

Lunch Menu

3 Courses £7.50

Starters

Home made minestrone soup (v)

Bruschetta with fresh tomato, basil and mozzarella (v)

Grilled tomatoes, asparagus and prawn cocktail salad

Spicy chicken wings with red wine and herb sauce

Smooth chicken liver paté and toasted bread

Deep fried garlic mushrooms with garlic mayonnaise (v)

Mains

Sautéed lamb liver 'veneziana'

Grilled rib-eye steak with garlic butter or pepper sauce (ext £4.50)

Pan fried chicken breast with a mushroom and cream sauce

West coast mussels in a spicy tomato and herb sauce

Penne arrabbiata (v)

Home made meat lasagna

Risotto Vegetariano (v)

Dessert or coffee

*all our meat dishes are served with fresh vegetables and potatoes

**10% service charge will be added to parties of five or more

Azzurro

Pre-theatre Menu

3 Courses £11.90

Starters

- Home made minestrone soup (v)
- Baby mozzarella, fresh tomato and basil salad (v)
- Home made meatballs with fresh tomato sauce
- Grilled sardines with fresh salad, chili and lemon oil
- Smooth chicken liver paté and toasted bread
- Bruschetta with fresh tomato, basil and mozzarella (v)

Mains

- Sautéed lamb liver 'veneziana'
- Chicken milanese served with spaghetti napoletana
- Grilled rib-eye steak with wild mushroom and cream sauce (ext £4.50)
- Roast salmon with grilled vegetables in a tarragon cream sauce
- Gnocchi sorrentina with fresh tomato and mozzarella (v)
- Home made meat lasagna
- Penne arrabbiata (v)

Choice of desserts

*all our meat dishes are served with fresh vegetables and potatoes

**10% service charge will be added to parties of five or more

***Coffee is not included in our offer and is charged at £1.50

Azzurro

Antipasti

Calamari Fritti Deep fried calamari served with sweet chili sauce	5.40	Paté della Casa Chicken liver paté served on toasted bread	4.50
Grigliata Di Verdure (v) Warm platter of grilled vegetables served with herbs, oil and fresh mozzarella	5.40	Prosciutto e Melone Thin slices of parma ham and melon	6.50
Salsiccia Fagioli Italian sausages stewed with beans	5.40	Gamberetti in Salsa Rosa Prawn cocktail	4.90
Sardine alla Griglia Grilled sardines with chili, oil and fresh garden leaves	4.90	Funghi Fritti (v) Deep fried mushrooms in breadcrumbs	4.50
Polpettine al Sugo Meatballs cooked with fresh basil and garlic bread	4.50	Insalata Caprese (v) Fresh mozzarella, tomato and basil	5.00
Bruschetta (v) Toasted bread topped with tomato, mozzarella and basil	4.50	Aletti di Pollo Piccanti Grilled chicken wings in spicy sauce	4.50
Paté della Casa Chicken liver paté served on toasted bread	4.50	Zuppa di Pomodoro (v) Cream of tomato and basil soup	3.50
		Minestrone (v) Freshly made minestrone soup	3.50

Le Carni

Pollo Firenze Chicken stuffed with prosciutto and cheese, baked and served with napoli sauce and grilled asparagus	12.90	Bistecca alla Griglia Grilled sirloin steak	16.50
Pollo Parmigiana Breaded and shallow fried chicken topped with tomato sauce and melted mozzarella	12.50	Bistecca al Funghetto Sirloin steak cooked in a mushroom and red wine sauce	16.50
Lambs Liver 'Veneziana' Sautéed lambs liver 'veneziana' with onions and red wine	10.90	Vitello Milanese Veal in breadcrumbs served with spaghetti	15.50
Pollo Funghetto Marsala Sautéed chicken with mushrooms and marsala sauce	11.90	Vitello 'Azzurro' Veal cooked in onion, mushrooms and cream sauce	15.50
Filetto alla Griglia Prime fillet grill	17.50	Saltimbocca alla Romana Escalope of veal topped with parma ham, cooked in a white wine and sage sauce	15.50
Filetto al Pepe Verde Pan-fried fillet cooked in brandy green peppercorn finished with cream	17.50		
Filetto Funghi Porcini Fillet steak served in a wild mushroom sauce	17.50		

Il Pesce

Mediterranean Fish Stew with Garlic Bread	13.50	Kings Prawns with Garlic Butter and White Wine Sauce	12.90
Roast Herbed Salmon with Grilled Vegetables	11.90	Sogliola Cardinale Sole with garlic and prawns	11.50
Spaghetti with Mussels, Tomato and Herbs	9.50	Calamari Luciana Fresh calamari in capers, black olives, garlic, chili and fresh tomato	12.50
Scampi Provinciale Cooked in a sauce of onions, oregano white wine and tomato served with rice	12.50		

Side Dishes

Chef's selection of vegetables and potatoes	3.50	Focaccia	2.50
Sautéed potatoes	2.00	Focaccia with fresh tomato	3.50
Lyonnaise potatoes	2.00	Garlic bread	2.00
Roast potatoes	2.00	Garlic bread with cheese	3.00
French fries	2.00	Mixed salad	3.50
Broccoli	2.00	Tomato and onion salad	3.00
Fried zucchini	2.00	Sautéed mushrooms	2.00
Garlic spinach	2.00		

