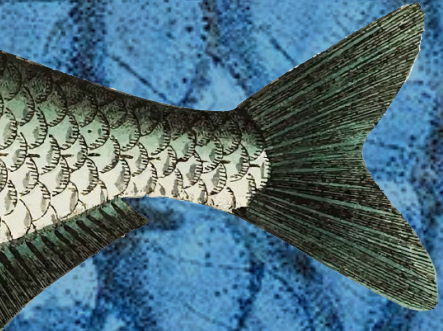




AZZURRA

RISTORANTE DI MARE ITALIANO

PRIVATE DINING & EVENTS BROCHURE





Azzurra will be the perfect Chelsea spot to host a variety of private events including family lunches, intimate dinners, cocktail receptions, press and product launches and more!

Entering the light filled restaurant space, guests will be greeted by the sight of a striking 16m bar with seating, running the length of the restaurant. This bar will comprise a Raw Bar, filled with the freshest fish and seafood, a glowing cocktail bar where talented mixologists craft an array of signature cocktails, and a pizza counter at the far end. A private dining space at the back of Azzurra features warm wooden walls and ceilings, roughly painted to evoke old fishing boats.



The event menus offer the finest seasonal produce carefully sourced from local suppliers, beautifully prepared using innovative techniques.

For reception events, to offer flexibility, all canapés & bowls have been individually priced so that you can design a bespoke menu to suit your guests.

For group dining events over 9 guests, 1 set menu will be required for your entire party with the exception only of vegetarians and guests with special dietary requirements.



Azzurra Private Dining Room

PRIVATE DINING ROOM MENUS



SET MENU £90

ANTIPASTI

Roasted cauliflower and black truffle soup, herbs croutons, crusco pepper oil | vg
Fritto misto, squid, zucchini, prawn, red mullet, sardines, roasted garlic mayo
Seabass crudo, Sardinian mullet bottarga, basil oil
Pulled chicken salad, baby gem, avocado, red pepper mayo

SECONDI

Linguine alle vongole, clams, chili, parsley, tomato pangrattato
Swordfish Milanese, rosemary salt, wild rocket
Zucchini risotto, Sicilian red prawns, anchovies colatura breadcrumb
Thin crust pizza, yellow cherry tomato sauce, artichokes, Taggiasche olives, spinach | vg
Complimentary selection of side orders for the table

DOLCI

Tiramisu (*chose from*): classic, pistachios, hazelnut
Dark chocolate rocher, praline, hazelnut, caramel
Limone, Amalfi lemon, ricotta, white chocolate
Italian artisanal cheese selection

Please note, all menus included in this pack are sample menus only, therefore details and prices are subject to change. Please contact us for full and up-to-date menus.

PRIVATE DINING ROOM MENUS



SET MENU £120

CANAPES

Crespelle, smoked salmon mousse, oscietra caviar
Scallop tartlet, smoked salmon roe, basil oil
Lobster panzerotto

ANTIPASTI

Hand-picked crab meat, compressed cucumber, tomato consommé, parsley oil
Sicilian red prawns, blue salt, grated caviar
Fish charcuterie, swordfish pancetta, red tuna bresaola, amberjack ham, seabass nduja
Jerusalem artichoke and white truffle soup, porcini mushrooms, crostini | vg

SECONDI

Spaghetti with raw langoustine, tuna bottarga, lemon
Swordfish Milanese, rosemary salt, wild rocket
Stonebass fillet, stuffed oyster & ricotta zucchini flower, potato gnocchi, shellfish bisque
Black truffle tagliolini, grated egg yolk, aged parmesan | v or vg

DOLCI

Tiramisu (chose from): classic, pistachios, hazelnut
Dark chocolate rocher, praline, hazelnut, caramel
Limone, Amalfi lemon, ricotta, white chocolate
Italian artisanal cheese selection

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PRIVATE DINING ROOM MENUS



EXPRESS LUNCH MENU

£30pp per 2 courses | £36pp per 3 courses

ANTIPASTI (choose one)

Zuppa roasted cauliflower, black truffle, herb croutons, crusco pepper oil | vg

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

Salmon ginger, white sesame

Fritto Misto calamari, courgette, prawn, red mullet, sardines, roasted garlic mayo supplement £4

PRIMI PIATTI (choose one)

Margherita datterini tomato, Campania buffalo mozzarella, basil, cold-press olive oil | vg

