



Amalfi Brunch

AZZURRA

Three Courses
54 per person

UPGRADE TO A 90 MINUTE BOTTOMLESS PACKAGE

Sommelier's Selection of Red, White or Rosé Wine
+30 per person

Ruggeri Argeo Prosecco or Amalfi Paloma
+36 per person

Veuve Cliquot Yellow Label Champagne
+85 per person

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 12.5% discretionary service charge will be added to the final bill. | v - vegetarian vg - vegan



Starters

TO SHARE

SEA BASS TARTARE

chilli, tomato, chives, hazelnuts, lemon

PIZZETTA MARGHERITA

buffalo mozzarella, tomato sauce, basil

BURRATA

burrata, heritage tomato carpaccio, relish, cucumber

FRITTO MISTO

calamari, prawn, sea bream, zucchini, garlic mayo

Mains

CHOOSE YOUR MAIN

RIGATONI ALLA NORMA

aubergines, tomato sauce, basil, spicy ricotta salata

RISOTTO AI FRUTTI DI MARE

Sicilian red prawns, mussels, clams, baby squid, Amalfi lemon

CHICKEN

tomato, garlic and ginger marinated boneless baby chicken, rocket salad

GRILLED SEA BASS FILET

green beans, salsa verde

SPAGHETTI ALL'ASTICE

native lobster, Datterini tomato, basil

Supplement 13

Dessert

TO SHARE

DESSERT PLATTER

selection of Azzurra desserts