

# AZZURRO

ITALIAN KITCHEN + BAR



## BREAD & OLIVES

MARINATED OLIVES **V VG GF** 5.45

**GARLIC BREAD **V****  
toasted Italian bread with garlic and parsley butter 5.95  
with melted mozzarella 7.45  
with caramelised onions, mozzarella 7.95

**BASKET OF WARM ITALIAN BREAD **V VG**** 4.95

**BRUSCHETTA **V VG**** 7.45  
toasted Italian bread, tomatoes, olive oil, garlic, basil

## STARTERS

**SALAD CAPRESE **V GF**** 9.95  
beef tomato, mozzarella, basil, green pesto

**CALAMARI** 9.95  
crispy seasoned squid, garlic mayonnaise

**ARANCINI** 9.95  
risotto rice balls filled with Bolognese, mozzarella, tomato and basil sauce

**PRAWN COCKTAIL **GF**** 9.95  
prawns, cos lettuce, Marie Rose sauce, paprika

**HALLOUMI **V GF**** 9.95  
halloumi, roasted peppers, sweet chilli sauce

**MINISTRONE **V VG**** 7.95  
classic tomato and vegetable soup, toasted focaccia

**ANTIPASTO** small 9.95 | large 19.95  
A single or sharing plate of:  
Italian cured ham, fried halloumi, roasted peppers, olives, grilled courgettes, caramelised onions

## SALADS

**CHICKEN CAESAR** small 9.95 | large 17.50  
chicken, cos lettuce, garlic croutons, Grana Padano, Caesar dressing

**SUPERFOOD **V VG GF**** small 9.95 | large 17.50  
beetroot, quinoa, pomegranate, buckwheat, spinach, rocket, radishes, walnuts, vinaigrette

**HALLOUMI **V GF**** small 9.95 | large 17.50  
halloumi, cashew nuts, cherry tomatoes, grilled courgette, mixed leaves, pomegranate seeds, honey, mango and chilli dressing

**AZZURRO **GF**** small 9.95 | large 17.50  
goat's cheese, chicken, beetroot, marinated tomatoes, free range-egg, mixed leaves, vinaigrette

*add extra to your salad*

chicken 3.00   prawns 3.00

*Lunch Special*

EVERY DAY 11AM - 4PM

ANY PIZZA OR PASTA FROM THE MENU  
WITH A SELECTED DRINK\*  
FOR 17.95

\*drinks included: fruit juice, draught Coke, Diet Coke, Coke Zero, Schweppes lemonade, half pint of Peroni or 125ml glass of house wine

## PASTA

*gluten free fusilli pasta available*

**SPAGHETTI BOLOGNESE** 17.95  
traditional Italian minced beef Bolognese

**PENNE FORESTIERE** 17.95  
oven baked penne pasta dish with chicken, mushrooms, mozzarella, Grana Padano, creamy basil pesto

**TAGLIATELLE AZZURRO** 17.95  
chicken, sautéed leeks, broccoli, Gorgonzola cheese sauce, topped with crispy prosciutto ham

**SPAGHETTI CARBONARA** 17.95  
smoked pancetta, egg, Grana Padano, black pepper, a touch of cream

**TAGLIATELLE FUNGHI **V**** 17.45  
mushrooms and spinach sautéed with thyme and garlic, creamy white wine sauce

**PENNE CAPRINO **V**** 17.95  
baked penne pasta, goat's cheese, mozzarella, peppers, onions, tomato sauce

**PENNE ARRABBIATA **V VG**** 15.95  
spicy sauce of fresh cherry tomatoes, garlic, chilli

**TAGLIATELLE SALMONE** 18.95  
smoked salmon, asparagus, white wine, cream

**SPAGHETTI VENEZIANA** 18.95  
prawns with garlic and chilli in a lemon, cherry tomato, parsley, olive oil and white wine sauce