Spaghetti Alle Sarde Cornish sardines, fennel, saffron, Sicilian raisins, pine nuts

Branzino seabass fillet, caponata, salsa vergine

Linguine Alle Vongole Dorset clams, Calabrian chilli, lemon, parsley, finished with Giardini di Carlo IGP organic oil from Sicily supplement £4

Pollo pan-roasted chicken breast "panato", garlic and parsley crumb, wild rocket, shaved parmesan, sundried tomato and chilli mayonnaise supplement £6

CONTORNI (£8 each)

Zucchine courgette string fries, Sicilian lemon salt | v

Patate rosemary roasted new potato | vg

Broccoletti roasted tenderstem broccoli, vegan pesto | vg

DOLCI (choose one)

Torta cake of the day

Gelati selection of ice cream and sorbets

Tiramisu choose from: classic / pistachio / hazelnut supplement £4

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Azzurra Private Dining Room



CANAPE & BOWL FOOD MENU

Bookings are available up to 40 standing in our private dining room

COLD SELECTION

| | |
|---|------|
| Truffle caponata tartlet v | £4.5 |
| Shrimps salad on baby gem boat | £4.5 |
| Smoked salmon mousse, crespelle, caviar | £5.5 |
| Mozzarella di bufala & hazelnut pesto focaccia bites v | £4.5 |
| Tuna tartare, olives, almonds, grapes, pane carasau | £5.5 |
| Chickpeas fritter, smoked aubergine, red pepper vegan mayo vg | £4.5 |

HOT SELECTION

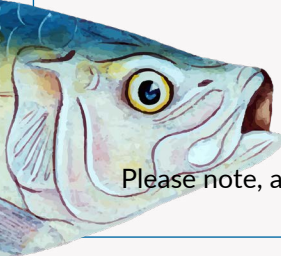
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| Grilled portobello mushrooms skewers with vegan truffle mayo vg | £4.5 |
| Mini burger with fresh tomato, romaine lettuce, salsa rosa | £4.5 |
| Thin-crust margherita pizza (1pizza = 6 slices) v or vg | £18 |
| Thin-crust truffle pizza with fresh black truffle (1pizza = 6 slices) v or vg | £29 |
| Saffron and fontina arancini v | £4.5 |
| Deep-fried dough, vegan cheese, salsa marinara vg | £4.5 |
| Seafood croquettes, roasted garlic mayo | £4.5 |

SWEETS

| | |
|---|----|
| Amalfi lemon tartlet | £4 |
| Chocolate brownies, Sicilian orange gel | £4 |
| Mini Tiramisu' | £4 |
| Salted caramel chocolate tartlet | £4 |
| Fruit skewers | £4 |

