

ANTIPASTI

APPETIZERS

PARMIGIANA DI MELANZANE 14.5

Breaded eggplant, Imported Mozzarella cheese, tomato sauce

MOZZARELLA FRITTA 12.5

Fried imported Mozzarella cheese, side of marinara sauce

CALAMARI FRITTI 14.5

Fried calamari, side of tomato sauce

BRUSCHETTA ROMANA 11.5

Tuscan bread, imported Mozzarella cheese, tomatoes, basil, olive oil, garlic, oregano

ESCARGOT ALLA BOURGUIGNONNE 13

Snails, white wine garlic butter

VEGETALI ARROSTITI 12.5

Grilled seasonal vegetables, Tuscan olive oil

ANTIPASTO MISTO 15

Prosciutto, spicy salami, mortadella, reggiano parmigiano cheese

POLENTA ARRABBIATA 9

Fried polenta (corn meal), side of spicy tomato sauce

ZUPPE

SOUP

MINISTRONE 9

Seasonal vegetables, homemade vegetable stock

ZUPPA DI PESCE 16

Red snapper, shrimp, calamari, black mussels, homemade fish stock

PASTA E FAGIOLI 10

Italian beans, pasta, prociutto, homemade vegetable stock

INSALATE

SALAD

MISTA 7

Iceberg lettuce, cherry tomatoes, house vinaigrette

CAPRESE 14

Tomatoes, imported Mozzarella cheese, olive oil, oregano

CESARE 8

Romaine hearts, croutons, parmesan cheese, Caesar dressing

TONNO 17

House imported Mediterranean tuna, tomato, imported Mozzarella cheese, black and green olives

DI MARE 17

Olive oil and lemon marinated seafood

DI POLPO 16

Olive oil and lemon marinated octopus

PLAYA LINDA MEMBERS

ROOM CHARGE POLICY: At payment, please present your room charge card to avoid incorrect room charges. Without this card, we kindly request another form of payment

GF

Gluten-Free

VEG

Vegetarian

S

Spicy



LIVE LOBSTER

GF

When Available. Minimum 2.2 lbs per person. Surcharge on lobster larger than 2.2 lbs.

MARKET PRICE

PASTA

GLUTEN-FREE PASTA AVAILABLE PER REQUEST

LINGUINE CON POLPO 27

Octopus, garlic, olive oil, fresh tomato sauce

SPAGHETTI ALLE COZZE 25.5

Mussels, white wine, garlic, fresh tomato sauce

LINGUINE ALLE VONGOLE 25.5

Clams, garlic or fresh tomato sauce

SPAGHETTI ALLA SALSICCIA 25

Italian sausage, olive oil, garlic, tomato sauce

BUCATINI ALLA PUTTANESCA 20.5

Tomatoes, imported Italian olives, capers, garlic, olive oil

RIGATONI ALLA DANIELE 20

Eggplant, roasted peppers, tomato sauce

GNOCCHI ITALIA 22.5

Tomato sauce, imported Mozzarella cheese

SCAMPI ITALIA 32

Spaghetti, jumbo shrimp, garlic, tomato sauce, touch of cream

PAPPARDELLE ALLA VODKA 21

Tomato sauce, cream, mushrooms

PAPPARDELLE AL SALMONE 28.5

Tomato sauce, cream, fresh wild salmon

GNOCCHI AI QUATTRO FORMAGGI 24

Parmesan, imported Mozzarella cheese, tomatoes

FETTUCCINE ALFREDO 20

VEG

Parmesan cheese, cream

RISOTTO CON ARAGOSTA 43

Caribbean lobster, Arborio rice, parmigiano reggiano cheese, white wine, a hint of cream

LINGUINE FRUTTI DI MARE 36.5

Shrimp, calamari, mussels, garlic, white wine, tomato sauce

SCAMPI AGLIO E OLIO 32

Spaghetti, Jumbo shrimp, garlic, white wine, olive oil

CHEESE RAVIOLI 24

Ricotta, parmesan, imported Mozzarella cheese ravioli, tomato sauce

SPAGHETTI AL FORMAGGIO PARMIGIANO

46 (FOR 2 PERSONS)

Our show-stopping spaghetti with fresh tomato sauce & basil, tossed in Whiskey flambéed wheel of Parmigiano Reggiano at your table.

