



À la carte

From Nonna's Kitchen to the Shore of Andaman Sea

Azzurra was born and lives with a simple belief, that a luminous heart can be tasted. In the care behind a hand-rolled pasta. In the moment a plate arrives and something in you quietly relaxes.

This is "Cuore Luminoso" the radiant, generous spirit that shapes everything we do, from the first pour of olive oil to the last sip of wine.

Rooted in the coastal kitchens of southern Italy and brought to life on the shores of Bang Tao, we believe the greatest cooking begins with honesty. Pasta rolled and cut by hand. Dough prepared with patience, proved with time. Authentic ingredients carried from the heart of Italy, meeting the finest this island so generously offers.

Here, the traditions of the old country are not preserved behind glass. They are alive, breathing and quietly woven into every dish we set before you — in a place that, with every meal, feels a little more like home.



Born in Palermo, Sicily, Chef Giampiero brings to Azzurra the warmth, memories and soulful flavours.

Giampiero Quartararo grew up in a close-knit family where food was never just something served at the table. His earliest memories belong to his Nonna, whom he lovingly calls his second mother.

In her kitchen, surrounded by the scent of slow-simmering sauces, fresh dough and familiar family voices, he learned that cooking is not about complicated recipes. It is about respect for ingredients, for time and for the people you cook for.

After training at Alma, The International School of Italian Culinary Arts, Chef Giampiero refined his craft in Italy, including time at the one-MICHELIN-starred Ca' Vittoria in Piedmont. There, he learned the discipline, precision and restraint that now shape his cooking at Azzurra.

His menu brings together two worlds: the heartfelt flavours of Sicily and the refined techniques of northern Italy. Every sauce is built slowly, every texture is carefully considered and every dish is prepared with the belief that simple food, when done perfectly, can be deeply memorable.

Chef Giampiero's cuisine is a story of family, craft and heart, served with the generous warmth of an Italian table, where every dish tells a story and every meal becomes a celebration.



Arancine della Nonna

390

Golden fried rice balls filled with tomato and mozzarella, served over a rich, slow-cooked beef ragù.

Inspired by Nonna's recipe, a family tradition lovingly prepared every third Sunday of the month. Arancine are one of Sicily's most comforting dishes, made to bring people together and warm the heart like home.

Palle di Tartufo

440

Crispy fried ricotta and truffle balls, served on a warm Parmesan cheese fondue and finished with freshly shaved black truffle.

Inspired by Chef Giampiero's journey through Piedmont, where he discovered the depth, richness and unmistakable aroma of Italian truffles. This refined dish brings that memory to life with warmth, elegance and indulgence.

Linguine alla Positano

590

Linguine with sautéed zucchini, prawns and their bisque, finished with lemon zest.

A tribute to Chef's Nonna, who prepared this dish during family summer holidays in Positano, using prawns personally caught by Nonno Pietro the night before. Fresh, nostalgic and full of coastal warmth, it carries the taste of summer by the Tyrrhenian Sea.

Ravioli Ricotta e Tartufo

790

Ricotta & truffle ravioli on Parmesan fondue, topped with freshly shaved black truffle.

This dish reflects Chef Giampiero's time in Piedmont, a region celebrated for its prized truffles and elegant northern Italian cuisine. The ravioli is crafted to highlight the earthy character of truffle in a softer, more refined expression, balanced by the richness of ricotta and the smooth depth of Parmesan.

Paccheri al Sugo di Granchio

890

Paccheri in a rich crab sauce, slowly cooked with tomatoes, garlic and a touch of chili, finished with fresh herbs.

A vibrant expression of Mediterranean coastal cuisine, inspired by Chef's journey between Sorrento and the Amalfi Coast, where the flavours of the sea meet the warmth of southern Italian cooking.



Pork



VEG



Vegan



Dairy



Egg



Gluten



Nuts



Shellfish

Spaghettoni al Nero di Seppia e Aragosta 🍷🥚🌿 1,490

Cuttlefish ink spaghettoni paired with tender Phuket lobster, gently cooked in a light Pinot Grigio sauce and finished with aromatic herbs.

Crafted from Chef Giampiero's memories of days when cuttlefish was the catch of the day, this dish elevates a classic coastal flavour with locally sourced Phuket lobster. Rich, elegant and deeply connected to the sea. A must-try for seafood lovers.

