



AZZURRA

Brunch all'Italiana

£55 per person

Carlingfors n3 oyster

each £5 | half-dozen £30

Oscietra caviar, blinis, lemon creme fraiche

30g £120

ANTIPASTI *(served for the table)*

Sea bream tartare, avocado, lime, hazelnut

Panzanella salad, tomato, cucumber, pickled red onion, crostini | vg

Pizza margherita, tomato, buffalo mozzarella, basil | v

Prawn maritozzo, crispy capers, chives

Sun-dried tomato and mozzarella panzerotti | v

Seafood arancini

PORTATE PRINCIPALI *(one per person)*

Busiate with datterini tomato and prawns

Linguine with parsley pesto, clams and mullet bottarga

Spring salad with asparagus, goat cheese, mandarin, heritage tomatoes | vg

Paccheri with peas, broad beans, pecorino, chilli emulsion | vg

Fillet of stone bass, leeks, mussels, crab croquette

Butterflied red mullet, fregula Sarda, exotic mushrooms, spicy avocado mousse

Chicken milanese, sun-dried tomato and chilli mayo, roasted potato

DOLCI *(served for the table)*

Azzurra home-made dessert Platter | vg

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. A 15% discretionary service charge will be added to the final bill.

v - vegetarian vg - vegan