




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.

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 are in GBP. All prices include VAT at the current rate. A 15% discretionary service charge will be added to the final bill. | v - vegetarian | vg - vegan |  Azzurra signature



RAW BAR



AZZURRA SIGNATURE SEAFOOD PLATTER *(for two)*

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

104

— add whole Native lobster for 67 —

TUNA	27
seared blue fin tuna, truffle vinaigrette, crispy shallots	
RED MULLET	18
lightly torched, bagnetto verde, crusco pepper oil	
SEA BASS TARTARE	22
chilli, tomato, chives, hazelnuts, lemon	
YELLOWTAIL	20
orange gel, samphire, Amalfi lemon oil	
SALMON	18
ginger, white sesame, honey	
OYSTER	each 5 half dozen 30
lemon granita	
SEA BREAM	to share 42
whole sea bream carpaccio, Amalfi lemon oil, mandarin oil, truffle dressing	

STARTERS

BURRATA	18
burrata, heritage tomato carpaccio, relish, cucumber	
FRITTO MISTO	21
calamari, prawn, sea bream, zucchini, garlic mayo	
CHICKEN SALAD	18
pulled chicken, baby gem, avocado, red pepper mayo	
SEAFOOD "CACIUCCO" STEW	22
prawn, baby squid, mussels, clams, rock fish soup, croutons	
OCTOPUS	21
chargrilled octopus, onion purée, mussel dust, chilli	
DAVIDE'S LOBSTER PIZZETTA	6" 22
lobster medallions, Sardinian mullet bottarga, dill, lemon zest	
MARGHERITA PIZZETTA	6" 18
buffalo mozzarella, tomato sauce, basil	
TARTUFATA PIZZETTA	6" 19
fior di latte mozzarella, wild mushrooms, black truffle	



PASTA AND RISOTTO

Gluten free pasta is available upon request

MALLOREDDUS AL POLPO red octopus, chilli, Datterini tomato, parsley emulsion, Sardinian extra virgin olive oil Capo Caccia DOP	37
LINGUINE ALLE VONGOLE Dorset clams, Calabrian chilli, Sardinian mullet bottarga, lemon, parsley, Sicilian Giardini di Carlo IGP organic oil	34
SPAGHETTI ALL'ASTICE native lobster, Datterini tomato, basil	51
RIGATONI ALLA NORMA aubergines, tomato sauce, basil, spicy ricotta salata	32
RISOTTO AI FRUTTI DI MARE Sicilian red prawns, mussels, clams, baby squid, Amalfi lemon	44
LINGUINE AL GRANCHIO Devon crab meat, crispy soft shell crab, white wine, chilli, garlic	37



MAINS



FRESH OFF THE BOAT catch of the day, ask your server for today's selection	42
DOVER SOLE grilled with garlic and parsley butter, salsa vergine	56
JOHN DORY porcini velouté, leeks, mussels, chilli oil	42
NATIVE LOBSTER grilled with garlic and parsley butter, confit Datterini tomatoes	67
HALIBUT oven-roasted, asparagus, braised fennel, herbs, garlic crust	43
BEEF FILLET grilled and smoked tenderloin, black truffle and potato terrine, black garlic mayonnaise	250g 62
CHICKEN tomato, garlic and ginger marinated boneless baby chicken, rocket salad	36
SEA BASS whole flaming salt-baked sea bass	to share 800g 87

SIDES

ZUCCHINI v courgette string fries, Sicilian lemon salt	9	BROCCOLINI vg roasted tenderstem broccoli, vegan pesto, almonds	11
ROASTED POTATO vg rosemary roasted new potato	10	TOMATO SALAD vg Datterini tomato, Tropea red onion	10
GREEN BEANS vg Sautéed with garlic and lemon	9		





DOLCI

TIRAMISU freshly made at the table your choice of classic, pistachio or hazelnut	13 15 15
CROCCANTE dark chocolate, hazelnut, caramel	12
CILIEGIA black cherry parfait, sea grapes, amarena	£12
LIMONE Amalfi lemon, ricotta, white chocolate	12
GELATI selection of ice cream and sorbets	each 5
FORMAGGI Italian artisanal cheese selection, truffle honey, carasau bread, grapes	17