Risotto alla Milanese e Ossobuco 🍷 790

Creamy Carnaroli saffron risotto paired with tender, slow-braised ossobuco and enriched with traditional gremolata.

An elegant expression of Northern Italian cuisine, this dish reflects the refined techniques Chef Giampiero mastered during his scholarship at Alma, Italy's renowned culinary school.

Filetto di Manzo 200 g. 🍷 1,490

Grilled Wagyu beef tenderloin served with truffle, Parmesan sauce, grilled asparagus and fresh black truffle slices.

A tribute to Piedmont's celebrated truffle culture, this dish brings together the tenderness of Wagyu beef and the earthy elegance of black truffle. Rich yet balanced, it is crafted for those who appreciate bold flavours with a graceful Italian touch.

Tagliata di Tonno con Caponata 200 g. 790

Seared tuna steak paired with classic Sicilian Caponata, expressing the harmony of sweet and sour flavours.

Inspired by Chef Giampiero's heritage from Palermo, in which Tuna and Caponata are part of a common meal among Sicilian families.



Pork



VEG



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Dairy



Egg



Gluten



Nuts



Shellfish

Bruschetta all' Aglio e Rosmarino 🌿🌾 240

Toasted sourdough, extra virgin olive oil, roasted garlic & rosemary.

Bruschetta Classica 🌿🌾 240

Toasted sourdough topped with Chiang Mai farm tomatoes, garlic, basil & extra virgin olive oil.

Bruschetta al Tartufo 🍄🌾 340

Toasted cereal bread with ricotta cheese, mushroom confit & fresh black truffle.

Minestrone di Verdure 🌿🌾 290

Organic local mixed vegetable soup accompanied by toasted sourdough.

Zuppa di Pesce 🐟🌾 390

Flavourful seafood soup with clams, mussels, prawns and squid, pan-fried with Pinot Grigio and crustacean bisque, served with toasted sourdough.

Crema di Zucca 🍠🌿🌾 290

Pumpkin soup with crunchy pistachios, accompanied by toasted cereal bread.



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Shellfish

Antipasto Misto (Ideal for 2 persons) 990

Selection of Italian cold cuts and cheeses, pickles, walnuts and red onion jam.

Carpaccio di Manzo 540

Thin slices of Black Angus tenderloin, served with rocket leaves, shaved Parmesan and Modena balsamic vinegar reduction.

Prosciutto e Melone 440

Phuket cantaloupe wrapped in thinly sliced Parma ham, served with Modena balsamic reduction.

Melanzane alla Parmigiana 440

Crispy fried layers of eggplant with mozzarella, Parmesan cheese, fresh basil and tomato sauce.

Burrata e Pomodorini 590

Succulent burrata cheese, extra virgin olive oil, garlic, tomatoes and basil pesto.

Add Parma ham for a savoury twist.  100

Insalata Azzurra 440

Hearts of butterhead lettuce and rocket leaves, cherry tomatoes, black olives, marinated artichokes, lemon and extra virgin olive oil croutons and crispy pancetta.

Insalata di Rucola e Radicchio 440

Rocket leaves, radicchio, sun-dried tomatoes, walnuts and Modena balsamic vinegar reduction.



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Shellfish



Pasta

begins long before
it reaches the plate.

It starts with simple ingredients like flour, water and time — brought together by patient hands and guided by feeling as much as technique.

The secret is never in complexity, but in timing. Pasta must be cooked perfectly al dente, firm to the bite with just enough texture to embrace the sauce. It's a small detail, but one that defines the entire dish.

Linguine alla Positano is a perfect example of this philosophy. This dish is a tribute to Chef Piero's childhood summers in Positano, where food was not just prepared — it was lived. His Nonna would cook this pasta using prawns personally caught the night before by his Nonno, bringing the freshness of the sea directly to the table. Lightly sautéed zucchini give sweetness and balance. The prawns are gently cooked and their shells transformed into a delicate bisque—rich in flavor but never heavy.

Everything is finished with a touch of lemon zest, adding brightness and recalling the citrus trees overlooking the Amalfi Coast. It is a dish of memory, simplicity and respect for ingredients—where every element has a purpose and nothing is rushed.

