



AZZURRA

RISTORANTE DI MARE ITALIANO

Event Menu

EVENT MENU

£90 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

Roasted cauliflower and black truffle soup, herbs croutons, crusco pepper oil | vg

Fritto misto, squid, courgette, prawn, red mullet, sardines, roasted garlic mayo

Seabass crudo, Sardinian mullet bottarga, basil oil

Pulled chicken salad, baby gem, avocado, red pepper mayo

SECONDI

Linguine alle vongole, clams, chili, parsley, tomato pangrattato

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

Zucchini risotto, Sicilian red prawns, anchovies colatura breadcrumb

Thin crust pizza, yellow cherry tomato sauce, artichokes, Taggiasche olives, spinach | 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