



# AZZURRA

## Tasting Menu

### CARLINGFORD OYSTERS

lemon granita

### 30G OSCIETRA CAVIAR

blinis, lemon crème fraîche  
supplement £120

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### SEARED FATTY TUNA CRUDO

truffle vinaigrette, crispy shallots

### YELLOWTAIL CRUDO

orange gel, samphire, Amalfi lemon oil

### SALMON CRUDO

ginger, white sesame, honey

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### LORIGHITTAS

red octopus, chilli, Datterini tomato, parsley emulsion

or

### RISOTTO

Sicilian red prawns, mussels, clams, baby squid, Amalfi lemon  
supplement £15

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### OVEN-ROASTED HALIBUT

asparagus, orange braised fennel, herb and garlic crust

or

### GRILLED WHOLE NATIVE LOBSTER

garlic and parsley butter, lemon  
supplement £35

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### AMALFI LEMON SGROPPINO

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### OUR SIGNATURE TABLESIDE TIRAMISU

classic | pistachio | hazelnut

£90pp

Azzurra Wine Pairing +£60 pp | Prestige Wine Pairing +£100 pp

*Please note, The Azzurra tasting menu is only available for the entire table, minimum two guests.*

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