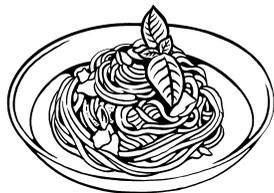


**AZZURRI**  
ITALIAN CUCINA

PRESENTS

*the*  
**Sunday**  
**Sauce**  
*series*



6 WEEKS  
6 PASTAS

SUNDAY

*February 15th*

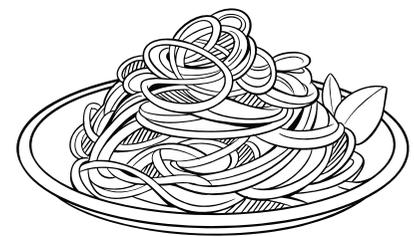
SALAD & APPETIZER

Prosciutto and Melon, Citrus, Basil

Eggplant Rollatini, San Marzano,

Pecorino Romano

PASTA



Pasta e Piselli, Aged Bacon,

Pecorino Romano, Sweet Onion

MAIN

Bell & Evans Chicken Thigh

Cacciatore, Glazed Carrots

Grilled Shrimp & Creamy Parmesan Polenta

DESSERT

Espresso Chocolate Zabaione,

Macerated Strawberries,

Biscotti Crumble

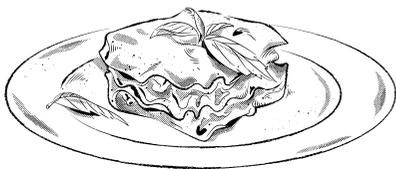
SUNDAY

*February 22nd*

**SALAD & APPETIZER**

Chopped Antipasto Salad, Cured Meats  
and Cheese, Olives, Pepperoncini

Asparagus Roll, Proscuitto Di Parma, Lemon Butter



**PASTA**

Classic Manicotti, Lemon Ricotta, San Marzano

**MAIN**

Cacio e Pepe Chicken Thigh, Peppercorn,  
Parmesan Reggiano

Chilean Seabass, Cannellini Bean, Onion  
Jam, Spinach, Tomato Brodo

**DESSERT**

Assorted Classic Italian Cookies

SUNDAY

*March 1st*

SALAD & APPETIZER

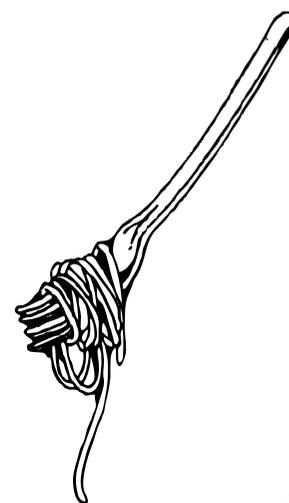
Artichoke, Caprese Salad, Basil, Balsamic Glaze

Stuffed Bread (Stromboli)

Ham & Cheese or Sausage Peppers Onions

PASTA

Lumache, Shitake, Artichoke,  
Roasted Garlic Butter, Lemon



MAIN

Hanger Steak, Marsala Braised Onion & Peppers,  
Sicilian Oregano, Demi-Glacé

Sesame Crusted Faroe Island Salmon,  
Saffron Lemon Orzo

DESSERT

Raspberry Tiramisu

SUNDAY

*March 8th*

SALAD & APPETIZER

Grilled Plum, Aged Goat Cheese, Smoked  
Speck, Toasted Pinenut

Stuffed Mushrooms with Crab,  
Champagne Dijonase



PASTA

Ditalini, Pesto Cream, Pecorino Romano, Chives

MAIN

Chicken & Artichokes, Mushroom,  
Shallot, Lemon Cream

Monkfish Piccata, Lemon,  
Caper, White Wine

DESSERT

Cannoli Cheesecake,  
Ricotta, Lemon

SUNDAY

*March 15th*

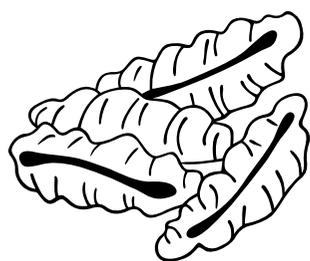
SALAD & APPETIZER

Watermelon & Feta Salad, Olives,  
Pesto, Tarragon

Tempura Zucchini Flower, Ricotta,  
Basil, Honey, Pistachio

PASTA

Cavatelli Puttanesca, Olive, Caper,  
Tomato, Vino Bianco



MAIN

Chicken Milanese, Lemon,  
Grated Pecorino Romano  
Flounder Stuffed with Crabmeat

DESSERT

Zeppoli, Powdered Sugar,  
Fresh Berries

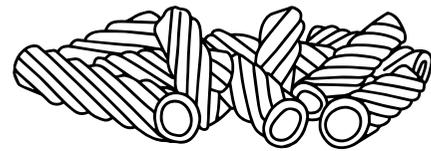
SUNDAY

*March 22nd*

SALAD & APPETIZER

Burrata, Crispy Italian Ham, Asparagus,  
Cherry Tomato. Citrus Vinaigrette, Basil  
Fried Calamari, Tomato Basil, Pesto Mayo

PASTA



Rigatoni, Sunday Sauce, Pepperoni, Sausage

MAIN

Eggplant Parmesan, San Marzano, Basil  
Steamed Mussels and Clams, Garlic,  
Parsley, White Wine Brodo

DESSERT

Almond Gallette, Almond  
Chantilly Cream,  
Vanilla Gelato

# *Details*

FAMILY STYLE

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\$65 per guest



VEGETARIAN  
MODIFICATIONS  
AVAILABLE WITH  
24 HR NOTICE

*visit our website  
to reserve your spot*