

Azure Brunch Kids Menu

Chicken Fingers

Served with Fries

Spaghetti with

Classic Meat Sauce

Penne Pasta with

*Marinara Sauce or Butter
And Parmesan Cheese*

Pasta with Chicken

In a Classic Alfredo Sauce

Macaroni and Cheese

Scrambled Eggs with

Mozzarella Cheese

Pancakes Served with

Blue Berry Butter and Syrup

French Toast Served with

English Sauce and Blue Berry Butter

Drinks

Apple Juice ...\$2.5

Orange Juice...\$2.5

Cranberry Juice..\$2.5

Italian Sodas...\$3.0

Hot Chocolate...\$2.5

Lemonade\$2.0

Shirley Temple..\$3.0

DESSERT

Vanilla or Chocolate Gelato...\$2.5

Sorbet..... \$2.5

Tiramisu...\$3.5

AZURE LUNCH SPECIAL

Any of your favorite Choice just for \$ 9.95

Cannelloni

House made crepes filled with spinach and ricotta cheese
Topped with melted mozzarella cheese in a creamy tomato sauce.

*

Risotto;

Italian Arborio rice with chicken, mushrooms, green peas, fennel and fresh tomato.

*

Penne picatta

tube pasta with chicken, red onion, capers and fresh tomatoes in a garlic white wine sauce.

*

Linguine with fresh clams

sautéed in extra virgin olive oil, garlic chili flakes and white wine sauce.

*

Capelline al pomodoro;

angel hair pasta with mushrooms, and fresh tomato, garlic basil.

*

Vegetable Ravioli;

House made pasta filled with Spinach and seasonal vegetables in whole garlic fresh tomato basil.

*

Spaghetti with Italian sausage,
mushrooms, in a roasted tomato garlic sauce.

House red wine

House white wine

Italian beer \$ 3.5

Domestic beer \$ 3.0

Cocktails \$ 5

Bellini

Mimosa

red sangria

white sangria

Pomegranate martini

Mojito

Italian sodas \$ 3.0

Salads

Azure \$5

Classic Cesar \$5

Butter Lettuce salad \$5

*

Classic Cesar Salad with grilled chicken breast.

*

Insalatta di Salmone;

grilled salmon steak over baby spinach with sundried tomato, red onion, avocado, cucumber, tossed in champagne vinaigrette.

Wine \$6

Panini or Burger

Served with fries or salad

Cheeseburger

Melted mozzarella lettuce, tomato, onion and creamy mustard aioli

*

Panini de pollo

Grilled chicken with grilled eggplant, tomato caramelized onion and creamy mustard aioli

*

Panini con Salsiccie

Grilled Italian sausage roasted red bell pepper, grilled eggplant, mozzarella cheese and creamy mustard aioli

*

vegetable Panini

Grilled eggplant, caramelized onion, roasted red bell pepper melted mozzarella cheese and creamy mustard aioli

*

Appetizers

Polenta Cakes; topped with parmesan cheese porcini sauce.

6

Calamari Fritti; seasoned with fennel served with cilantro aioli.

7

Bruchetta; grilled bread with extra virgin olive oil, fresh tomato, garlic and parmesan cheese on top.

6

Dungeness Crab Cakes; served with Lobster sauce and mix green salad

8

Entrée

Chicken Marsala

Sautéed Chicken breast with mushroom, marsala wine sauce; served with mashed potatoes and vegetables.

*

Chicken picata

sautéed chicken breast with mushrooms, capers, white wine sauce served with mash potatoes and vegetables

*

Calamari Dorati

Calamari steak lightly bread in a lemon white reduction with mashed potatoes and sautéed vegetables.

*

Mizo Glazed Salmon

Dungeness crab meat mashed potatoes asparagus, and red bell pepper, apple fennel salad, roasted tomato basil sauce.

14.95

Sole Dore

Filet of sole lightly battered, sautéed with fresh tomato, parsley, capers, garlic, lemon white wine sauce served with mashed potatoes and sautéed vegetables.

14.95

Pesce

Scallone stake, a succulent blend of scallop and abalone lightly breaded in lemon butter sauce served with mash potatoes and vegetables

14.95

AZURE BRUNCH MENU

Dungeness Crab Cakes; served with lobster sauce and mix green salad.

\$ 10

Eggs Benedict; poach eggs with Canadian Bacon and hollandaise sauce.

9

Alaska Amore; scrambled eggs with Smoked Salmon, scallion and cream cheese.

9

Florentine; scrambled eggs with Italian sausage, mozzarella cheese and spinach.

8

Santa Monica; Scrambled eggs with Fresh tomato, broccoli, mushrooms, spinach Scallion and mozzarella cheese.

8

Classic Caesar Salad; with Chicken

9

Salmon Salad; Grilled Salmon steak over Baby spinach with sundried tomato, red onion, avocado, cucumber tossed in Champagne vinaigrette.

10

Cocktails \$ 5

Bellini

Mimosa

Red Sangria

White Sangria

Mojito

Pomegranate Martini

Italian Sodas \$ 3.0

Lemonade \$ 2.0

Wine \$ 6

House Red

House White

Italian Beer \$ 3.5

Domestic Beer \$ 3

Fresh fruit bowl...6

Yogurt parfaits and granola...6

Brioche French Toast;

Served with English Sauce.

8

Lemon Ricotta Pancakes;
Served with blue berry butter
And Syrup.

8

PASTAS

Cannelloni; crepes filled with spinach Ricotta cheese, melted mozzarella Cheese on top in a creamy tomato sauce

10

Penne Picata; tube pasta with chicken red onion, capers and fresh tomatoes in a garlic white wine sauce.

10

Linguine with fresh clams; sautéed in Extra virgin olive oil garlic, chili flakes and white wine sauce.

10

Spaghetti with Italian sausage; mushrooms in a roasted tomato sauce.

10

Vegetables Ravioli; house made pasta Filled with spinach and seasonal vegetables in a whole garlic fresh tomato basil sauce.

10

DESSERTS

** Tiramisu*

** Warm Apple Strudel server with caramel sauce and vanilla gelatto*

** Crème Brule*

classic vanilla bean custard caramelized top

** Warm Chocolate Cake*

** Profiteroles house made cream puffs filled with*