



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



SNACKS

NOCELLARA OLIVES chilli, rosemary, lemon	5
MIX NUTS almonds, hazelnut, cashew, paprika	5
BRUSCHETTA marinated tomatoes, basil	8

CAVIAR

KAVIARI OSCIETRA	30g 130
KAVIARI CRISTAL	30g 150

CRUDO

OYSTER lemon granita	each 5 half dozen 30
 TUNA sliced tuna belly, salsa puttanesca, sea purslane	25
SEA BASS CARPACCIO Amalfi lemon, olive oil	20
YELLOWTAIL Sicilian orange dressing, samphire	20
SALMON ginger, white sesame, honey	16
 SEA BREAM whole sea bream carpaccio, Amalfi lemon oil, mandarin oil, truffle dressing	to share 38

CICCHETTI

BURRATA burrata, Italian tomatoes, shaved round Sicilian cucumber, basil	18
 FRITTO MISTO calamari, prawn, sea bream, zucchini, garlic & Amalfi lemon mayo	19
CHICKEN SALAD pulled chicken, baby gem, avocado, red pepper mayo	18
SEAFOOD "CACIUCCO" prawn, baby squid, mussels, clams, rock fish soup, croutons	22
OCTOPUS chargrilled octopus, onion purée, mussel dust, chilli	24
MARGHERITA PIZZETTA fior di latte mozzarella, tomato sauce, basil	13
TARTUFATA PIZZETTA fior di latte mozzarella, wild mushrooms, black truffle	18
 LOBSTER PIZZETTA lobster medallions, Sardinian mullet bottarga, dill, lemon zest	23





PASTA | RISOTTO

Gluten free pasta is available upon request

LORIGHITTAS AL POLPO	34
octopus, chilli, Datterini tomato, parsley emulsion, extra virgin olive oil	
 LINGUINE ALLE VONGOLE	32
Dorset clams, Calabrian chilli, Sardinian mullet bottarga, lemon, parsley, extra virgin olive oil	
 SPAGHETTI ALL'ASTICE	46
native lobster, Datterini tomato, basil	
RIGATONI ALLA NORMA	28
aubergines, tomato sauce, basil, ricotta salata	
RISOTTO CON CAPESANTE E AGRUMI	36
scallops carpaccio, citrus	
FRESH SPAGHETTI ALLA CHITARRA	33
seafood carbonara, tuna tartare	

PESCE | CARNE

FRESH OFF THE BOAT	38
catch of the day, ask your server for today's selection	
 DOVER SOLE	58
grilled with garlic and parsley butter, salsa vergine	
NATIVE LOBSTER	62
grilled with garlic and parsley butter, confit Datterini tomatoes	
RED PRAWNS	each 14
Sicilian red prawns a la plancha, herb dressing, lime minimum order 2 pcs	
TAGLIATA SIRLOIN	250g 48
beef scarpetta sauce, rocket salad, Parmesan cheese	
CHICKEN	32
baby chicken "spatchcock", Calabrian 'Ndjua dressing, oregano, lemon	
 SEA BASS	to share 800g 87
whole flaming salt-baked sea bass based on availability or 48h pre-order	


VERDURE

ZUCCHINI v	9	ROCKET SALAD vg	8
courgette string fries, Sicilian lemon salt		Parmesan cheese	
ROASTED POTATO vg	9	ITALIAN BITTER LEAFY SALAD vg	8
rosemary roasted new potato		lemon dressing	
GREEN BEANS vg	9	BROCCOLINI vg	10
Sautéed with garlic and lemon		roasted tenderstem broccoli,	
TOMATO SALAD vg	8	vegan pesto, almonds	
Datterini tomato, Tropea red onion			





DOLCI

 TIRAMISU freshly made at the table classic or pistachio or hazelnut	17
PROFITEROLE with chocolate sauce pistachio or raspberry	15
CUSTARD TART almond tuille, rhubarb sorbet	12
LIMONE Amalfi lemon, ricotta, white chocolate	12
GELATI selection of ice cream and sorbets	each 5
FORMAGGI Italian artisanal cheese selection served with truffle honey, carasau bread and grapes	17