Spaghettoni Aglio, Olio e Peperoncino 🌿 🌾	440
Thick spaghetti with garlic, extra virgin olive oil, chilli, cherry tomatoes and parsley.	
Spaghettoni alla Carbonara 🥚 🐷 🌾	490
Thick spaghetti with organic egg yolks, sautéed guanciale and Pecorino cheese.	
Penne all'Arrabbiata 🌿 🌾	440
Penne with tomato sauce, garlic, chilli, extra virgin olive oil and parsley.	
Linguine alle Vongole 🦪 🌿	490
Linguine with fresh local Thai clams, sautéed with garlic, Pinot Grigio, cherry tomatoes and parsley.	
Rigatoni all'Amatriciana 🥚 🐷 🌾	490
Rigatoni with tomato sauce, sautéed guanciale and Pecorino cheese.	
Homemade Pasta	
Gnocchi alla Sorrentina 🥚 🥛 🥚 🌾 🟩	440
Gnocchi sautéed with tomato sauce and Parmesan cheese, topped with basil pesto and mozzarella.	
Gnocchi ai Quattro Formaggi e Pistacchi 🥚 🥛 🥚 🟩 🌾	490
Gnocchi with Taleggio, Parmesan, Pecorino, and mozzarella cheese sauce, topped with crunchy roasted pistachios.	
Lasagne alla Bolognese 🥚 🥛 🌿	490
Lasagne with classic baked egg pasta sheets, beef ragù, béchamel and Parmesan cheese.	
Fettuccine al Ragu di Nonna 🥚 🌿	490
Egg fettuccine tossed in Chef's Nonna's traditional Sunday beef ragù.	
Fettuccine Pesto e Mascarpone 🥚 🥛 🥚 🟩 🌿	440
Egg fettuccine coated in basil pesto and mascarpone sauce.	
Ravioli Ricotta e Spinaci 🥚 🥛 🟩 🌿	590
Ricotta and spinach ravioli gently tossed in butter and sage sauce.	
Pappardelle al Ragu di Manzo al Coltello e Porcini 🥚 🌿	590
Egg pappardelle tossed with 24-hour slow-braised Wagyu rump, Chianti wine and tomato sauce, accompanied by porcini mushrooms.	

Gluten-free pasta options are available upon request;
however, please note that our dishes are not prepared in a gluten-free environment



Pork



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Dairy



Egg



Gluten



Nuts



Shellfish

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Risotto ai Porcini e Tartufo

590

Carnaroli rice with porcini mushrooms and truffle sauce, emulsified with butter and Parmesan cheese, finished tableside with freshly shaved black truffle.

Risotto di Mare

540

Carnaroli rice with mussels, prawns, squid, seabass and tiger prawn, enriched with crustacean bisque and emulsified with extra virgin olive oil.

Risotto alla Boscaiola

540

Carnaroli rice with champignon mushrooms and Italian sausage, sautéed with Sauvignon Blanc and thyme, emulsified with butter and Parmesan cheese.



