g £45

grilled prawn, Mediterranean sea urchin, confit datterino tomato

rocket salad

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 crah spinach nuree salmon roe crispy capers	£49

VEGETALI

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