




OUR STORY

From boat to table, bringing la dolce Aqua to Sloane Street

Inspired by years of immersive exploration across Italy, Aqua Restaurant Group pays homage to the culinary tapestry of Italy. Azzurra shares our deep appreciation for its gastronomic heritage by curating a menu that highlights the elegance and simplicity of Italian coastal cuisine.

Sustainability has always been at the heart of what the Aqua Restaurant Group does. At Azzurra we have fostered close relationships with seafood and fish suppliers spanning the British Isles ensuring a genuine “boat to table” experience. We are sharing some of our favourite dishes from Piedmont to Amalfi, Sicily and Sardinia right here in the heart of Chelsea.

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 |  Azzurra signature



Snacks

Nocellara Olives	7
Chilli, rosemary, lemon	
Mix nuts	7
Almonds, hazelnut, cashew, paprika	
Bruschetta	10
Marinated tomatoes, basil	



Caviar

Kaviari Oscietra	30g 130
Kaviari Cristal	30g 150

Crudo

Oyster	<i>each 6 half dozen 40</i>
Lemon granita	
 Tuna	25
Sliced tuna belly, salsa puttanesca, sea purslane	
Sea bass carpaccio	21
Amalfi lemon, olive oil	
Yellowtail	22
Sicilian orange dressing, samphire	
Stone bass tartare	20
Lime dressing, shiso leaf, carasau bread and lime zest	
 Sea bream carpaccio	22
Smoked cod emulsion, salmon roe and mustard cress	
Crudo platter minimum 2 people	<i>each 29</i>
Chef selection of our crudo	

Cicchetti

Burrata	18
Burrata, Italian tomatoes, shaved round Sicilian cucumber, basil	
 Fritto misto	21
Calamari, prawn, sea bream, zucchini, garlic & Amalfi lemon mayo	
Chicken salad	20
Anchovies, capers, garlic, pomegranate	
Grilled octopus	29
Artichoke, new potato, celery and guazzetto sauce	
Margherita pizzetta	15
Fior di latte mozzarella, tomato sauce, basil	
Tartufata pizzetta	20
Fior di latte mozzarella, wild mushrooms, black truffle	
 Lobster pizzetta	25
Lobster medallions, Sardinian mullet bottarga, dill, lemon zest	
Mortadella pizzetta	19
Burrata and crushed pistachio	

Pasta | Risotto

Gluten free pasta is available upon request

🌿	Linguine alle vongole	36
	Dorset clams, Calabrian chilli, Sardinian mullet bottarga, lemon, parsley, extra virgin olive oil	
🌿	Spaghetti all'astice	50
	Native lobster, Datterini tomato, basil	
	Rigatoni alla norma	26
	Aubergines, tomato sauce, basil, ricotta salata	
	Risotto Milanese	36
	Seafood ragu	
	Caviar Linguine	58
	Fresh pasta with lemon-butter sauce and Oscietra Caviar	
	Spaghetti crab	40
	Chilli garlic tomato and samphire	

Pesce | Carne

	Fresh off the boat	40
	Catch of the day, ask your server for today's selection	
🌿	Dover sole	60
	Grilled with garlic and parsley butter, salsa vergine	
	Native lobster	65
	Grilled with garlic and parsley butter, confit Datterini tomatoes	
	Wild sea bass	44
	Roasted and puree cauliflower, tomato, taggiasche olives chilli garlic, basil	
	Tagliata sirloin	250g 50
	Beef scarpetta sauce, rocket salad, Parmesan cheese	
	Grilled rump of lamb	48
	Sauté puntarelle chicory served with sauce reduction	
	Chicken Milanese	36
	Rocket salad, datterino and radish	

Verdure

Zucchini v	11	Rocket salad vg	10
Courgette string fries, Sicilian lemon salt		Parmesan cheese	
Roasted potato vg	10	Italian bitter leafy salad vg	8
Rosemary roasted new potato		Lemon dressing	
Green beans vg	9	Broccolini vg	10
Sautéed with garlic and lemon		Roasted tenderstem broccoli, vegan pesto, almonds	
Tomato salad vg	8		
Datterini tomato, Tropea red onion			

Dolci

-  **Tiramisu** 17
Freshly prepared tableside with rich mascarpone and intense espresso. Choose classic, pistachio, or hazelnut
NV Marsala Mille Semi Secco, Rallo Azienda Agricola, Sicily, 75ml | £12
- Profiterole | with chocolate sauce** 15
Delicate choux pastry with chocolate sauce, served with pistachio or strawberry
NV Pedro Ximénez, Bodegas Gutierrez Colosía, Jerez, Spain, 75ml | £13
- Tartufo** 13
Dark chocolate mousse with pear compote and hazelnut ice cream
2023 Brachetto D'Acqui, Contero, Piedmont, 75ml | £13
- Limone** 12
Amalfi lemon with ricotta and white chocolate, for bright citrus and smooth sweetness
2023 Moscato d'Asti, Contero, Piedmont, 75ml | £11
- Affogato** 7
A scoop of gelato - vanilla, hazelnut, or pistachio - covered in espresso
- Gelati** each 5
Selection of ice cream and sorbets
- Formaggi** 17
Italian artisanal cheeses with truffle honey, carasau bread, and grapes
10 Years Old Tawny Port, Delaforce, Real Companhia Velha, Portugal, 75ml | £12