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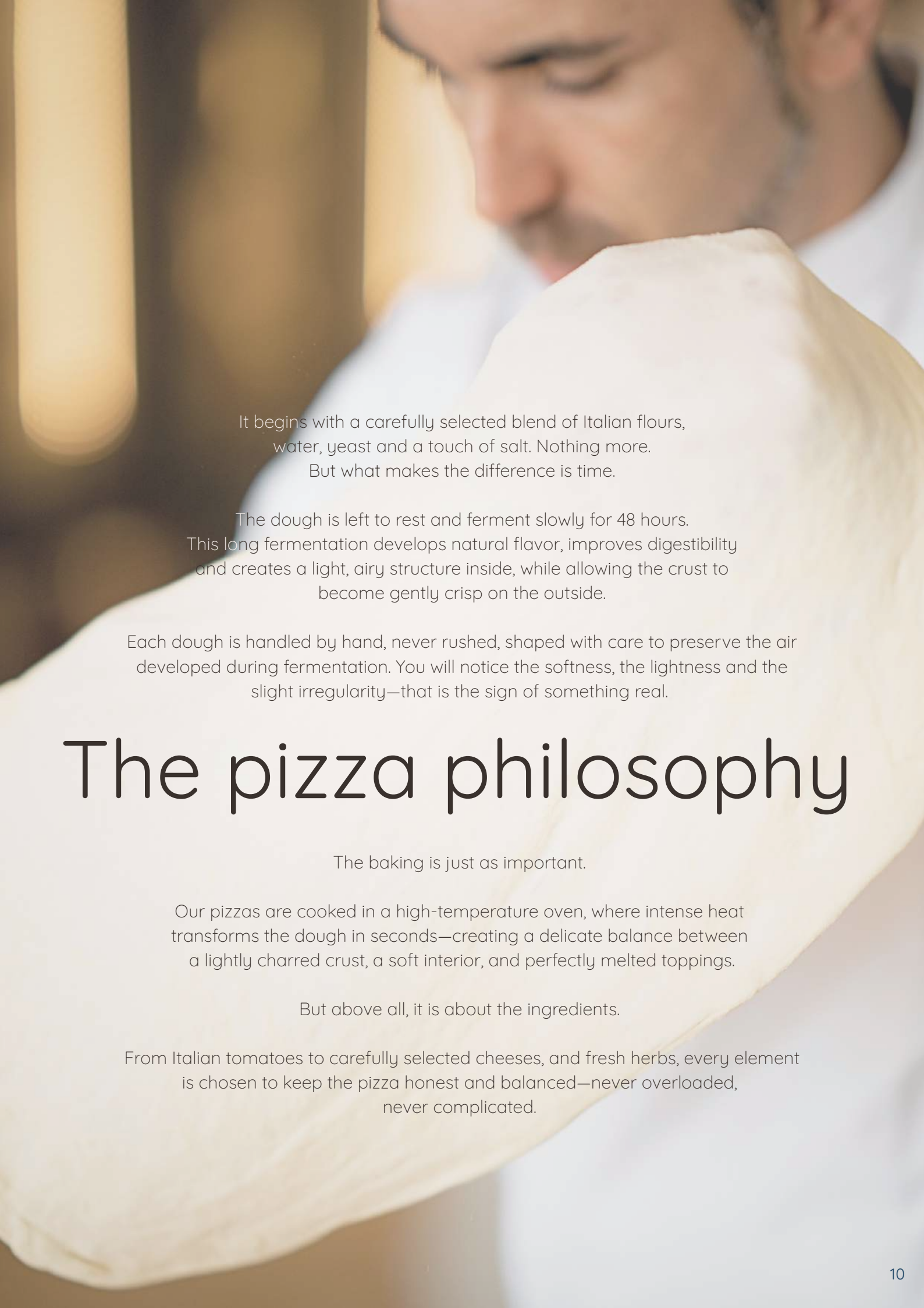
Gluten



Nuts



Shellfish



It begins with a carefully selected blend of Italian flours,
water, yeast and a touch of salt. Nothing more.
But what makes the difference is time.

The dough is left to rest and ferment slowly for 48 hours.
This long fermentation develops natural flavor, improves digestibility
and creates a light, airy structure inside, while allowing the crust to
become gently crisp on the outside.

Each dough is handled by hand, never rushed, shaped with care to preserve the air
developed during fermentation. You will notice the softness, the lightness and the
slight irregularity—that is the sign of something real.

The pizza philosophy

The baking is just as important.

Our pizzas are cooked in a high-temperature oven, where intense heat
transforms the dough in seconds—creating a delicate balance between
a lightly charred crust, a soft interior, and perfectly melted toppings.

But above all, it is about the ingredients.

From Italian tomatoes to carefully selected cheeses, and fresh herbs, every element
is chosen to keep the pizza honest and balanced—never overloaded,
never complicated.

Margherita

Tomato sauce, Mozzarella cheese and fresh basil.

390

Napoletana

Tomato sauce, Stracciatella cheese, capers, anchovies and oregano.

440

Quattro Formaggi

Mozzarella cheese, Gorgonzola, Taleggio and Parmesan flakes.

490

Prosciutto di Parma Rucola e Parmigiano

Tomato sauce, mozzarella cheese, Parma ham, rocket leaves and Parmesan cheese

490

Frutti di Mare

Tomato sauce, mozzarella cheese, mussels, prawns, squid, garlic, parsley and fresh chilli.

540

Diavola

Tomato sauce, mozzarella cheese, spicy salami, 'nduja and black olives.

590

Extra Toppings of Your Choice:

Burrata	200
Parma ham Stracciatella Gorgonzola Anchovy Parmesan Taleggio Seafood Truffle Porcini mushroom	100
Vegetables Salami 'Nduja Mortadella Beef Ham	50

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Prosciutto di Manzo e Funghi

440

Tomato sauce, mozzarella cheese, cooked beef ham and champignon mushrooms.