(Minimum 2 persons)



OPTIONAL ADD-ONS

- Shrimp
- Meatballs
- Chicken
- Sausage

PESCE, CARNE E POLLO

FISH, MEAT AND CHICKEN

RISOTTO ALLA PESCATORA 33

Arborio rice, shrimp, mussels, clams, calamari

PESCE DEL GIORNO MARKET PRICE

Catch of the day. Your choice of grilled, limone, white wine or livornese

GRILLED JUMBO PRAWN 35

Grilled Jumbo prawns,black ink spaghetti flambéed in Pernod (anise-flavored liqueur)

FILET MIGNON 43

GF

8 oz. certified angus beef®

VITELLO AL LIMONE 30

Veal, light lemon sauce

CHICKEN VEAL

POLLO/VITELLO ALLA PARMIGIANA 28 | 30

Baked veal or chicken, tomato sauce, imported Mozzarella cheese

VITELLO GIANNI 38.5

Baked veal, shrimp, white wine, Imported Mozzarella cheese

OSSOBUCO DI VITELLO 37.5

Braised veal shank, white wine, Italian herbs

POLLO ALLA GRIGLIA 26.5

GF

Organic chicken breast, seasonal vegetables, sundried tomato

POLLO AL TARTUFO 31.5

Organic chicken, porcini mushrooms, truffle oil, cream

POLLO VENEZIA 31.5

Baked organic chicken breast, prosciutto di parma, imported Mozzarella cheese, white wine, touch of cream

CONTORNI SIDES

SPAGHETTI/RIGATONI/RISSOTTO 5.5

VEG

Tomato or garlic sauce

MIXED SEASONAL VEGETABLES 5.5

VEG

MAXIMUM 4 CHECKS PER TABLE

BUBBLES

PROSECCO

Villa Sandi Italy	8.5	45
Santero D.O.C. Italy		47
Lunetta Italy	12	55
Santa Margherita Italy		52.5

SPARKLING

Santero Moscato Italy	9.5	43
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CHAMPAGNE

Moët & Chandon Brut Imperial France		128.5
Veuve Clicquot Brut France		161.5
Dom Perignon Brut France		449.5

WHITES

PINOT GRIGIO

Anterra Venice, Italy		38.5
Santa Margherita Valdadige, Italy	11	46
Santa Cristina Sicily, Italy		43
Las Moras San Juan, Argentina	8.5	38.5

SAUVIGNON BLANC

Casillero del Diablo Casablanca, Chile		36.5
Ferngreen Marlborough, New Zealand	9.5	41
Oyster Bay Marlborough, New Zealand		43
Duckhorn (90 WS) Napa Valley, USA	13	59

RIESLING

Kendall-Jackson California, USA	11	45
Dr Loosen “Dr. L” Mosel, Germany		40.5

CHARDONNAY

Anterra Sicily, Italy		38.5
Santa Margheritha Veneto, Italy		43
Josh Cellars California, USA		47
Alma Mora San Juan, Argentina	9.5	40.5
Kendall-Jackson California, USA	12	52.5

SPECIAL ITALIAN WHITES

Castello Banfi Principessa Gavia Piemonte, Italy		40.5
Batasiolo Gavi Gavi, Italy		42
Vermentino Cecchi Tuscany, Italy		38.5

BLUSH / ROSE

AIX Rosé Côtes de Provence, France		47
Beringer California, USA	9.5	40.5
Woodbridge California, USA		39.5
De Palm California, USA	11	48

SANGRIA

Red or White	GLASS	CARAFE
Lara’s (owner) secret recipe	11	48

REDS

CHIANTI

Querceto Tuscany, Italy	9.5	38.5
Folonari Tuscany, Italy		38
Ruffino Tuscany, Italy		43
Banfi Chianti Superiore Tuscany, Italy		40.5

CHIANTI CLASSICO

Querceto Chianti Classico Tuscany, Italy		45
Antinori Pèppoli (92 JS) Tuscany, Italy		53.5

