




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	5
Chilli, rosemary, lemon	
Mix nuts	5
Almonds, hazelnut, cashew, paprika	
Bruschetta	8
Marinated tomatoes, basil	



Caviar

Kaviari Oscietra	30g 130
Kaviari Cristal	30g 150

Crudo



Oyster	<i>each 6 half dozen 36</i>
Lemon granita	
 Tuna	22
Sliced tuna belly, salsa puttanesca, sea purslane	
Sea bass carpaccio	18
Amalfi lemon, olive oil	
Yellowtail	18
Sicilian orange dressing, samphire	
Stone bass tartare	16
Lime dressing, shiso leaf, carasau bread and lime zest	
 Sea bream carpaccio	20
Smoked cod emulsion, salmon roe and mustard cress	
Crudo platter minimum 2 people	<i>each 26</i>
Chef selection of our crudo	

Cicchetti



Burrata	16
Burrata, Italian tomatoes, shaved round Sicilian cucumber, basil	
 Fritto misto	19
Calamari, prawn, sea bream, zucchini, garlic & Amalfi lemon mayo	
Pulled chicken	16
Sea herbs coleslaw with black garlic mayo	
Deep-fried calamaretti	17
Arrabbiata sauce	
Grilled octopus	25
Spicy datterino tomato sauce, sea herbs and crumbs	
Margherita pizzetta	13
Fior di latte mozzarella, tomato sauce, basil	
Tartufata pizzetta	18
Fior di latte mozzarella, wild mushrooms, black truffle	
 Lobster pizzetta	23
Lobster medallions, Sardinian mullet bottarga, dill, lemon zest	
Mortadella pizzetta	16
Burrata and crushed pistachio	

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	24
Aubergines, tomato sauce, basil, ricotta salata	
Milanese risotto	32
Saffron and tuna tartare	
Home-made potato gnocchi	30
Caciucco sauce and seafood	
Caviar Linguine	52
Fresh pasta with lemon-butter sauce and Oscietra Caviar	

Pesce | Carne

Fresh off the boat	36
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 <i>minimum order 2 pcs</i>	
Monkfish in casseruola	34
Shellfish aqua-pazza, baby onions, yellow datterino tomatoes and rock samphire	
Tagliata sirloin	250g 48
Beef scarpetta sauce, rocket salad, Parmesan cheese	
Grilled rump of lamb	46
Swiss chard served with sauce reduction	
Chicken	32
Baby chicken "spatchcock", Calabrian 'Ndjua dressing, oregano, lemon	
 Sea bass	to share 800g 87
Whole flaming salt-baked sea bass <i>based on availability or 48h pre-order</i>	

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, vegan pesto, almonds	
Tomato salad vg	8		
Datterini tomato, Tropea red onion			

Dolci

 Tiramisu freshly made at the table	17
Classic or Pistachio or Hazelnut	
NV Marsala Mille Semi Secco, Rallo Azienda Agricola, Sicily, 75ml £12	
Profiterole with chocolate sauce	15
Pistachio or Strawberry	
NV Pedro Ximénez, Bodegas Gutierrez Colosía, Jerez, Spain, 75ml £13	
Custard Tart	12
Almond tuille, apricot sorbet	
2023 Brachetto D'Acqui, Contero, Piedmont, 75ml £13	
Limone	12
Amalfi lemon, ricotta, white chocolate	
2023 Moscato d'Asti, Contero, Piedmont, 75ml £11	
Affogato	7
Vanilla or Hazelnut or Pistachio	
Gelati	each 5
Selection of ice cream and sorbets	
Formaggi	17
Italian artisanal cheese selection served with truffle honey, carasau bread and grapes	
10 Years Old Tawny Port, Delaforce, Real Companhia Velha, Portugal, 75ml £12	