Vegetariana

440

Tomato sauce, mozzarella cheese, grilled bell peppers, eggplant, zucchini and onions.

Parma e Burrata

640

Tomato sauce, mozzarella cheese, Parma ham and burrata cheese.

Caprese Bianca

440

Mozzarella cheese, Chiang Mai farm tomatoes, basil and oregano.

Mortadella, Pistacchio e Stracciatella

640

Mozzarella cheese, mortadella, roasted pistachios and Stracciatella cheese.

Porcini e Tartufo

640

Mozzarella cheese, porcini mushrooms and black truffle.

Extra Toppings of Your Choice:

Burrata	200
Parma ham Stracciatella Gorgonzola Anchovy Parmesan Taleggio Seafood Truffle Porcini mushroom	100
Vegetables Salami 'Nduja Mortadella Beef Ham	50

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Shellfish

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Cotoletta di Maiale alla Milanese 250 g.

690

Crispy breaded local pork chop, served with roasted potatoes and sautéed champignon mushrooms.

Pollo alla Pizzaiola 200 g.

590

Free-range Klong Phai Farm chicken leg braised in rich tomato sauce with fresh herbs, topped with mozzarella cheese.

Bistecca alla Fiorentina 1.3 kg. (ideal for 2-3 persons)

5,490

Wagyu MB-2 grilled T-bone steak, accompanied by garlic-rosemary potatoes and gravy sauce.

Tagliata di Manzo 200 g.

990

Grilled and sliced Wagyu sirloin, topped with rocket leaves and shaved Parmesan cheese, served with Chianti reduction and jus.

Stinco di Agnello con Pure di Patate 250 g.

890

Slow-braised lamb shank in tomato sauce, served on creamy mashed potatoes with grilled baby carrots.

Filetto di Salmone alla Toscana 180 g.

690

Pan-seared crispy-skin Norwegian salmon fillet, accompanied by two textures of spinach, Parmesan purée and sautéed whole leaves.

Filetto di Branzino 180 g.

590

Crispy skin local seabass fillet served over a smooth pumpkin puree, garnished with toasted pumpkin seeds and a lemon-oregano emulsion.

Tiger Prawns alla Siciliana

790

Grilled tiger prawns topped with Sicilian citrus-scented breadcrumbs, lightly gratinated and served with lemon emulsion.

Grigliata Mista

1,990 (2 persons)

2,990 (4 persons)

A selection of grilled Phuket lobster, tuna, salmon, seabass, prawns and mussels, served with rosemary potatoes and a bright lemon-oregano emulsion.



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Shellfish

Spinaci Cremosi con Anacardi di Phuket 🍵 🍷 🌱 240

Locally farmed creamy sautéed spinach, topped with Phuket cashew nuts.

Patate Novelle Arrosto con Aglio e Rosmarino 🌿 240

Garlic and rosemary roasted locally farmed baby potatoes.

Purè di Patate 🍵 🌱 240

Creamy mashed potatoes.

Grigliata Mista di Verdure 🌿 240

Mixed grilled vegetables: zucchini, eggplant, bell peppers and red onion.

Caponata di Melanzane alla Siciliana 🌿 240

Sweet and sour Sicilian eggplant caponata.



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Shellfish

Children's Favourites

- Spaghetti al Pomodoro**   240
Spaghetti with tomato sauce.
- Spaghetti alla Carbonara**     290
Spaghetti with organic eggs, sautéed guanciale & Parmesan cheese.
- Penne Burro e Parmigiano**    240
Penne with butter and Parmesan cheese.
- Penne Panna e Pomodoro**    240
Penne with pink sauce.
- Penne al Ragu della Nonna** 290
Penne with Nonna's traditional beef ragù.

Mini Pizzas

- Margherita**    240
Tomato sauce & Mozzarella cheese.
- Prosciutto e Funghi**   340
Mozzarella cheese, cooked beef ham & champignon mushrooms.

Main Courses

- Pollo e Patatine**   390
Deep-fried breaded chicken bites with French fries.
- Branzino e Patatine**   390
Deep-fried breaded seabass bites with French fries.
- Filetto di Salmone alla Toscana**  390
Pan-seared salmon bites & creamy spinach.

Side Dishes

- Spinaci Cremosi**   140
Locally farmed, sautéed creamy spinach.
- Patatine Fritte**  140
French fries.
- Purè di Patate**   140
Creamy mashed potatoes.

