



AZZURRA

RISTORANTE DI MARE ITALIANO

Event Menu

EVENT MENU

£120 pp

OPTIONAL ARRIVAL CHAMPAGNE & CANAPÉS PACKAGES:

A glass of Pommery Brut Royal, Reims & four canapés **£40 pp**

A glass of Veuve Clicquot 'Yellow Label' Brut, Reims & four canapés **£65 pp**

A glass of Dom Pérignon, Épernay, 2012 & four canapés **£100 pp**

SAMPLE CANAPÉS

Crespelle, smoked salmon mousse, oscietra caviar

Scallop tartlet, smoked salmon roe, basil oil

Lobster panzerotto

ANTIPASTI

Hand-picked crab meat, compressed cucumber, tomato consommé, parsley oil

Sicilian red prawns, blue salt, grated caviar

Fish charcuterie, swordfish pancetta, red tuna bresaola, amberjack ham, seabass nduja

Jerusalem artichoke and white truffle soup, porcini mushrooms, crostini | vg

SECONDI

Spaghetti with raw langoustine, tuna bottarga, lemon

Ippoglosso halibut fillet, roasted salsify, crispy oyster, oyster mayo, parsley sauce

Filetto di manzo, grilled and smoked beef fillet, black truffle and potato millefoglie, black garlic, chervil

Black truffle tagliolini, grated egg yolk, aged parmesan | v or vg

Complimentary selection of side orders for the table

DOLCI

Tiramisu (*chose from*): classic, pistachios, hazelnut

Dark chocolate rocher, praline, hazelnut, caramel

Limone, Amalfi lemon, ricotta, white chocolate

Italian artisanal cheese selection

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. A15% discretionary service charge will be added to the final bill.

v - vegetarian vg - vegan