

AZZURRO MENÚ

SAPORI DELL'INIZIO (STARTERS)

PORCHETTA DE ARICCIA AL HORNO

Slow-roasted delicate porchetta, paired with an exquisite Pecorino Romano sauce and served with homemade focaccia. 13.30

PARMIGIANA DE BERENJENAS

A classic of Italian cuisine, where fresh eggplant is layered with Mutti tomato sauce and Parmesan cheese, slowly baked to perfection. 11.90

FOCACCIA RIVIERA CON OLIVE SPAGNOLE

Thin focaccia baked to perfection, infused with fresh oregano and sea salt, accompanied by delicious regional olives. 8.50

STRACCIATA DE BURRATA

Creamy burrata served with oven-roasted cherry tomatoes, drizzled with a delicate basil oil. 12.50

BRUSCHETTA TRADIZIONALE AL FORNO

Toasted rustic bread with roasted cherry tomato cream, topped with burrata stracciatella and golden cherry tomatoes. 9.90

ABRUZZO

Smoked scamorza cheese casserole with sautéed mushrooms and tomato compote, served with homemade focaccia. 12.00

VITELLO TONNATO

Thin slices of cold beef drizzled with a smooth tuna cream infused with anchovy essence. 12.00

DELIZIE ITALIANE (CUISINE)

ROSSO MALPELO

Classic spaghetti with a delicious cherry tomato sauce, fresh basil oil, and a generous sprinkle of Parmesan cheese. 15.00

LA DIVINA COMEDIA

Our exclusive version of carbonara, made with a creamy egg yolk, pecorino romano, freshly ground black pepper, and guanciale. 15.50

IL PEASE DI PULCINELLA

Fresh pasta with a traditional Genovese ragù, finished with Parmesan cheese and a hint of black pepper. 16.90

UNO NESSUNO E CENTOMILLA

Fresh pasta served with a vibrant pistachio pesto, stracciatata pugliese, and marinated shrimp. 16.50

IL FANCIULLINO

Al dente spaghetti with authentic Bolognese ragù made from the finest ingredients. 16.50

SAPORE DI MARE

Risotto with fresh shrimp, enriched with Parmesan and mozzarella fior di latte, enhanced by a bell pepper sauce and a hint of lemon zest. 18.50

IL FU MATTIA PASCAL

Golden saffron risotto, topped with creamy Pugliese burrata stracciatella, tender green asparagus, a hint of black truffle oil, and a crunchy sprinkle of crushed pistachios. 18.50.

LA COSCIENZA DI ZENO

Smoked risotto with delicate eggplant, accompanied by oven-roasted tomato and smooth mozzarella, creating a perfect balance of flavors. 17.50.



L'ARTE DELLA PIZZA (PIZZAS)

OUR PIZZAS ARE MADE WITH ARTISANAL DOUGH, CAREFULLY PREPARED WITH VARIOUS TYPES OF FLOUR AND LEFT TO REST FOR 48-72 HOURS, ENSURING A SOFT TEXTURE INSIDE, CRISPY ON THE OUTSIDE, AND DELIVERING AUTHENTIC FLAVOR IN EVERY BITE.

DAMMI SOLO UN MINUTO

Roasted cherry tomato cream with fior di latte mozzarella, toasted cherry tomatoes, Parmesan, and fresh basil. 15,50.

PROSCIUTTO E FUNGHI ALLA FIORENTINA

Mutti tomato sauce, fior di latte mozzarella, sweet ham, and fresh mushrooms. 13,50.

TUTTO IL RESTO È NOIA

Fior di latte mozzarella with roasted red pepper cream, orange, Calabrian 'nduja, and crushed amaretti. 15,50.

MARGHERITA DI NAPOLI

Mutti tomato sauce and fior di latte mozzarella, with a hint of extra virgin olive oil and fresh basil. 11,90.

A ME ME PIACE 'O BLUES

Genovese ragù over mozzarella, finished with Parmesan and a hint of black pepper. 16,50.

PIAZZA GRANDE

Mortadella, pistachio pesto, burrata, and crushed pistachios on a base of fior di latte mozzarella. 16,90.

VEGETARIANA PRIMAVERA TOSCANO

Base of fior di latte mozzarella with eggplant, zucchini, red peppers, and fresh mushrooms. 11,90.

