

ANTIPASTI

APPETIZER

PARMIGIANA DI MELANZANE 14.5

Breaded eggplant, Imported Mozzarella cheese, San Marzano sauce

BURRATA FRITTA 17.5

Fried imported Mozzarella cheese, side of San Marzano Tomato sauce

CALAMARI FRITTI 14.5

Fried calamari, side of San Marzano sauce

BRUSCHETTA ROMANA 11.5

Tuscan bread, imported Mozzarella di Fior Di Latte, tomatoes, basil, olive oil, garlic, oregano

ESCARGOT ALLA BOURGUIGNONNE 13

Snails, white wine garlic butter

POLENTA ARRABBIATA 9

Fried polenta (cornmeal), side of spicy San Marzano 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, prosciutto, homemade vegetable stock

INSALATE

SALADS

MISTA 7

Iceberg lettuce, cherry tomatoes, house vinaigrette

CAPRESE 14

Tomatoes, imported Buffalo mozzarella cheese, olive oil, oregano

CESARE 8

Romaine hearts, croutons, parmesan cheese, Caesar dressing

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

MARKET PRICE



LIVE OYSTERS

When Available.
Imported weekly and
into our salt water
aquarium.

MARKET PRICE



PASTA

LINGUINE LOBSTER 39

Lobster, garlic, olive oil, San Marzano sauce

LINGUINE ALLE VONGOLE VERACI 27.5

Clams, garlic or San Marzano sauce
Fresh when available

SPAGHETTI ALLA SALSICCIA 25

Italian sausage, olive oil, garlic, San Marzano sauce

BUCATINI ALLA PUTTANESCA 20.5

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

GNOCCHI SORRENTINA 22.5

Homemade gnocchi, San Marzano sauce, imported Mozzarella cheese

SCAMPI ITALIA 32

Spaghetti, jumbo shrimp, garlic, San Marzano sauce, touch of cream

LINGUINE ALLE COZZE 26.5

Black mussels, garlic or San Marzano sauce
Fresh when available

PAPPARDELLE ALLA VODKA 21

Homemade Pappardelle, San Marzano sauce, cream, mushrooms

RISOTTO CON ARAGOSTA 43

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

SPAGHETTI AL FORMAGGIO PARMIGIANO

46 (for 2 persons)

Our show-stopping spaghetti with fresh San Marzano sauce & basil, tossed in Whiskey flambeed wheel of Parmigiano Reggiano at your table (*minimum of 2 persons*)

ADD-ONS OPTIONS

- Shrimp • Meatballs
- Chicken • Sausage



GLUTEN FREE PASTA AVAILABLE PER REQUEST

PESCE, CARNE E POLLO

FISH, MEATS AND CHICKEN

RISOTTO ALLA PESCATORA 36.5

Arborio rice, shrimp, mussels, clams, calamari

PESCE DEL GIORNO MP

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

WILD NORWEGIAN SALMON 33

Pan seared, thyme, garlic, clarified butter

FRESH BRANZINO 40

Grilled or baked al limone. When available

FRESH MONKFISH MP

When available

GRILLED SPANISH OCTOPUS 45

Mediterranean octopus, rosemary, thyme, garlic, potatoes, cherry tomatoes, gaeta olives

VITELLO AL LIMONE 30

Fresh veal, light lemon sauce

OSSOBUCO DI VITELLO 37.5

Braised veal shank, white wine, Italian herbs

VITELLO GIANNI 38.5

Fresh veal, shrimp, white wine, imported Mozzarella cheese

POLLO | VITELLO ALLA PARMIGIANA 28 | 30

Baked veal or chicken, San Marzano sauce, Mozzarella cheese

POLLO VENEZIA 31.5

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

BONELESS RIBEYE 42

14 oz.

CONTORNI SIDES

SPAGHETTI/RIGATONI/RISSOTTO 5.5

San Marzano or garlic sauce

MIXED SEASONAL VEGETABLE 5.5

MAXIMUM 4 CHECKS PER TABLE

BUBBLES



CHAMPAGNES & SPARKLING

Villa Sandi Prosecco Superiore	14	65
Valdobbiadene, Italy		
Villa Sandi “Il Fresco” Prosecco Rosé	14	65
Veneto, Italy		
Santero Prosecco		46
Veneto, Italy		
Da Luca Prosecco	9	42
Sicily, Italy		
Lunetta Prosecco	12	56
Veneto, Italy		
Veuve Clicquot Brut		128
Reims, France		
Moët & Chandon Brut Imperial		127
Epernay, France		
Dom Pérignon Brut		310
Hautvillers, France		
Batasiolo Moscato d’Asti	12	56
Piedmont, Italy		

WHITES



PINOT GRIGIO

Santa Margherita	11	51
Valdadige, Italy		
Attems Pinot Grigio		56
Venezia-Giulia, Italy		
Las Moras	9	42
San Juan, Argentina		

SAUVIGNON BLANC

Kim Crawford	12	56
Marlborough, New Zealand		
Nautilus		65
Marlborough, New Zealand		
Duckhorn	18	83
Napa Valley, USA		
Las Moras	9	42
San Juan, Argentina		

CHARDONNAY

Frescobaldi Pomino Bianco	12	56
Tuscany, Italy		
Josh Cellars	12	56
California, USA		
Kendall-Jackson	13	61
California, USA		
Oberon by Michael Mondavi		65
Carneros, USA		
Hartford Court	21	96
Russian River Valley, USA		
Cakebread Cellars		115
Napa Valley, USA		
Alma Mora	9	42
San Juan, Argentina		