**PENNE POLLO PICCANTE** 17.95  
chicken, spring onion, spicy chilli tomato sauce, topped with mascarpone and rocket

**LASAGNE** 18.95  
layers of pasta with a traditional Italian Bolognese sauce and béchamel

*add extra to your pasta*

chicken 3.00   prawns 3.00

## PIZZA

**MARGHERITA **V**** 15.95  
mozzarella, basil leaves, tomato sauce,

**AZZURRO** 16.95  
ham, mushrooms, red onions, mozzarella, tomato sauce

**DANIELE **V**** 17.45  
goat's cheese, caramelised red onions, roasted peppers, mozzarella, rocket, tomato sauce

**CARNE GUSTO** 17.95  
chicken, pepperoni, prosciutto ham, mozzarella, tomato sauce

**CALZONE CLASSICO** 17.95  
folded pizza filled with ham, mozzarella, mushrooms, oregano, topped with tomato sauce and served with rocket

**ITALIANA** 17.95  
pepperoni, mozzarella, tomato sauce

**SPICY BEEF** 17.95  
spicy beef, roasted peppers, mozzarella, tomato sauce

*add extra pizza topping*

2.50 EACH  
olives, red onion, mushrooms, rocket, roasted peppers

3.00 EACH  
chicken, ham, pepperoni, prawns

*add dips* 0.75 EACH OR THREE FOR 2.00

garlic butter, sweet chilli, basil pesto

## BURGERS

**BEEF BURGER** 18.95  
100% beef burger, tomato, rocket, mozzarella, red onion, mustard mayonnaise, brioche bun, French fries

**CHICKEN BURGER** 18.95  
breaded chicken escalope, tomato, rocket, mustard mayonnaise, brioche bun, French fries

**HALLOUMI BURGER **V**** 18.95  
halloumi, roasted peppers, rocket, sweet chilli sauce, brioche bun, French fries

## SIDES

all 4.95

**FRENCH FRIES **V****

**TOMATO AND ONION SALAD **V VG GF****

**MIXED SALAD **V VG GF****

**ROCKET, GRANA PADANO, OLIVE OIL, BALSAMIC GLAZE **GF****

**TUSCAN ROAST POTATOES **V****

## SPRITZ

**APEROL SPRITZ** 12.95  
Italian aperitif (50ml), Prosecco, soda, slice of orange

**VODKA SPRITZ** 12.95  
Vodka, Prosecco, cranberry juice, strawberry, lemon

**LEMON SPRITZ** 12.95  
Limoncello, Prosecco, soda, mint, lemon

## MOCKTAILS

**ELDERFLOWER MOJITO** 6.95  
Lime, mint, elderflower cordial, soda

**BLUEBERRY TWIST** 6.95  
Blueberry syrup, lemon, soda, lemonade

**SUNRISE** 6.95  
Orange juice, peach purée, grenadine

## BEER & CIDER

*Draught*

|                      | ABV  | ½ PINT | PINT |
|----------------------|------|--------|------|
| PERONI, ITALY        | 5.1% | 4.95   | 7.95 |
| GUINNESS, IRELAND    | 4.1% | 4.95   | 7.95 |
| MEANTIME IPA, LONDON | 4.7% | 4.95   | 7.95 |

*Bottles*

|                            |                                                                | 500ML | 8.95       |
|----------------------------|----------------------------------------------------------------|-------|------------|
| CORNISH ORCHARDS CIDER     | apple (5%), raspberry/elderflower (4%), cherry/blackberry (4%) |       |            |
| PERONI GLUTEN FREE MORETTI |                                                                | 5.1%  | 330ML 6.95 |
| CORONA                     |                                                                | 4.5%  | 330ML 6.95 |
| CAMDEN HELLS LAGER         |                                                                | 4.6%  | 330ML 6.95 |
| LONDON PRIDE               |                                                                | 4.1%  | 330ML 6.95 |
| PERONI NON ALCOHOLIC       |                                                                | 0.0%  | 330ML 6.95 |
| GUINNESS 0%                |                                                                | 0.0%  | 538ML 7.50 |

## LIQUEURS

|                  | ABV   | 25ML | 50ML  |
|------------------|-------|------|-------|
| MARTELL COGNAC   | 40.0% | 7.45 | 11.95 |
| REMY MARTIN VSOP | 40.0% | 8.95 | 14.95 |
| COURVOISIER      | 40.0% | 7.45 | 11.95 |
| BAILEYS          | 17.0% |      | 8.95  |
| TIA MARIA        | 20.0% | 7.45 | 11.95 |
| AMARETTO         | 28.0% | 7.45 | 11.95 |
| SAMBUCA          | 38.0% | 7.45 | 11.95 |
| TEQUILA          | 38.0% | 7.45 | 11.95 |
| LIMONCELLO       | 27.0% | 7.45 | 11.95 |

