AZZURO
RESTAURANT

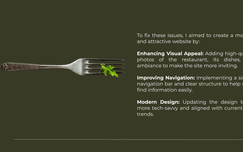
About Project

This project is an updated website for Azzuro Italian Restaurant.
The design of the existing site looks outdated, is not very user-friendly, has poor quality photos and lacks information important to customers (menu and site information and etc.).

Therefore, the goal of the project was to create a modern and convenient design that could potentially attract customers.

The target audience is people of any age who want to eat deliciously. Before starting the redesign, research and analysis of competitors was carried out. This helped to develop a design which successful solution can be used for this project.

Desktop
&
Mobile friendly Design



The Problem:

Azzuro Italian Restaurant's website was outdated and needed an upgrade. It was not user-friendly, lacked engaging photos, and had a poor navigation system, making it difficult for visitors to use and enjoy.

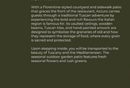
The Solution:

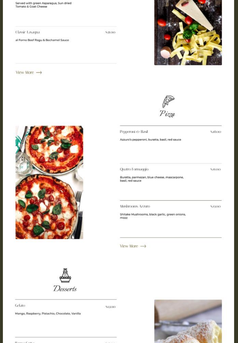
To fix these issues, I aimed to create a modern and attractive website by:

Enhancing Visual Appeal: Adding high-quality photos of the restaurant, its dishes, and ambiance to make the site more inviting.

Improving Navigation: Implementing a simple navigation bar and clear structure to help users find information easily.

Modern Design: Updating the design to be more tech-savvy and aligned with current web trends.





We know how to make the best Italian food in the city

Crisp Fresh Ingredients

Modern Kitchenware

Traditional Recipes

About Us

Finding a collaborator in the workplace- someone you instinctively understand, share ideas and seek the same goals- is a rare gem. It was a stroke of fortune for Tetsuya Ito and Luis Lopez when they met at Vancouver's Tetsuya's and Carver restaurants. Tetsuya's Japanese cuisine is one of Vancouver's most beloved Italian restaurants. Tetsuya's tried and tested recipes would become Carlogo's first fine dining venue.

There, at Tetsuya's posh eatery where Hollywood come to dine while in Vancouver, he set the standards of excellence and intensity that proved the foundation for Carlogo's continuous career.

Learn More →

The selected menus Show great meals as all we make Azzuro Restaurant

Appetizers

Caparata di Bari Bruschetta Pomodoro marinated with Honey Mustard Dressing	Subject
Pinzarella di Patera Served with Parmigiano Reggiano & Cardina Cheese	Subject
Lion Di Gabri Mozzarella Di Bufala Served with Tomato Arrabiata Sauce	Subject

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Pasta

Spaghetti Carbonara Tossed with Pancetta, Egg Yolk & Fresh Mozzarella	Subject
Gnocchi Gorgonzola Served with green Asparagus, Sun-dried Tomato & Goat Cheese	Subject
Cloud Lasagna w Fresh Beef Ragu & Bechamel Sauce	Subject

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Pizza

Pepperoni Red Pepperoni,sausage,ham, Scamiza, Basil, red sauce	Subject
Quattro Formaggio Ricotta, parmesan, blue cheese, mascarpone, basil, red sauce	Subject
Mediterrano Arrabo Artichoke Heartsmonts, black garlic, green onions, moss	Subject

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Desserts

Gelato Mango, Raspberry, Pistachio, Chocolate, Vanilla	Subject
Panna Cotta Vanilla, Vanilla infused, Italian Dessert Topped with a Berry Compote	Subject
Italian Bread Tart Buttery Almond Cream Filling, Decorated with Toasted Almond	Subject

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Call us and book your table for tonight

BOOK A TABLE

+ 1 778 262 2610
or send us a Message on WhatsApp

Mon - Sun 10am - 10pm

THANKS FOR WATCHING

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