Gluten-free pasta & pizza dough options are available upon request; however, please note that our dishes are not prepared in a gluten-free environment



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Il Tiramisu   	290
Chef Giampiero's signature tiramisu, plated and finished tableside.	
Panna Cotta alla Vaniglia 	290
Vanilla panna cotta on a bed of raspberry sauce and fresh berries.	
Baba al Rum   	290
Soft sponge cake soaked in orange and spiced rum, topped with homemade whipped cream and fresh orange segments.	
Cannoli alla Siciliana    	290
Deep-fried crunchy traditional Sicilian dough, filled with orange-scented creamy ricotta and roasted pistachios.	
Tortino al Cioccolato dal cuore caldo  	290
Chocolate lava cake accompanied by homemade whipped cream and fresh berries.	
L'Affogato 	290
Your choice of vanilla, pistachio or chocolate ice cream, finished with a bold shot of espresso.	
I Gelati  (Per Scoop)	150
Vanilla Strawberry Chocolate Pistachio 	
I Sorbetti  (Per Scoop)	150
Lemon Coconut	



Vegan



Dairy



Egg



Gluten



Nuts

Italian Traditional Coffee

Moka Coffee (Cup)	150
Moka Coffee for two (Pot)	350
Espresso	120
Espresso Macchiato	120
Double Espresso	120
Americano	120
Café Latte	120
Cappuccino	120
Iced Latte	150
Iced Cappuccino	150

Tea

Earl Grey	120
English Breakfast	120
Peppermint	120
Jasmine	120
Chamomile	120
Strawberry	120

Digestifs

Grappa Bianca Superiore	230
Grappa Carpenè Malvolti	230
Amaro Del Capo	230
Amaro Averna	230
Amaretto Disaronno	230
Sambuca	230
Limoncello	230
Jägermeister	230
Frangelico	230



Wine by Glass

Italy produces more wine varieties than any country on earth, and every region tells a different story. Our list is a small journey through that landscape — from the sparkling vineyards of Veneto to the volcanic soils of Sicily, the rolling hills of Tuscany and the coastal terroir of Apulia.

Prosecco

Glass | Bottle

Prosecco Signore Giuseppe Extra Dry (Veneto)	390 1,950
Prosecco Rosé Millesimato DOC Brut (Veneto)	390 1,950

White Wine

La Piuma Orvieto Classico DOC (Umbria)	290 1,400
Le Poesie Soave Classico DOC (Veneto)	320 1,600
Santoro Chardonnay Apulia IGT (Apulia)	300 1,450
Villa Sandi Pinot Grigio Venezie DOC (Veneto)	340 1,650

Red Wine

La Piuma Montepulciano d'Abruzzo DOC (Abruzzo)	290 1,400
Santoro Primitivo IGT Apulia (Apulia)	290 1,400
Ricossa Barbera d'Asti DOCG (Piedmont)	350 1,650
Chianti Montalbano DOCG (Tuscany)	380 1,900

Rosé Wine

Centovie Rosato Colli Aprutini IGT (Marche)	420 2,000
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Sweet Wine

La Caudrina Moscato d'Asti DOCG	150 1,350
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Prosecco	Bottle
Veneto	
Villa Sandi Il Fresco Prosecco Treviso DOC Brut	1,900
Prosecco Signore Giuseppe Extra Dry	1,950
Prosecco Rosé Millesimato DOC Brut	1,950
White Wine	Bottle
Piedmont	
Ricossa Gavi DOCG	2,000
Pio Cesare Gavi DOCG	2,700
Trentino-Alto Adige	
Peter Zemmer Pinot Bianco Alto Adige DOC	2,400
Peter Zemmer Pinot Grigio Alto Adige DOC	2,500
Veneto	
Prego Pinot Grigio Delle Venezie	1,250
Le Poesie Soave Classico DOC	1,600
Villa Sandi Pinot Grigio Venezie DOC	1,650
Tuscany	
Banfi Le Rime IGT White	1,700
Melacce Montecucco Vermentino DOC	2,100
Mongrana Bianco Toscana IGT	3,100
Umbria	
La Piuma Orvieto Classico DOC	1,400
Marche	
Casal Di Serra Verdicchio Castelli Di Jesi Superiore DOC (EU Organic)	2,100
Abruzzo	
Montipagano Trebbiano d'Abruzzo DOC (EU Organic)	1,850

