



AZZURRA

RISTORANTE DI MARE ITALIANO

IN THE ITALIAN ALPS

Be transported to the Italian Alps with our exclusive winter menu - a blend of crisp cocktails and comforting dishes inspired by alpine adventures. A taste of après-ski indulgence right here on Sloane Street.



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COCKTAILS

MONTE PALOMA

Patron Silver Tequila with fresh lime and grapefruit, cinnamon and soy milk, finished with soda for a spiced citrus lift

16

DOLOMITI SPRITZ

Campari, Everleaf Marine, fresh lime and homemade sugar syrup, topped with Prosecco and soda for a bright, bittersweet sparkle

16

ZERO ALTITUDE

Everleaf Forest with fresh lime and grapefruit soda, lifted by crisp cucamelon for a refreshing spritz

NON-ALC

11

FOOD

ANTIPASTI

Artichoke Romana

14

served with chestnut purée and salmoriglio

PRIMI PIATTI

Agnolotti del Plin

38

stuffed with veal and alps herbs with veal jus

Braised Ossobuco, with Polenta Taragna

42

creamy polenta with butter, served alongside slow-cooked ossobuco stew with red wine jus and juniper berries

DOLCE

Monte Bianco

13

Sweetened chestnut purée, blended with vanilla resting on a soft base sponge cake and candid fruits

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.

All prices include VAT at the current rate. A 15% discretionary service charge will be added to the final bill.