





Oyster Hour





@azzurrarestaurant



HALF DOZEN OYSTERS | 25pp

lemon granita

Served with your choice of drink

CHAMPAGNE

Veuve Clicquot Yellow Label





SGROPPINO Vodka, Prosecco, Homemade Amalfi Lemon Sorbet

FRAGRANT - ROBUST - GREEN

SAPORE DI MARE

Everleaf Marine, Citrus, Peach Elixir, Fever Tree Mediterranean Tonic, Seaweed Chips

MARINE - EFFERVESCENT - FRUITY

9

ANTIPASTI

SALMON ginger, white sesame, honey	18
RED MULLET lightly torched, bagnetto verde, crusco pepper oil	18
TARTUFATA PIZZETTA fior di latte mozzarella, wild mushrooms, black truffle	19
FRITTO MISTO calamari, prawn, sea bream, zucchini, garlic mayo	21
BURRATA burrata, heritage tomato carpaccio, relish, cucumber	18

ZUCCHINI | v courgette string fries, Sicilian lemon salt

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 are in GBP. All prices include VAT at the current rate. A 15% discretionary service charge will be added to the final bill. | **v** - vegetarian **vg** - vegan