White Wine

Bottle

Apulia

Santoro Chardonnay Apulia IGT

1,450

Sicily

Da Marino Sicilia DOC

2,350

Sur Sur Grillo Sicilia DOC

2,700

Planeta Etna Bianco

3,100

Sardinia

Stellato Vermentino Di Sardegna DOC

3,600

Rosé Wine

Bottle

Trentino-Alto Adige

Ramato Pinot Grigio Vigneti Dolomiti IGT

2,350

Marche

Centovie Rosato Colli Aprutini IGT

2,000

Red Wines

Bottle

Piedmont

Ricossa Barbera Appassimento DOC	2,300
Viberti Barbera D'Alba Superiore "Bricco Airolì" DOC	2,800
Pio Cesare Barbera D'Alba	2,800
Ricossa Barolo DOCG	4,400
Barbaresco Rio Sordo DOCG	4,500
Damilano Barolo Liste DOCG	5,900
Cossetti Cinquantacinque Barolo DOCG	6,100
Pio Cesare Barbera D'Alba DOC	6,300
Bricco Rocche Brunate Barolo DOCG 2004	11,000

Trentino-Alto Adige

Schiava Alto Adige DOC	2,400
Lagrein Alto Adige DOC	2,800
Monfort Pinot Nero Trentino DOC	2,800

Veneto

Soprasasso Valpolicella Ripasso DOC	1,750
Graticcio Appassimento Veneto IGT	2,100
Rafael Valpolicella Superiore DOC	2,550
Ripasso Della Valpolicella Classico DOC	3,200
Amarone Della Valpolicella Classico DOCG	6,400

Tuscany

Cantina Aretino Tuskanone Tuscany IGT	1,600
Chianti Montalbano DOCG	1,900
Colle Massari Rigoletto Montecucco DOC	2,100
Colle Massari Montecucco Riserva DOC	2,600
Roccapesta Ribeo Morellino Di Scansano DOCG	3,000
Castello Colle Massari Rigoletto Montecucco Rosso	3,000
Castello Banfi Rosso Di Montalcino DOC	3,400
Porta di Adine Chianti Classico DOCG	3,800
Querciabella Chianti Classico DOCG	3,900
Altesino Rosso Di Montalcino DOCG	4,600

Red Wines

Bottle

Tuscany

Le Serre Nuove Tenuta dell'Ornellaia 2009	6,400
Le Chiuse Brunello di Montalcino DOCG 2019	8,300
Tignanello Antinori Toscana IGT 2009	11,050
Castello Banfi Brunello di Montalcino Poggio Alle Mura 2006	12,000
Sassicaia Tenuta San Guido 2005	19,000

Marche

Fonte del Re Lacrima di Morro D'Alba DOC	2,050
San Lorenzo Rosso Conero DOC	2,100
Cumaro Rosso Conero Riserva DOCG	4,500

Abruzzo

Prego Montepulciano d'Abruzzo	1,250
La Piuma Montepulciano d'Abruzzo DOC	1,400
Caleo Montepulciano d'Abruzzo	1,700
Montipagano Montepulciano d'Abruzzo DOC (EU Organic)	1,850
Domino Montepulciano d'Abruzzo Riserva DOC	2,600

Campania

Quintodecimo Terra D'Eclano Irpinia	7,000
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Apulia

Santoro Primitivo IGT	1,400
Talo Primitivo di Manduria DOC	2,350
Aglianico Salento IGT	2,800
Sessantanni Primitivo di Manduria DOC	4,300

Sicily

Sedara Sicilia Rosso DOC	2,500
Sherazade Nero D'Avola DOC	2,800
Cerasuolo Di Vittoria DOCG	2,900
Duca di Salaparuta Duca Enrico Rosso 2003	11,100

Sardinia

Centosere Cannonau di Sardegna DOC	2,300
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Draught Beer

Peroni (500 ml.)	280
Peroni Jug (1 ltr.)	490

Imported Beer

Bottle

Heineken Heineken 0.0 % Asahi San Miguel Light Tiger Peroni	220
Corona	290

Apéritif

Glass

Martini Rosso Martini Bianco Martini Extra Dry Fernet Branca	190
Campari Aperol	230

Vodka

Glass

Smirnoff Red	190
Absolut Blue	220
Absolut Raspberry	230
Ketel One	280
Belvedere	380
Grey Goose	390

Gin

Glass

Gordon's	220
Sabatini	220
Bombay Sapphire	250
Tanqueray	290
Hendrick's	390

Malfy Gin

220

Crafted at Torino Distillati using sun-ripened coastal lemons and pure alpine spring water, this premium gin captures the vibrant essence of the Amalfi Coast. Its bright, citrus-forward profile swaps heavy juniper for a refreshing burst of authentic Mediterranean flavour. Perfectly paired with premium tonic or a splash of Prosecco to start your Italian dining experience.

