***Azzuro – Spanish Italian Cuisine***

[***https://azzurro-restaurant.co.uk***](https://azzurro-restaurant.co.uk) ***– real AZZURRO IN UK FYI Guys***

1. **HOME PAGE**

### Welcome to Azzuro Italian Kitchen

**Celebrate a culinary journey through Italy with Azzuro Italian Kitchen re-entry into the heart of Vancouver. The Tuscan-inspired restaurant, located in Yaletown, is just steps away from the Yaletown Skytrain Station.**

**With a Florentine-styled courtyard and sidewalk patio that graces the front of the restaurant, Azzuro carries guests through a traditional Tuscan adventure by experiencing the bold and rich flavours the Italian region is famous for. Its vaulted ceilings, wooden beams, Tuscan tiles, and hand-painted artwork are designed to symbolize the granaries of old and how they represent the storage of food, where every grain is sacred and protected. Upon stepping inside, you will be transported to the beauty of Tuscany and the Mediterranean. The seasonal outdoor garden patio features fresh seasonal flowers and lush greens.**

**Pics / pics / pics**

**2. MENU**

**FOOD**

**APPETIZERS**

**Fresh Half Dozen West Coast Oyster**on Half Shell

**Carpaccio of Beef Tenderloin**with Honey Mustard Dressing

**Diced Pacific Ahi Tuna**Avocado, Grape Tomato Medley

**Smoked Salmon**Gravlax and Balik, Cucumber & Pickled Red Beet

**Antipasti**of Italian Salami and Pecorino Cheese Served with Focaccina Bread

**Prosciutto di Parma**with Parmigiano Reggiano & Cipolline Onion

**Fried Breaded Mozzarella Di Bufala**Tomato Arrabiata Sauce

**Creamy Burrata, Carpaccio**of Zucchini, Cherry Tomato, Baby Arugula with Pomegranate Dressing

**Calamari Fritturina**with fresh lemon

**SOUP**

**Vegan Minestrone Toscano** Vegetables & White Beans Puree

**Stracciatella**mixture of chicken broth, egg & cheese

**Roasted Butternut Squash & Black Trumpet Mushrooms**

**Lobster Bisque**Crème Fraiche

**INSALATE**

**Mix Artisan Lettuce**Fresh Apple, Pumpkin Seeds, and Domenica Fiore Virgin Olive Oil

**Heart of Baby Romaine Wedges**Caesar Dressing & Herb, Garlic Croutons (no eggs)

**Roasted Red Beets**Grilled Scallion, Fresh Burrata Cheese

**Butter Lettuce**with Peppercorn Crusted Warm Goat Cheese

**Grilled Romaine Lettuce Wedges**with Warm Gorgonzola Dressing

**PAST & GNOCCHI**

**Spaghettini Carbonara**Tossed with Pancetta, Egg Yolk & Fresh Pecorino

**Spaghetti Al Nero Di Seppia**Atlantic Lobster Medallion, Cherry Tomato Sauce

**Linguine alle Vongole**Fresh Clams, White Wine Garlic Broth

**Tagliolini**with Rock Prawns & Saffron, Julien Zucchini

**Fettuccine with**Parma Prosciutto and Petit Pois, light cream Sauce

**Penne al Pesto**or Arrabiata Sauce

**Gluten Free Pasta**Green Asparagus, Sundried Tomato and Goat Cheese

**Paccheri Di Gragnano**with Spicy Italian Sausage, Pecorino Cheese

**Chicken Stuffed Tortellini**alla Panna

**Gluten Free Gnocchi**with Oven Roasted Mini San Marzano Tomato and Basil

**Classic Lasagna**al Forno Beef Ragu & Béchamel Sauce

**Cannelloni alla Fiorentina**Filled with Ground Veal and Spinach

**PIATTI Principali (mains)**

**Oven Roasted Pacific Sablefish**Horseradish Crust

**Seared Jumbo Alaskan Scallops**Sweet pea puree, Shellfish Broth

**Wild BC Salmon Filet**Lemon Preserves, White Asparagus, Warm Chives Emulsion

**Grilled Rare Hawaiian Ahi Tuna**Pickled Ginger and Orange Glaze with Riso Nero di Venere

**Half Free-Range Chicken Tuscan Style**with Sage, Rosemary, Garlic and Pomme Puree

**Hand-Cut Grilled Provimi Veal Chop**Pommes Lyonnais & Shallot Jus

**Roasted Spring Rack of Lamb**Fresh Herbs Crust and Bean Cassoulet

**Seared Venison Loin**Savory