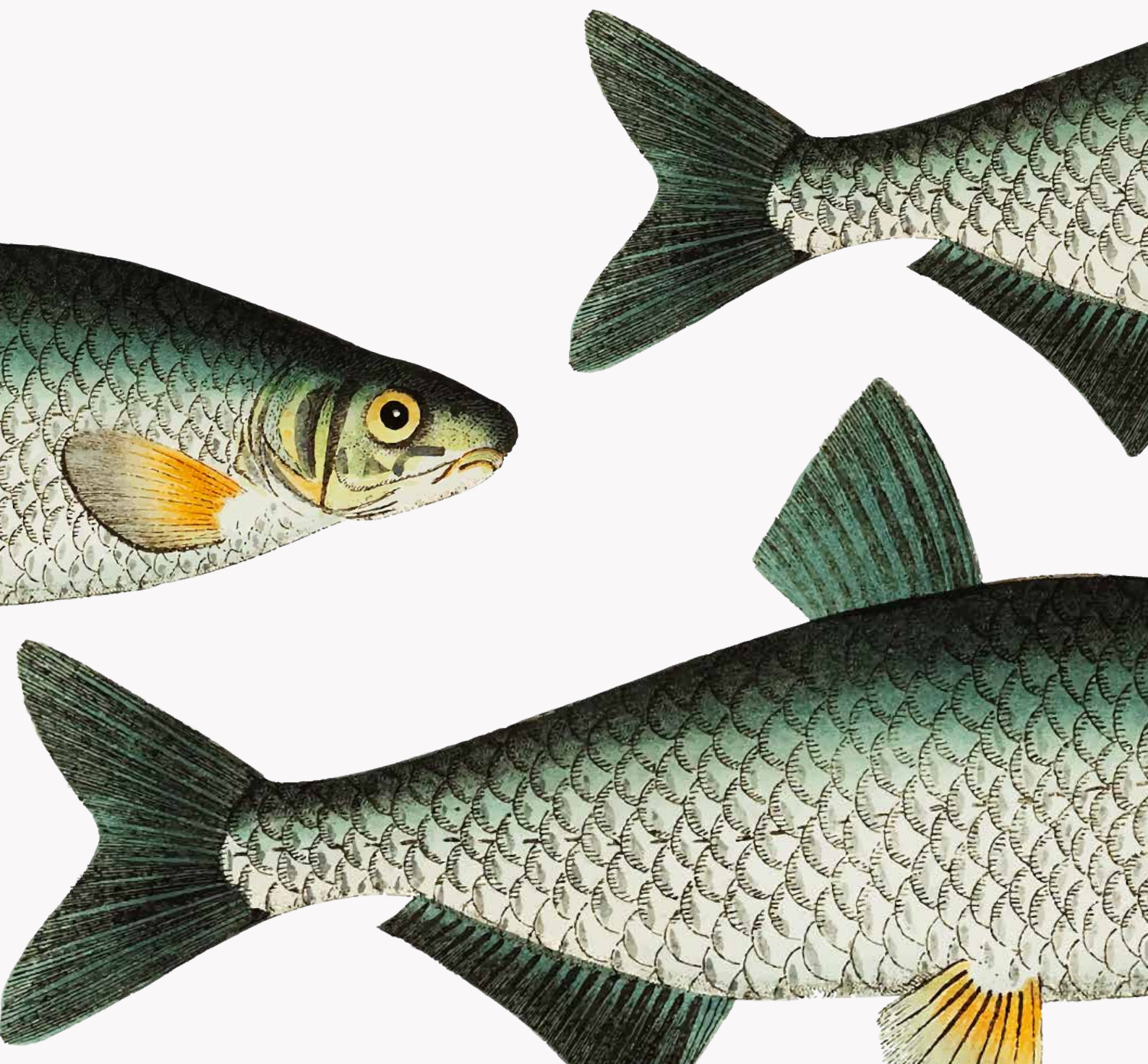




AZZURRA

RISTORANTE DI MARE ITALIANO

À LA CARTE



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



CRUDO

LANGOUSTINE

£16

Amalfi lemon oil, smoked Anglesey salt



RED MULLET

£16

lightly torched, bagnetto verde, crusco pepper oil

TUNA

£19

tapenade, Calabrian chilli, red grapes, toasted almond

SEABASS

£16

Sardinian mullet bottarga, basil oil

RED SNAPPER

£16

pear, Calabrian chilli



SALMON

£14

ginger, white sesame

RED PRAWN

£21

blue salt, oscietra caviar

SCALLOP

£18

compressed watermelon, olive oil pearls

OYSTER

half dozen £27 | dozen £54

lemon granita



Azzurra special

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



ANTIPASTI



AZZURRA SIGNATURE SEAFOOD PLATTER

for two



CLASSIC

Cornish dressed crab, Scottish langoustines, Colchester oysters, razor clams

£60

INDULGENT

Cornish dressed crab, Welsh lobster, Scottish langoustines, Sicilian red prawns, Colchester oysters, razor clams

