



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

Cicchetti

Burrata Burrata, Italian tomatoes, shaved round Sicilian cucumber, basil	16
 Fritto misto Calamari, prawn, sea bream, zucchini, garlic & Amalfi lemon mayo	19
Chicken salad anchovies, capers, garlic	16
Red prawns Sicilian red prawns a la plancha, herb dressing, lime <i>minimum order 2 pcs</i>	<i>each 14</i>
Grilled octopus Artichoke, new potato, celery and guazzetto sauce	27
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
Mortadella pizzetta Burrata and crushed pistachio	16

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	
Risotto Milanese	32
Seafood ragu	
Home-made potato gnocchi	30
Caciucco sauce and seafood	
Caviar Linguine	52
Fresh pasta with lemon-butter sauce and Oscietra Caviar	
Spaghetti crab	36
Chilli garlic tomato and samphire	

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	
Wild sea bass	42
Roasted and puree cauliflower, tomato, taggiasche olives chilli garlic, basil	
Tagliata sirloin	250g 48
Beef scarpetta sauce, rocket salad, Parmesan cheese	
Grilled rump of lamb	46
Sauté puntarelle chicory served with sauce reduction	
Chicken Milanese	32
Rocket salad, datterino and radish	
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	Broccoli vg	10
Sautéed with garlic and lemon		Roasted tenderstem broccoli, vegan pesto, almonds	
Tomato salad vg	8		
Datterini tomato, Tropea red onion			

Dolci

-  **Tiramisu** 17
Freshly prepared tableside with rich mascarpone and intense espresso. Choose classic, pistachio, or hazelnut
NV Marsala Mille Semi Secco, Rallo Azienda Agricola, Sicily, 75ml | £12
- Profiterole | with chocolate sauce** 15
Delicate choux pastry with chocolate sauce, served with pistachio or strawberry
NV Pedro Ximénez, Bodegas Gutierrez Colosía, Jerez, Spain, 75ml | £13
- Tartufo** 13
Dark chocolate mousse with pear compote and hazelnut ice cream
2023 Brachetto D'Acqui, Contero, Piedmont, 75ml | £13
- Limone** 12
Amalfi lemon with ricotta and white chocolate, for bright citrus and smooth sweetness
2023 Moscato d'Asti, Contero, Piedmont, 75ml | £11
- Affogato** 7
A scoop of gelato - vanilla, hazelnut, or pistachio - covered in espresso
- Gelati** each 5
Selection of ice cream and sorbets
- Formaggi** 17
Italian artisanal cheeses with truffle honey, carasau bread, and grapes
10 Years Old Tawny Port, Delaforce, Real Companhia Velha, Portugal, 75ml | £12