Bone Marrow Pudding, Chianti Reduction

**Slow Oven-Braised Veal Ossobuco**alla Milanese with Saffron Risotto

**8 Oz Angus Beef Fillet**Cannellini Bean Puree & Au Jus

**Grilled 8 Oz. N.Y. Cut Steak**Green Peppercorn Sauce, Parsley Potato

**Grilled 38 Oz Porterhouse Fiorentina**For Two, Slice Off the Bonewith Arugula and Parmesan Shavings

**DRINKS**

**Italian Aperol Spritz** with Aperol, Prosecco, Sparkling Water, Ice, Orange

**Italian Cream Soda** with Club Soda, Torani Sweetened Syrup, Ice Cubes, Whipped Cream

**Prosecco Negroni** Red Vermouth, Prosecco, Campari, Ice

**Lemon Sorbet Drink** with Lemon Juice, Egg White, Granulated Sugar, Icing Sugar, Vodka, 1 Lemon

**Italian Margarita** with Orange Juice, Blanco 100% Agave Tequilla, Amaretto, Lime Juice

**Sgroppino** (Italian Cocktail) with Prosecco, Vodka, Sorbet, Mint

**Italian 75** with Gin, ice cubes, lemon juice and agave syrup, prosecco.

**Italian Sangria with Dry Rose Wine** (chilled), Orange Liqueur, Firm Ripe Peaches, Strawberries, Club Soda, Ice Cubes

**Cafe Amaretto** Amaretto, Brandy, Hot Coffee, Whipped Cream, Cinnamon

Rich Italian Hot Chocolate with Whole Milk, Whipping Cream, Dark Chocolate, Chocolate Shavings, Cornstarch

**WINE LIST:**

**RED**

**PINOT NOIR**

Bread&Butter, Napa Valley 2020

Domaine Laroche “Chevaliere”

A Louis Latour “Les Pierres Dorées” Burgundy 2018

Martin’s Lane “Fritzi’s Vineyard” Okanagan 2014

Pierre Labet “Coucherias” Beaune 1er Cru 2018

Rodney Strong Russian River 2018

**MERLOT**

La Stella “Fortissimo” Merlot blend 2019

La Stella “Allegretto” Merlot ‘pie franco’ 2015

Mission Hill “Oculus” Okanagan 2017 450 ITA Ornellaia “Le Serre Nuove” Tuscany 2018

Vanessa Vineyard “Right Bank” Merlot/Cab Franc 2016

**CABERNET SAUVIGNON**

5 Vineyards, Okanagan 2020

Austin Hope Paso, Reserve Paso Robles 2019

Black Stallion, Napa Valley 2019

Château Rauzan-Ségla “Ségla” Margaux 2015

240 USA Duckhorn, Napa Valley 2019

ITA Guado al Tasso, Tuscany 2015

Inglenook “Rubicon” Napa Valley 2015

Justin, Paso Robles 2019

La Stella “Espressivo” Okanagan 2018

O’Shaughnessy Napa Valley 2017

Torres “Gran Coronas” Penedès 2018

Trapiche Astica Mendoza 2021

Vanessa Meritage Okanagan 2016

**SYRAH**

Poggio al Tesoro “Mediterra” Tuscany 2019

Vanessa Vineyard, Similkameen 2017

**MALBEC**

Catena “High Mountain Vines” Mendoza 2019

**WHITE**

PICPOUL-DE-PINET

Moulin de Gassac, Languedoc 2021

CHENIN BLANC

Trapiche Astica Mendoza 2020

SAUVIGNON BLANC

Five Vineyards” Okanagan 2021

Franck Millet, Sancerre 2020

PINOT GRIGIO

San Antonio, Sicily 2021

Ogio, Veneto 2021 59

RIESLING & GEWURZTRAMINER

Dr Loosen, Riesling, Mosel 2021

Pfaff, Gewurztraminer, Alsace 2019

Torres “Vina Esmeralda” Gewurzt./Muscat 2021

Le Vieux Pin “Ava” Viognier blend 2021

Vanessa Vineyards, Viognier, Similkameen 2018

Bread & Butter, Napa Valley 2020

Mission Hill “Perpetua” Okanagan 2017

BURGUNDY

Armand Heitz “La Barre” Meursault 2019

Bouard-Bonnefoy, Chassagne-Montrachet 1er Cru

Joseph Faiveley Burgundy 2018

Olivier Leflaive “Les Deux Rives” Chablis 2019

William Fèvre “Sea Edition” Chablis 2020

SPANISH VARIETALS

Abellio, Albarino, Rias Baixas 2020

Hacienda Lopez de Haro, Blanco, Rioja 2020

ITALIAN VARIETALS

Crudo, Catarratto Zibibbo, Sicily 2020

Lunae “Colli di Luni” Vermentino, Liguria 2021

**3. PRIVATE EVENTS**

# Meetings & Events

A dream wedding in a lavish boutique ballroom. A business meeting in an inspiring and light-filled boardroom. An intimate social soirée in one of Vancouver’s best restaurants. Whatever your event, Azzuro Italian Kitchen will make it a memorable occasion.