Malfy Gin Originale | Malfy Gin Rosa | Malfy Gin Con Limone | Malfy Gin Con Arancia

Rum

	Glass
Pampero Blanco	190
Bacardi	200
Havana 3 Years	210
Havana 7 Years	310
Ron Zacapa 23 Years	490

Single Malt Whisky

	Glass
Glenmorangie 10 Years	390
Glenfiddich 12 Years	450
Laphroaig 10 Years	700
Glenmorangie 18 Years	900

Scotch Whisky

	Glass
Ballantine	180
Johnnie Walker Black Label	340
Chivas Regal 12 Years	340

Irish Whisky

	Glass
Jameson	250

American Whisky

	Glass
Jim Beam	180
Jack Daniel's	290

Tequila

Glass

Sierra Silver	210
Sierra Gold	220
Don Julio Blanco	420
Don Julio Reposado	450

Cognac

Glass

Hennessy V.S.O.P.	450
Remy Martin V.S.O.P.	480
Hennessy X.O.	1,200
Remy Martin X.O.	1,200

Liqueurs

Glass

Bailey's Irish Cream Kahlua	230
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Azzurra Signature Cocktails	Glass
Rosso Di Roma Aperol, Campari, Egg White, Lemon Juice, Simple Syrup, Bitter.	370
Caffè Milano Fernet Branca, Sweet Vermouth, Simple Syrup, Espresso Ristretto Italiano.	370
Dolce Vita Gin, Aperol, Vermouth Bianco.	370
Sorrento Sunrise Juice Sierra Silver Tequila, Limoncello, Grapefruit Juice.	370
Diamante Italiano Grey Goose Vodka, Fresh Pomegranate, Maraschino Liqueur Pomegranate Juice, Lime Juice, Simple Syrup.	450
Wine Cocktails	360
Alba Di Capri La Piuma Orvieto Classico DOC, Limoncello, Lime Juice, Soda.	
Sole Di Sicilia Santoro Chardonnay, Vodka, Pineapple Juice, Lime Juice, Basil.	
Amaro Rosso Fizz La Piuma Montepulciano, Aperol, Orange Juice.	
Rubino Di Venezia Santoro Primitivo IGT Puglia, Luxardo Maraschino, Pomegranate Juice, Lime Juice.	
Dolce Rosa Centovie Rosato Colli Aprutini, Strawberry Syrup, Lime Juice, Soda.	
Tramonto Rosato Centovie Rosato Colli Aprutini, Aperol, Soda.	
Bubble Italiano	Glass
Aperol Spritz Hugo Limoncello Spritz Sbagliato Red Velvet Mimosa Bellini	360
Martini Cocktails	Glass
Gin Martini Vodka Martini Espresso Martini Dirty Martini Pomegranate Martini	250
Classic Cocktails	Glass
Mojito Mai Tai Margarita Cosmopolitan Gin Fizz Old Fashioned Daiquiri Manhattan Negroni Whisky Sour Amaretto Sour	240

Non-Alcoholic Drinks

Mineral Water

Acqua Panna 500 ml.	190
Acqua Panna 1,000 ml.	250

Sparkling Water

San Pellegrino 500 ml.	190
San Pellegrino 750 ml.	260

Fresh Fruit Juices

Watermelon, Mango, Pineapple, Coconut	190
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Mocktails

Orange Spritz, Passion Fruit Mojito, Mint Colada, Italian Limonata	160
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Soft Drinks

Coke Coke Light Sprite Soda Ginger Ale Tonic Fanta (Orange, Red, Green)	90
San Pellegrino Tonica (200 ml)	150
Red Bull Silver Blue	220

Italian Soda (330 ml)

Limonata Melograno & Arancia Aranciata Aranciata Rossa Pompelmo	130
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A Moment Worth Sharing

If your dining experience was memorable, we would be grateful for your kind review.

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