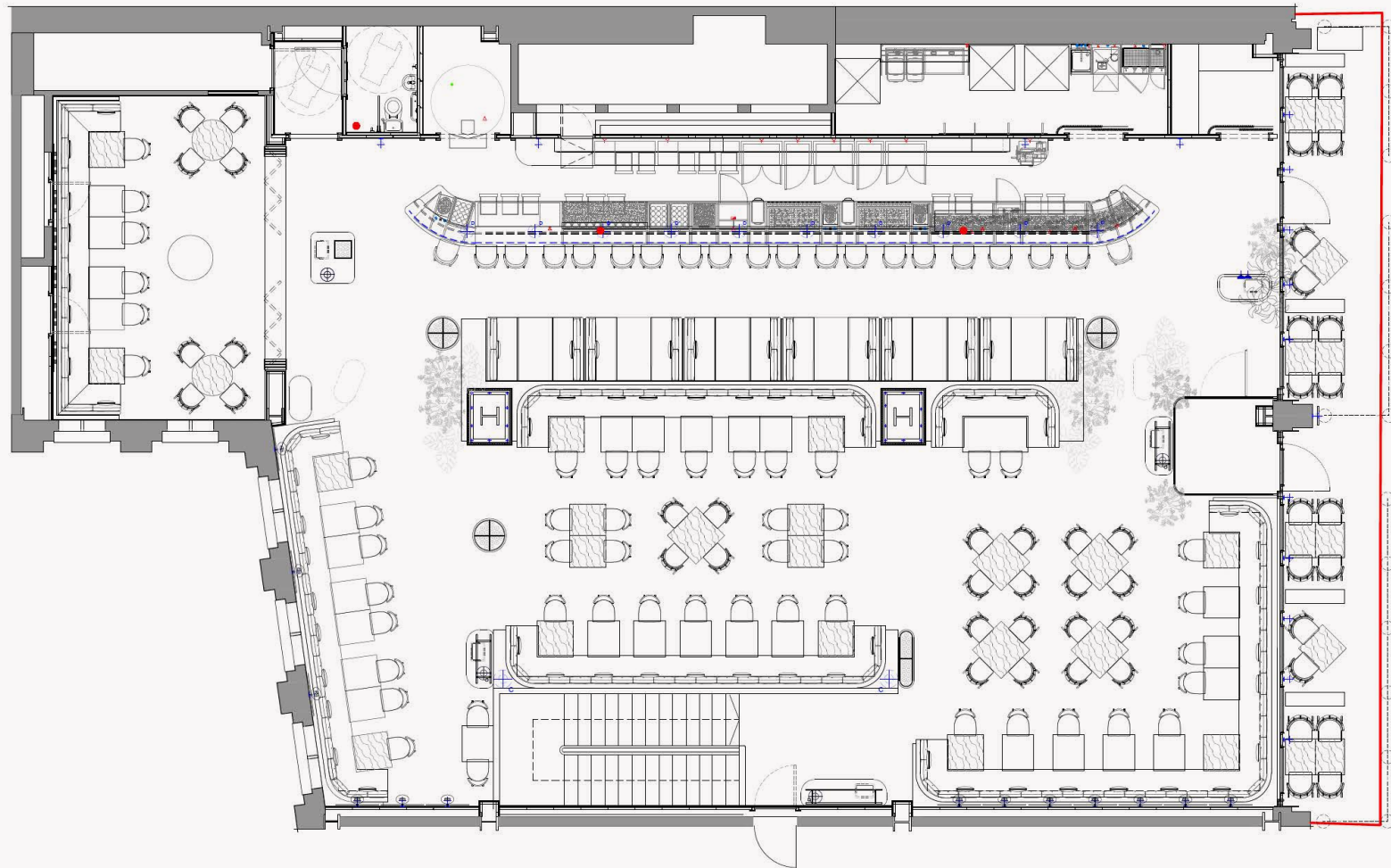
BOWLS

| | |
|---|------|
| Cod fillets Milanese, crushed peas, lime mayo | £6.5 |
| Grilled salmon, salsa vergine | £6.5 |
| Lasagne, fish ragu, basil oil | £6.5 |
| Grilled prawns, cauliflower puree, crusco pepper oil | £6.5 |
| Casarecce pasta, olives pesto, vegan cheese vg | £6.5 |
| Quinoa and roasted vegetables, mustard vinaigrette, crispy chickpeas vg | £6.5 |
| Roasted scallops, asparagus, warm caviar sauce | £9.5 |
| Roasted beef, honey carrots, red wine sauce | £7.5 |
| Heritage tomatoes, smoked burrata foam, taralli crumb vg | £6.5 |
| Gnocchetti sardi pasta, sausage and saffron ragu, pecorino | £6.5 |



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FLOOR PLAN & CAPACITY



CONTACT US

020 3011 3231
events@aqua-london.com

| | Seated | Standing |
|---------------------|--------|----------|
| Private dining room | 16 | 40 |
| Exclusive Hire | 100 | 200 |



Azzurra Private Dining Room



aqua shard



aqua nueva



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Our gift to you!

We are delighted to invite you to join our exclusive private dining loyalty scheme.

As a token of our appreciation we have hand-picked a selection of great rewards for you to enjoy across our Aqua Restaurant Group venues, when booking a private dining room.

How it works: Each private dining room booking confirmed within the year will be counted towards one of our rewards.

Let us know once your eligible bookings have taken place and then the prize is yours to redeem!

Upon booking 5 private dining rooms or when spending £10k or more

Upon booking 10 private dining rooms or when spending £15k or more

Upon booking 15 private dining rooms or when spending £20k or more

| Receive a complimentary brunch, lunch or Champagne afternoon tea for two

| Receive a complimentary lunch or dinner for four

| Receive a complimentary luxury dining experience for you and five guests

Please see website for terms and conditions.

aqua restaurant group

aqua-london.com | @aquaeventslondon

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LUCI

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AZZURRA

Events 020 3011 3230 | events@aqua-london.com

aqua shard



aqua kyoto

aqua nueva

shiro

LUCI

AZZURRA