## SPIRITS

a great selection of spirits and mixers are available - please ask your waiter

## ITALIAN CLASSICS

**CHICKEN MILANESE** 24.95  
butterflied and breaded chicken breast served with either:  
Tuscan roast potatoes and seasonal vegetables  
OR spaghetti in a tomato and basil sauce

**RISOTTO CONTADINO **GF**** 19.95  
chicken, pancetta, peas, white wine, mascarpone

**TUSCAN BEEF STEW** 26.95  
a hearty Italian stew of beef, carrots, onions, celery, pancetta, peas, potatoes, thyme, white wine and tomato sauce

**MEDITERRANEAN SEA BASS** 24.95  
sea bass fillets, Tuscan roasted potatoes, Mediterranean salad, balsamic glaze, fresh lemon

**RISOTTO SALMONE **GF**** 19.95  
smoked salmon, cream, broccoli, mascarpone

## DESSERTS

**CLASSIC TIRAMISU **V**** 9.95  
coffee, Savoiardi biscuits, mascarpone, Tia Maria

**CROSTATA DI MELE **V**** 8.95  
warm apple pie, vanilla ice cream

**AFFOGATO **V**** 7.95  
vanilla ice cream, espresso coffee, crushed amaretti biscuits

**STICKY TOFFEE PUDDING **V**** 9.95  
served warm, with vanilla ice cream and caramel sauce

**CHOCOLATE BROWNIE **V**** 8.95  
warm homemade brownie, vanilla ice cream

**LIME POSSET **V**** 8.95  
a citrus custard with cream, sugar and lime, served with a fruit compote and shortbread biscuit

