



AZZURRA



All You Can Pistachio

Celebrate Bronte pistachio season with us this September. We've crafted a special menu where this beloved ingredient takes centre stage – featuring both timeless pairings and bold new flavour combinations that highlight its unique character. From sweet to savoury, each dish offers a delicious surprise.

Pistachio menu



Cocktail

PISTACCHIO 15

Grappa Nardini with Cointreau,
white cacao, pistachio orgeat and lemon,
finished with a light foam

Starter

MORTADELLA 16

Homemade pizzetta with Mortadella slices,
burrata and crushed pistachio

Main

SICILIAN RED PRAWN LINGUINE 32

Fresh homemade linguine with pistachio pesto and
Sicilian red prawns, topped with crushed pistachios

FRESH OFF THE BOAT 37

Pistachio crusted 24 hour caught fish of the day,
with cauliflower purée

Dessert

TIRAMISU PISTACHIO 17


Freshly prepared tableside with rich mascarpone,
intense espresso and pistachio

PROFITEROLE PISTACHIO 15

Delicate choux pastry with chocolate sauce,
served with pistachio

AFFOGATO PISTACHIO 7

A scoop of pistachio gelato covered in espresso

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 include VAT at the current rate. A15% discretionary service charge will be added to the final bill. | **v** - vegetarian **vg** - vegan |  Azzurra signature