



AZZURRA

RISTORANTE DI MARE ITALIANO

WELCOME 2025

Festive set menu

£120 per person

CANAPÉS

Soft maritozzo filled with fresh lobster and creamy salsa rosa

A delicate blend of sweet Sicilian prawns and luxurious Oscietra caviar

King oyster mushroom: Grilled with garlic mayonnaise | **vg**

ANTIPASTI

(choose one)

Delicate white crab meat, tomato water, compressed cucumber, basil oil

Seared scallop with celeriac puree, pickled chanterelle, celeriac jus

Thinly sliced beetroot carpaccio, black truffle, tangy balsamic gel,
creamy goat cheese, crunchy hazelnuts | **v or vg**

PASTA

(choose one)

Black truffle spaghettone, topped with grated egg yolk and aged parmesan | **v or vg**

Delicate crab tortelloni, Amalfi lemon essence fragrant dill oil,
delicate rock fish and saffron-infused broth

Delicate linguine with lobster, smoked San Marzano tomato, delicate basil oil.

SECONDI

(choose one)

Seared turbot fillet, king oyster mushroom, porcini vellutata and white truffle

Tender beef fillet with parsnips puree, potato terrine, Veal jus

Roasted Delica pumpkin, balsamic glaze, crispy kale, hazelnut | **vg**

DOLCI

(choose one)

Rich dark chocolate with crunch of toasted hazelnut, raspberry | **vg**

Montebianco silky chestnut cream, with tangy sweetness of Amarena Cherry

Zesty Amalfi lemon with creamy ricotta, smooth white chocolate

A warm slice of Traditional Italian panettone, served
with a rich velvety sabayon sauce

— FOR TWO —

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