**GELATO **V**** 7.95  
chocolate, salted caramel, vanilla, strawberry

**TORTINO AL CIOCCOLATO **V**** 9.95  
chocolate sponge covered in melted chocolate fudge sauce with vanilla ice cream

**PROFITEROLES **V**** 8.95  
choux pastry filled with cream, chocolate sauce

**CROSTATA AL CIOCCOLATO **V VG**** 9.95  
Belgian chocolate tart with coconut and mixed nuts, salted caramel ice cream

**LEMON SORBET **V VG GF**** 7.95

## COCKTAILS

**MOJITO** 12.95  
White rum (50ml), sugar syrup, fresh lime, soda, mint

**NEGRONI** 12.95  
Gin, sweet vermouth, Campari, slice of orange, served on the rocks

**ESPRESSO MARTINI** 12.95  
Espresso coffee, Tia Maria, Vodka, sugar syrup

**RUM PUNCH** 12.95  
Spiced rum, pineapple juice, grenadine, slice of orange

**PEACH BELLINI** 12.95  
Prosecco, white peach purée

**PIMM'S** 11.95  
Pimm's (50ml), lemonade, strawberry, cucumber, mint

**FIERY GINGER GIN** 12.50  
Bombay Sapphire Gin, ginger beer, fresh lime, mint

**ENGLISH GARDEN G&T** 12.50  
Hendrick's Gin, tonic, twist of elderflower, cucumber, mint

**MARGARITA** 12.95  
Tequila (50ml), triple sec, lime juice, sugar syrup over ice in a salt rimmed glass

**BLOODY MARY** 11.95  
Vodka, tomato juice, Tabasco, Worcestershire sauce, lemon

**STRAWBERRY ROSSINI** 12.95  
Prosecco, strawberry purée

*All spirits 25ml unless stated*

## WINE

*White*

|                                                                        | 175ML | 250ML | BOTTLE |
|------------------------------------------------------------------------|-------|-------|--------|
| HOUSE WHITE, CASTELBELLO, ITALY                                        | 7.95  | 10.45 | 29.95  |
| dry and refreshing with hints of citrus, peach and spice               |       |       |        |
| SAUVIGNON BLANC, MONTE VERDE, CHILE                                    | 8.95  | 11.45 | 32.95  |
| classic gooseberry flavours enhanced by tropical fruit and zesty lemon |       |       |        |
| CHENIN BLANC, CULLINAN VIEW, S AFRICA                                  | 9.95  | 11.95 | 34.95  |
| deliciously fresh and creamy with a peachy fruit character             |       |       |        |
| CHARDONNAY, SHORT MILE, AUSTRALIA                                      | 10.45 | 12.95 | 37.95  |
| fresh with citrus flavours and a crisp finish                          |       |       |        |
| PINOT GRIGIO, MARCHESI, ITALY                                          | 10.95 | 13.95 | 39.95  |
| dry palate with a citrus finish of green apple, pear and melon         |       |       |        |
| SAUVIGNON, PETAL & STEM, NEW ZEALAND                                   | 12.95 | 15.95 | 47.95  |
| outstanding wine with hints of guava and passion fruit                 |       |       |        |
| GAVI DI GAVI, SERAFINO, ITALY                                          | 13.95 | 16.95 | 49.95  |
| a really classy, top end, dry Italian with floral aromas               |       |       |        |

*Sparkling*

|                                                                    | 125ML | BOTTLE |
|--------------------------------------------------------------------|-------|--------|
| PROSECCO, ITALY                                                    | 9.95  | 44.95  |
| elegant and crisp with delicious apricot, pear and citrus flavours |       |        |
| MOËT & CHANDON, CHAMPAGNE, FRANCE                                  |       | 95.00  |
| a classic Champagne which is wonderful for celebrating anything!   |       |        |

*Red*

|                                                                       | 175ML | 250ML | BOTTLE |
|-----------------------------------------------------------------------|-------|-------|--------|
| HOUSE RED, CASTELBELLO, ITALY                                         | 7.95  | 10.45 | 29.95  |
| soft light wine with flavours of ripe plum and cherry                 |       |       |        |
| MERLOT, MONTE VERDE, CHILE                                            | 8.95  | 11.45 | 32.95  |
| supple and intensely fruity with ripe red berries and plums           |       |       |        |
| MONTEPULCIANO, MARCHESI, ITALY                                        | 9.95  | 11.95 | 34.95  |
| dry, soft taste and lightly tannic with delicate hints of ripe cherry |       |       |        |
| CABERNET SAUVIGNON, GRANFORT, FRANCE                                  | 10.95 | 13.95 | 39.95  |
| rich blackcurrant flavours with a soft finish                         |       |       |        |
| MALBEC, LUNA DEL SUR, ARGENTINA                                       | 11.95 | 14.95 | 44.95  |
| delicious spicy undertones with dark and red fruits                   |       |       |        |
| RIOJA, DON JACOBO CRIANZA, SPAIN                                      | 12.95 | 15.95 | 47.95  |
| an excellent Rioja matured for 12 months in American oak              |       |       |        |
| RIPASSO, SUPERIORE, ITALY                                             | 13.95 | 16.95 | 49.95  |
| a beautiful Italian classic known as the 'baby Amarone'               |       |       |        |

*Rosé*

|                                                                      | 175ML | 250ML | BOTTLE |
|----------------------------------------------------------------------|-------|-------|--------|
| HOUSE ROSÉ, CASTELBELLO, ITALY                                       | 7.95  | 10.45 | 29.95  |
| delicious raspberry fruit with a refreshing finish                   |       |       |        |
| PINOT GRIGIO ROSÉ, MARCHESI, ITALY                                   | 10.95 | 13.95 | 39.95  |
| delicate strawberry fruit with a bouquet of wild flowers and vanilla |       |       |        |
| CÔTES DE PROVENCE, HERITAGE, FRANCE                                  | 13.95 | 16.95 | 49.95  |
| beautiful soft, blush style rosé with aromas of peach and pear       |       |       |        |

*Wine also available in 125ml measures*

**V** Suitable for Vegetarians   **VG** Suitable for Vegans   **GF** Gluten Free   All liqueurs served 25ml unless stated

**ALLERGENS:** As all of our food is cooked fresh in a kitchen that contains various allergens we cannot guarantee that any dish is totally allergen free. Full allergen list available on request.

www.azzurro-restaurant.co.uk

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