QUATTRO FORMAGGI DELL'ARTE

A blend of cheeses: fior di latte mozzarella, gorgonzola, goat cheese, and Parmesan, for a creamy and flavor-rich experience. 13,50.

AZZURRO

Neapolitan focaccia with marinated shrimp, Pugliese burrata, and pistachio sauce, garnished with crushed pistachios. 17,00.

CAPRICCIOSA VENEZIA

A perfect combination of sweet ham, mushrooms, black olives, and artichokes on a base of Mutti tomato sauce and fior di latte mozzarella. 13,50.

BOLOGNA È UNA REGOLA

Mozzarella fior di latte con ragù boloñés, bañada en una suave bechamel y terminada con crujientes láminas de parmesano. 16,00

AMICI MAI

Fior di latte mozzarella with Bolognese ragù, drenched in a creamy béchamel, and topped with crispy Parmesan flakes. 16,00.

DIAVOLA INFERNO VERONESE

Mutti tomato sauce and fior di latte mozzarella accompanied by spicy spianata, a hint of fresh basil, and extra virgin olive oil. 12,50.

UNICA

Porchetta with smoked scamorza cheese, fior di latte mozzarella, fresh mushrooms, and pecorino romano sauce. 16,00.

AMATRICIANA ROMANA

Mutti tomato sauce and guanciale di Amatrice, enhanced with shavings of pecorino romano and freshly ground black pepper. 12,90.

LEGGERO

Homemade eggplant parmigiana base with fior di latte mozzarella, basil pesto, Parmesan shavings, and fresh basil. 15,90.

NAPOLI ANTICA

A classic combination of anchovies, black olives, capers, and oregano on Mutti tomato sauce and fior di latte mozzarella. 12,00.

PARMA ELEGANTE

Base of fior di latte mozzarella topped with cherry tomatoes, fresh arugula, Parma cured ham, and Parmesan shavings. 15,90.

PENSIERO STUPENDO

Fior di latte mozzarella and gorgonzola, combined with Parma cured ham, drizzled with truffle honey, and topped with crushed walnuts. 16,00.

DELIZIE FINALI (DESSERTS)

CANNOLO

Delicious homemade crispy dough filled with creamy ricotta and finished with pistachio. 8,50.

SEMIFREDDO

Creamy textured ice cream, handcrafted and perfect for finishing a meal. 8,50.

MODENA NERA

Exquisite dark chocolate bars infused with a subtle hint of extra virgin olive oil or truffle oil. 8,50.

LA DOLCE VITA

Artisanal cheesecake with a touch of homemade dulce de leche, the perfect ending to a memorable meal. 8,50.

POSTRE DE LA CASA

Sweet surprise prepared daily by our chef, made with fresh, local ingredients. 8,50.

TIRAMISÙ AL PISTACCHIO

An artisanal twist on the classic tiramisù, made in-house with pistachio cream. 8,50.

DRINKS

COCA COLA. 2,85

COCA COLA ZERO. 2,85

FANTA NARANJA. 2,85

NESTEA. 2,95

AGUA. 2,00

AGUA CON GAS. 2,30

BEER

COPA (ALHAMBRA DE BARRIL). 3,50

COPA CLARA (ALHAMBRA DE BARRIL). 3,60

COPA DE CLARA SIN ALCOHOL. 3,90

BOT. DE CERVEZA ARTESANAL. 4,50

BOT. DE ALHAMBRA SIN ALCOHOL. 3,90

COCKTAILS

APEROL SPRITZ. 7,90

CAMPARI SPRITZ. 7,90

VERMUT MARTINI. 5,50

AMARO DEL CAPO. 3,90

GRAPPA BARRICATA RISERVA. 4,20

CAFÉS

SOLO COFFEE. 1,95

CAFÉ ESPRESSO. 1,95

MACCHIATO. 2,00

COFFEE WITH WHOLE MILK. 2,60

COFFEE WITH OAT MILK. 2,80

AMERICAN COFFEE OR LONG COFFEE. 2,20

DECAF COFFEE. 2,20

CARAJILLO DE BAILEYS. 2,90

HERBAL TEA. 2,50

DECAF. MACCHIATO.. 2,30

DECAF MACCHIATO WITH OAT MILK. 2,70

DECAF. COFFEE WITH MILK. 2,80

DECAF COFFEE WITH OAT MILK. 2,90

CAPUCCINO. 2,90

CAPUCCINO DECAF. 2,95

