





FOOD MENU

Buon Appetito

  @azzurro753
www.azzurro753.com



OSTERIA ROMANA
Buon Appetito

ANTIPASTI



2-3 pp: 60 | 4-5pp 115

Platter 753

Selection of prosciutto di Parma, mortadella, salami, mixed olives, buffalo mozzarella, breaded and deep-fried bocconcini, breaded and deep-fried meat-stuffed olives & bruschette.

Frittata Patate & Cipolle

Potatoes, brown onions and parmesan frittata.

Mixed Olives & Focaccia

Warm spiced olives and rosemary focaccia.

Prosciutto & Burrata

Thinly sliced prosciutto di Parma aged for 18 months and whole burrata.

Bruschette

Toasted sourdough bread with cherry tomatoes, EVOO, garlic, oregano and fresh basil.

Trippa Alla Romana

Roman-style tripe. Guanciale, pecorino Romano DOP, tripe, tomatoes.

Focacce

- Rosmarino Focaccia: Soft focaccia Pinsa with rosemary and EVOO .
- Aglio & Olio Focaccia: Soft focaccia Pinsa with garlic and EVOO.

Friggitoria (deep-fried you need to try!)

Suppli Classico

Roman-style Arancini. Homemade deep-fried rice balls stuffed with Napoletana sauce & mozzarella.

Suppli Nduja:

Roman-style Arancini. Homemade deep-fried rice balls stuffed with Napoletana sauce, mozzarelline and spicy nduja.

Olive all'Ascolana

Breaded and deep-fried meat-stuffed olives.

Mozzarelline

Breaded and deep-fried bocconcini mozzarella.

Fritturina

Deep-fried salt & pepper calamari served with lemon & garlic mayo.

Special dietary requirements?

Please ask our friendly staff about our alternative options or if you wish to alter an item and we will do our best to accommodate your needs.

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PASTA



- La Carbonara Giusta

Egg yolks, guanciale (cured pork cheek), cracked black pepper and pecorino Romano DOP.

27
- Cacio & Pepe

Homemade tonnarelli pasta with pecorino romano DOP & cracked black pepper sauce.

27
- Al Sud

Mafalde pasta with swordfish, eggplants & cherry tomatoes.

20
- Gnocchi Pesto & Burrata

Homemade potato gnocchi with fresh basil pesto, whole burrata and crunchy guanciale (cured pork cheek).

28
- Cinghiale

Buffalo ricotta & saffron ravioli, wild boar ragu, white wine jus.

15
- Matriciana Sora Lella

Guanciale (cured pork cheek), chilli, Spanish onions, San Marzano peeled tomatoes, pecorino Romano DOP.

19
- 15

FUN FACT about Matriciana Sora Lella

For such a simple dish, the pasta All’Amatriciana or Alla Matriciana is freighted with controversy! People in Amatrice (Central Italy) say it originated in their town, as the name implies. However, in Rome (less than 200 km away), chefs proudly claim it as their own creation and assure its name has nothing to do with its origins. In Amatrice, the dish is simply pasta, tomatoes, cured pork and cheese. But Romans include onions and olive oil. Even the type of pasta is in dispute! But we follow the recipe of Sora Lella, a legendary cook & artist from Rome.

MAINS

- Parmigiana di Melanzane

Homemade eggplant parmigiana with Napoletana sauce, parmesan, mozzarella and fresh basil.

30
- Gamberi Alla Busara

King prawns cooked in rich cherry tomato sauce, flavoured with garlic, chilli, parsley, served with crusty bread to “mop up the sauce”!

35
- Popette Al Sugo

Homemade meatballs slow-cooked in Napoletana sauce. Comes with bread on the side.

4pc: 28
- Porchetta IGP

Authentic Italian pork roast served with truffle potatoes.

39

SIDES

- Roasted Potatoes

16
- Spinaci Alla Romana

Spinach, pine nuts, raisins.

20

SALADS

- Green Salad

Mesculin, cucumbers, cherry tomatoes, black olives and house dressing.

16
- Salau

Heirloom tomatoes, buffalo mozzarella and fresh basil.

