



AZZURRA



Menu Fisso

MENU FISSO

3 COURSES | 45pp

Antipasti

(choose one)

Burrata

Burrata, Italian tomatoes, shaved round Sicilian cucumber, basil

Fritto misto

Calamari, prawn, sea bream, zucchini, garlic & Amalfi lemon mayo

Sea bass carpaccio

Amalfi lemon, olive oil

Margherita pizzetta

Fior di latte mozzarella, tomato sauce, basil

~

Primi Piatti

(choose one)

Rigatoni alla norma

Aubergines, tomato sauce, basil, ricotta salata

Milanese risotto

Saffron and tuna tartare

Chicken

Baby chicken "spatchcock", Calabrian 'Ndjua dressing, oregano, lemon

Linguine alle vongole

Dorset clams, Calabrian chilli, Sardinian mullet bottarga, lemon, parsley, extra virgin olive oil

Supplement £6

Fresh off the boat

Catch of the day, ask your server for today's selection

~

Contorni

Zucchini | v

Courgette string fries, Sicilian lemon salt

9

Rocket salad | vg

Parmesan cheese

8

Roasted potato | vg

Rosemary roasted new potato

9

Italian bitter leafy salad | vg

Lemon dressing

8

Green beans | vg

Sautéed with garlic and lemon

9

Broccolini | vg

Roasted tenderstem broccoli, vegan pesto, almonds

10

Tomato salad | vg

Datterini tomato, Tropea red onion

8

~

Dolci

(choose one)

Gelati

Selection of ice cream and sorbets

Profiterole | with chocolate sauce

Pistachio or Strawberry

Tiramisu | freshly made at the table

Classic or Pistachio or Hazelnut

Supplement £5

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