£135



FRITTO MISTO

£20

calamari, zucchini, gamberi, red mullet, sardines, roasted garlic mayo

INSALATA

£16

pulled chicken salad, baby gem, avocado, red pepper mayo

GNUDI

£13

fried homemade ricotta & spinach dumplings, Calabrian chilli, Pecorino Romano

FOCACCIA DI RECCO | v

£11

a traditional focaccia from Recco in Liguria, crescenza cheese

AFFETTATI MISTI

£19

swordfish pancetta, red tuna bresaola, amberjack ham, seabass nduja

PASTA E RISOTTO

SPAGHETTI ALLA CARBONARA DI SCAMPI £36

lightly torched Scottish langoustines, tuna bottarga, lemon



LORIGHITTAS AL POLPO £34

red octopus, chilli, datterini tomato, parsley emulsion, finished with Sardinian extra virgin olive oil Capo Caccia DOP

LINGUINE ALLE VONGOLE £26

clams, Calabrian chilli, lemon, parsley, homemade tomato pangrattato, finished with Giardini di Carlo IGP organic oil from Sicily

SPAGHETTI ALLE SARDE £25

fresh Cornish sardines, fennel, saffron, Sicilian raisins, pine nuts



RISOTTO GAMBERI E ZUCCHINE £32

Sicilian red prawns crudo (raw), zucchini, anchovies "colatura" pangrattato

TAGLIOLINI AL TARTUFO | v £84

alba white truffle (5g), grated Azzurra cured egg yolk, aged parmesan

TONNARELLI ALLA NERANO | v £19

provolone piccante, zucchini, basil, finished with Frantoio Muraglia extra virgin olive oil from Puglia
– Mr Tucci we hope you like our version!

CASARECCE ALLE OLIVE | vg £18

olive pesto, Bronte pistachios, smoked soy cheese

RAVIOLONE GIGANTE SCAMORZA E POMODORO | v £24

giant raviolo, smoked scamorza, sun dried tomato



SECONDI



FRESH OFF THE BOAT

catch of the day

ask your server for today's selection



MP

ROASTED

with salsa verde and Sicilian caponata



SOGLIOLA

450g **£52** | 600g **£72**

grilled Dover sole, salsa vergine



PESCE SPADA

£37

swordfish milanese, rosemary salt, wild rocket, shaved parmesan

ASTICE

£75

roasted 1kg lobster, Piennolo tomato, caramelised Tropea red onions

CERNIA

£41

roasted stone bass, oyster stuffed zucchini flower, homemade gnocchi, shellfish bisque

FIorentina

£125

grilled 1kg Italian Marango beef t-bone, rosemary roasted new potato

POLLO MILANESE

£28

pan roasted chicken breast "panato", garlic and parsley crumb, wild rocket, shaved parmesan



Azzurra special

PIZZA SOTTILE

Our signature thin crust is made with minimal yeast to create a lighter dough.

MARGHERITA | v

£18

datterini tomato sauce, Campania buffala mozzarella, basil, cold-press olive oil

ISOLA

£30

squid ink dough, yellow cherry tomato sauce, Cornish squid, raw Sicilian red prawns, tuna bottarga, rocket, Amalfi lemon



ASTICE DAVIDE

£35

lobster medallions, Sardinian mullet bottarga, dill, lemon zest

BRONTE

£25

fior di latte mozzarella, Bronte pistachios, mortadella, burrata

FLORA | vg

£19

yellow cherry tomato sauce, artichokes, Taggiasche olives, spinach

PARTENOPEA

£24

fior di latte mozzarella, Italian sausage, broccolini, Calabrian chilli

FIORI

£29

burrata, anchovies, zucchini flowers



VEGETALI

ZUCCHINE vg	£9
zucchini string fries, Sicilian lemon salt	
PATATE vg	£7
rosemary roasted new potato	
FRITTELLE vg	£7
Sicilian chickpeas fritters	
ENDIVE vg	£7
grilled endive, Taggiasche olives, sundried tomatoes, balsamic reduction	
BROCCOLETTI vg	£11
roasted tenderstem broccoli, vegan pesto	