20





PINSA ROMANA

Margherita	23
San Marzano DOP tomato sauce, mozzarella and fresh basil.	
Diavola	25
San Marzano DOP tomato sauce, mozzarella, spicy nduja and hot salami.	
Carbonara	28
Egg yolks, guanciale (cured pork cheek), mozzarella, pecorino Romano DOP and black pepper.	
Tricolore 2.0	28
Mozzarella, cherry tomatoes, smoked scamorza, fresh basil pesto and basil leaves.	
Boscaiola	30
Italian pork sausage, mozzarella, porcini mushrooms, black truffle oil, topped with shaves of pecorino Romano DOP and parsley.	
Emilia	28
Rocket, prosciutto di Parma aged for 18 months, creamy ricotta and cherry tomatoes.	
Marinara Reale	25
San Marzano DOP tomato sauce, anchovy fillets, chopped garlic and oregano.	
Ennio	28
San Marzano DOP tomato sauce, mozzarella, prosciutto di Parma aged for 18 months, and wild mushrooms.	
Caprese	28
San Marzano DOP tomato sauce, ox heart tomatoes, fresh buffalo mozzarella, basil and oregano.	

GOURMET PINSA

Madre Mortazza	33
Mozzarella, burrata, mortadella, pistachios and chilli threads.	
Parmigiana	33
San Marzano DOP tomato sauce, mozzarella, layers of deep-fried eggplant, fresh basin and Parmigiano-Reggiano.	
Ariccia	34
Mozzarella, roasted potatoes, porchetta IGP (Italian pork roast), olives, stracciatella and fennel.	

EMPERORS (a panino dressed in a 150gr Pinsa dough)

Caligola	28
Pumpkin, Italian sausage and gorgonzola sauce.	
Marcaurelio	28
Polpette al Sugo. Homemade meatballs slow-cooked in Napolitana sauce.	
Nerone	30
Cime di Rapa, smoked scamorza & crunchy guanciale – cured pork cheek.	

PINSA VS PIZZA

What's Pinsa?
In Roman times, people took a mixture of water, millet, barley and oats (and later spelt) and formed into a flatbread before cooking it into hot ashes and stone.

So, What's the difference?
The main difference between Pizza and Pinsa is the dough. Pinsa dough uses a wheat + soy + rice combination of flours. It also adds more water and way less salt than pizza, creating a lighter, airier crust. **An explosion of flavour that won't weigh you down!**



DOLCI

Nutella Pinsa	16	
Pumpkin, Italian sausage and gorgonzola sauce.		
Tiramisù	16	
Polpette al Sugo. Homemade meatballs slow-cooked in Napolitana sauce.		
Ricotta & Visciole	16	
Cime di Rapa, smoked scamorza & crunchy guanciale – cured pork cheek.		
Cannoli	20	
Polpette al Sugo. Homemade meatballs slow-cooked in Napolitana sauce.		
Affogato	10	
Espresso shot served in moka pot & vanilla gelato.		
• ADD Frangelico – hazelnut liqueur.		13





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From our family to yours **“Dalla nostra alla vostra famiglia”**



Azzurro 753 brings unique Roman hospitality and cuisine to Sydney. Our philosophy blends design, food and values from our beloved homeland. Our love and pride for our Roman origins strongly encouraged us to create a culinary tour of our beloved ancient city through its typical renowned dishes. Here, you'll see the colours, smell the scents and taste the flavours of Rome on a 360-degree sensory experience.

A bit of background history

Azzurro [ad'dzurro] means light blue and is the official colour of Italy. Its origins dated to 1366 when Amedeo VI of Savoy displayed a large blue flag in tribute to the Virgin Mary on a crusade organised by Pope Urbano V, proclaiming “Azzurro” as Italy's national colour.

But you may know the word “Azzurro” from Adriano Celentano's 1968 song describing a lonely summer away from his love.

Last but not least, our number. “753” is a tribute to Rome. A city where charm, vitality, passion, ancient history and modern life melt together like poetry. According to tradition, on April 21st, 753 B.C., Romulus and his twin brother, Remus, founded Rome on the site where a she-wolf suckled them as orphaned infants.

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