CHIANTI CLASSICO RISERVA

Castello di Querceto, Riserva Tuscany, Italy		59
Ruffino Riserva Ducale Tuscany, Italy		74
Ruffino Riserva Ducale Oro Tuscany, Italy		91
Santa Margarita Valdadige, Italy	11	48.5

SPECIAL ITALIAN REDS

Michele Chiarlo Barolo Italy		134
Antinori Tormaresca Neprica Blend Italy		45
Castello Banfi Rosso di Montalcino Italy		80.5
Castello Banfi Brunello di Montalcino Italy		123

PINOT NOIR

Casillero del Diablo Casablanca Valley, Chile		36.5
Alyssa California, USA		38.5
MacMurray Ranch Russian River Valley, USA		55.5
Trapiche Mendoza, Argentina		36.5
Kendall-Jackson California, USA	12	52.5
Meiomi California, USA		69.5
La Crema Sonoma, USA	15	68.5

MERLOT

Anterra Sicily, Italy	8.5	37.5
Ravenswood California, USA		43
Decoy by Duckhorn Sonoma County, USA	11	46

MALBEC

Luigi Bosca D.O.C Mendoza, Argentina		43
Zuccardi Q Mendoza, Argentina		59
Catena Mendoza Argentina	13	53.5

CABERNET SAUVIGNON

Josh Cellars California, USA	11	47
Marques de Casa Concha Maipo Valley, Chile		43
Kendall-Jackson California, USA	13	59
Raymond Reserve Selection California, USA		69.5
Cakebread California, USA		160
Silver Oak California, USA		267.5
Heritage Napa Valley, USA		118

OTHER INTERESTING REDS

Proprietary Red Blend Paraduxx Napa Valley, USA		139
Opus One California, USA		481.5
Shafer Relentless Syrah California, USA		150
689 Cellars Red Blend California, USA	13	59
Angry Bunch Zinfandel Lodi, USA		60

BEERS

ITALY

Nastro Azzurro Peroni Moretti	7.5
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ARUBA

Chill 8oz can Balashi 8oz can	6.5
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APERITIVO

Aperol Spritz 13
Lunetta Prosecco, Aperol Spritz, soda, slice of orange and optional green olive

Castellammare 13
Lunetta Prosecco, St. Germain, cranberry juice with an orange slice

MARTINI’S

Cappuccino 12
Van Gogh double espresso vodka, espresso, Baileys, Kahlúa

Limoncello Drop 12
Citron vodka, limoncello, lime juice, triple sec, sugar

Chocolate 12
Chocolate vodka, creme de cacao, Baileys, Frangelico, glass rim with chocolate syrup

St. Reserve 13.5
Greatness with a touch of freshness
Johnnie Walker Gold Label Reserve, St. Germain, lime juice and fresh macerated cucumber

COCKTAILS

Azzurro 12
Infusion vodka, parfait amour, lime juice

Sweet love’s 13.5
Belvedere Peach Nectar, passion fruit juice, ‘apasionado’ syrup, Rosemary, Fever Tree Tonic

Pink Heaven 12
Vodka, watermelon liqueur, sprite and frozen lemonade

Summer en la Miel 13.5
Diplomático Reserva rum, lime juice, St. Germain, simple syrup lime, cucumber purée, dash Angustura Bitters

Bloody Mary Special 16.5
Vodka, tomato juice, lemon juice, horseradish, worcestershire sauce, tabasco, olive, bacon, shrimp, celery garnish

Moscow Mule 13.5
Vodka, house made ginger syrup, fresh lime, Fever Tree Ginger beer

Pink Bellicione 13.5
Malfy Gin Rosa, lemon, bitters, Fever Tree pink tonic

Harley’s Catrina 13.5
Don Julio reposado, triple sec, mystic citrus syrup, macerated cucumber, lime, orange

FROZEN DRINKS

Cucumber Mojito 13.5
White rum, lime, fresh mint, cucumber purée

Frozen Sangria 12
Lara’s (owner) secret recipe

Mango Sunshine 12
Malfy Gin Arancia, Mango purée, mystic citrus syrup

Mudslide (Azzurro Style) 12
Vanilla vodka, cream, Kahlúa, Baileys