Our Azzurro Meetings & Events Specialists are here to anticipate your needs and to exceed your expectations. From pre-event planning to those last-minute details, let us take care of everything so that you can focus on what matters most.

*Add Button here (View Capacity Chart)*

**Pic and button**

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| **Event Spaces button** | **Weddings button** | **Groups** | **Films and Entertainment** |
| **Pic** | **Pic** | **Pic** | **Pic** |

## We Gladly Host:

* Groups of modest-size
* Seminars and presentations
* Meetings
* Weddings
* Business lunches and dinners
* Film and production groups
* Networking cocktail receptions
* Social events
* Corporate retreats

**Add Testimonial and pictures below:**

*"We recently completed a 3 ½ day annual general meeting and tied in an executive retreat at the Azzuro Italian Kitchen. The restaurant event planner Pedruno Tellasol did a magnificent job of . . .*[*Read More*](https://www.tripadvisor.ca/ShowUserReviews-g154943-d156564-r804339702-Wedgewood_Hotel_Spa-Vancouver_British_Columbia.html?m=19905)"  
- Iveta M. through Tripadvisor

**4. ABOUT US**

**Picture placed on the left and description on the right.**

**A group of chefs in a kitchen

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## The Beginnings

Finding a collaborator in the workplace -someone you instinctively understand, share values and seek the same ideals as- is next to impossible in the restaurant industry. Yet that’s just what happened when Pedrino Tellasol and Daniel Gallego first worked together at Villa Del Lupo, one of Vancouver’s most beloved Italian restaurants. Telassol hired Gallego in what would become Gallego’s first fine dining post. There, at Tellasol’s posh eatery where Holywood came to dine while in Vancouver, he set the standards of excellence and intensity that proved the foundation for Gallego’s continued career.

**A close up of an octopus

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## Experience Reinvention

The menu is rooted in familiar dishes and Italian favorites but has a sense of adventure and extravagance that comes from Tellasol’s background in fine dining. There are no shortcuts when it comes to the food. In a humble and straightforward manner, Telassol uses the best local, seasonal ingredients and creates everything in-house- from hand-rolled breadsticks to freshly ground sausage to pillowy pasta dough. Each distinct element of a recipe is created as if it is the only ingredient being used Despite this attention to detail, you will not see a genealogy of your dish listed on the menu. The food speaks for itself: quality ingredients, prepared well. Take for example the calamari, used in the Spaghetti Nero, which is braised for three hours before joining the ink squid pasta, the stuffed squid and the tomato soffritto. The extra touches are simply part of the package. With a knowing grin Perini says, “These little details are my advertising budget. If I feed my guests well, they come back for more”.

## Azzuro Italian Kitchen

In front of the house, Gallego maintains an inviting dining room where conversation, great food and a hand-selected mix of music reigns supreme. Azzuro captures the swank of high end but brings it down to earth in the décor, the menu and the friendly service. It is Tellasol’s intention for guests to walk through the door and feel welcome. “It’s simple really -guests expect nice food in a comfortable place. We know what we like and how we want to be treated, so we re-created this for our guests when we built Azzuro”. In addition, Tellasol brings his passion for the grape to the thoughtfully created wine list, which highlights his preference for Italian and BC favourites.

Situated between Yaletown and the heart of Vancouver’s entertainment district, Azzuro mirrors the effervescent community where it’s housed, trendy and new with a little historical charm. Affordably priced and sourcing the best quality food and wine from BC and Europe, Azzuro offers a little something for everyone. Azzuro… keeping things decidedly fresh and cool on the edge of Yaletown.

**(Add Pic)**

**5. CONTACT US**

**Contact us form Add here:**

**Azzuro Italian Kitchen – Yaletown, Vancouver**

For life’s celebrations, corporate events, and get-togethers of every kind, we cater to guests with comfortable Italian hospitality.



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**A screenshot of a form

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