Pasta

Spaghetti Azzurro	8.90	Risotto Funghi	8.90
Stripes of chicken with mixed peppers, onion, garlic and basil with a touch of chili		Rice served with chicken and mushrooms	
Spaghetti alla Bolognese	8.90	Lasagna al Forno	8.90
Spaghetti with tomato, basil and meatballs		Home made meat lasagna	
Spaghetti Carbonara	8.90	Penne Arrabbiata (v)	8.90
Spaghetti served with cream, egg, garlic, bacon and parmesan cheese		Penne served with garlic, chili and tomato sauce	
Spaghetti Napoletana (v)	8.90	Penne Quattro Formaggi (v)	9.50
Spaghetti served with tomato sauce, garlic and fresh basil		Penne served with a mix of four italian cheeses in a creamy sauce	
Spaghetti alla Marinara	10.50	Penne Amatriciana	8.90
Spaghetti served with shellfish, garlic, chili, parsley and tomato		Penne served with onions, smoked bacon, white wine and tomato	
Spaghetti ai Gamberoni	10.50	Penne Salsiccia	8.90
Spaghetti with king prawns, chili, white wine and herbs		Penne served with italian sausage in a pomodoro sauce	
Spaghetti Mezza Notte (v)	6.50	Tagliatelle al Salmone	8.90
Extra virgin olive oil, garlic, chili and parsley		Tagliatelle served with onions, smoked salmon, white wine and cream	
Spaghetti Primavera	8.90	Tagliatelle agli Spinaci (v)	8.90
Fresh peas, baby spinach, carrots, celery, cherry tomatoes and spring onion tossed with garlic, chili, olive oil and spaghetti pasta		Tagliatelle served with spinach, pine nuts, parmesan and cream	
Risotto Vegetariano (v)	8.90	Cannelloni al Forno (v)	8.90
Arborio rice with mixed vegetables		Home made pancake stuffed with fresh spinach and ricotta cheese, baked and served with fresh tomato and basil sauce	

White Wine

- Orvieto Classico Secco** 15.00
1. **Villa Dei Papi - Italy**
A crisp, just off dry, well balanced wine with an aromatic peachy fruit character
- Chardonnay** 15.00
2. **Cantavida - Chile**
A fine medium dry wine with a good weight of citrus fruits. Refreshing
- Chenin Blanc** 16.50
3. **Simonsig - South Africa**
A real quality medium dry, lively, refreshing and award winning wine. The winemakers choice diamond award winner for several years running
- Pinot Grigio** 17.50
4. **Casa Defra - Italy**
A deliciously refreshing white with subtle citrus hints and easy drinking style. Crisp, dry and very elegant
250ml glass - 5.75 | 175ml glass - 4.00
- Pinot Grigio Blush** 17.50
5. **Casa Defra - Italy**
A pale salmon pink colour with a delicate yet lively nose of fresh raspberries and wild strawberries. Crisp, light and fragrant on the palate with a succulent finish
250ml glass - 5.75 | 175ml glass - 4.00
- Sauvignon Blanc** 15.00
6. **Cantavida - Chile**
Made in a purist fashion without the residual excessive sugar or over ripe fruit. The sauvignon is dry, clean, aromatic with refreshing acidity
- Gavi-di-Gavi** 19.00
7. **Villadoria - Italy**
An excellent wine, delicate fragrance and lingering flavour
- Casa Bianco** 13.50
8. **Bianco Sicilia - Italy**
Straw coloured, Bianco Sicilia has a distinctive fruity bouquet and full bodied flavour
250ml glass - 4.50 | 175ml glass - 3.25

Red Wine

- Sangiovese** 13.00
1. **Terre Allegre - Italy**
Bright, soft, light and refreshing plummy with a wide range of fruits and spices
250ml glass - 4.50 | 175ml glass - 3.00
- Cabernet Sauvignon** 15.00
2. **Cantavida - Chile**
A firm, fruity wine with a good backbone
- Merlot** 16.00
3. **Casa Defra - Italy**
A soft, easy drink. Supple and fleshy on the palate
- Nero D'Avola** 18.00
4. **Bella Modella - Italy**
Very fashionable grape. Deep, spicy plum, blackcurrent flavours. A succulent and velvety taste
- Pinotage** 17.00
5. **Simonsylei - South Africa**
The south african red. Robust, spicy and warming
- Montepulciano** 18.00
6. **Montori - Italy**
Intense ruby red. Strapping aromas of spice and dark chocolate with scents of rich crimson and soft red fruits
- Chianti** 19.00
7. **Querceto - Italy**
This tuscan wine is the classic blend of sangiovese and canaiolo producing a soft yet intense wine
- Casa Rosso** 13.00
8. **Botter Sicilia - Italy**
Intense ruby red in colour. Pleasant and intense bouquet, dry fruity and warm
250ml glass - 4.50 | 175ml glass - 3.00