ADDITIONAL WHITES

La Scolca Gavi		51
Piedmont, Italy		
Ruffino Orvieto Classico		46
Umbria, Italy		
Guado al Tasso Vermentino		56
Bolgheri, Italy		
Dr L” Loosen Bros Riesling		51
Mosel, Germany		
Kendall-Jackson Riesling	10	46
California, USA		
Santero Moscato	9	42
Piedmont, Italy		

ROSÉ & BLUSH



M de Minuty	10	46
Côtes de Provence, France		
The Palm by Whispering Angel	11	51
Provence, France		
Fleurs de Prairie	12	56
Provence, France		
Beringer White Zinfandel	9	42
California, USA		

ITALIAN BEER

Nastro Azzurro		9
Peroni		
Birra Moretti		

CRAFT BEERS

Belching Beaver Me So Honey Blonde	9
Coronado Salty Crew	9
Seasonal Craft	9

REDS



PINOT NOIR

Kendall Jackson	14	65
California, USA		
La Crema	17	79
Sonoma Coast, USA		
Meiomi		71
California, USA		
Ventisquero	9	42
Casablanca, Chile		

MERLOT

Wente Sandstone	11	51
Livermore Valley, USA		
Robert Mondavi Rum Barrel Aged		51
Monterey County, USA		
Decoy	17	79
Sonoma County, USA		
Duckhorn		129
Napa Valley, USA		
Terra Noble Gran Reserva	9	42
Central Valley, Chile		

MALBEC

Catena	12	56
Mendoza, Argentina		
Las Moras	9	42
San Juan, Argentina		

CABERNET SAUVIGNON

Josh Cellars	12	56
California, USA		
Wente Southern Hills	11	51
Livermore Valley, USA		
Kendall Jackson	16	74
Sonoma County, USA		
Decoy	17	79
Sonoma County, USA		
Oberon by Michael Mondavi		74
Napa County, USA		
Raymond Reserve Selection		118
Napa Valley, USA		
Jordan		126
Alexander Valley, USA		
Taub Family Vineyards		122
Rutherford, USA		
Cakebread Cellars		176
Napa Valley, USA		
Las Moras	9	42
San Juan, Argentina		

CELLARS TREASURES

Masi Amarone della Valpolicella Classico	127
Veneto, Italy	
Tignanello	199
Tuscany, Italy	
Frescobaldi Mormoreto	181
Tuscany, Italy	
Solaia	417
Tuscany, Italy	
Sassicaia	456
Bolgheri, Italy	
Caymus Cabernet Sauvignon	182
Napa Valley, USA	
Opus One Cabernet Sauvignon	585
Napa Valley, USA	

ADDITIONAL REDS

689 Red Blend	65
Napa Valley, USA	
Pazzo	90
Napa Valley, USA	
Paraduxx Proprietary	146
Napa Valley, USA	

SANGRIA



Red or White
Secret recipe of Lara

11 47

ITALIAN REDS



Serre dei Roveri Nebbiolo d’Alba	10	46
Piedmont, Italy		
Michele Chiarlo Barbera d’Asti	11	51
Piedmont, Italy		
Prunotto Barbaresco		105
Piedmont, Italy		
Serre dei Roveri Barolo	20	92
Piedmont, Italy		
Michele Chiarlo Barolo		126
Piedmont, Italy		
Allegrini Valpolicella		51
Veneto, Italy		
Frescobaldi Nipozzano Chianti Rufina Riserva	16	74
Tuscany, Italy		
Antinori Pèppoli Chianti Classico		65
Tuscany, Italy		
Cavaliere d’Oro Chianti Classico Riserva		61
Tuscany, Italy		
Ruffino Ducale Oro Chianti Classico Gran Selezione		93
Tuscany, Italy		
La Braccesa Vino Nobile Di Montepulciano	14	65
Tuscany, Italy		
Banfi Rosso Di Montalcino	15	70
Tuscany, Italy		
Banfi Brunello Di Montalcino		115
Tuscany, Italy		
Ruffino Greppone Mazzi Brunello di Montalcino		129
Tuscany, Italy		
Il Bruciato “Carbernet Sauvignon/ Syrah/Merlot”	16	74
Bolgheri, Italy		
Il Seggio “Bordeaux Blend”	20	92
Bolgheri, Italy		
Donpà Aglianico del Vulture	14	65
Basilicata, Italy		
Zolla Primitivo di Manduria	10	46
Puglia, Italy		
Planeta Etna Rosso	12	56
Sicily, Italy		
Querceto	9	42
Tuscany, Italy		

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, chocolate syrup
St. Reserve 15
Johnnie Walker Gold Label Reserve, St. Germain, lime juice, fresh macerated cucumber

COCKTAILS

Azzurro 12
Infusion vodka, parfait amour, lime juice
Sweet love’s 14.5
Belvedere Peach Nectar, passion fruit juice, ‘apasionado’ syrup, Rosemary, Fever Tree Tonic
Pink Heaven 13.5
Vodka, watermelon liqueur, sprite, frozen lemonade
Summer en la Miel 14.5
Diplomatico Reserva rum, lime juice, St. Germain, simply syrup lime, cucumber, puree dash Angustura bitters.
Bloody Mary Special 13.5
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
Harley’s Catrina 13.5
Don Julio reposado, triple sec, mystic citrus syrup, macerated cucumber, lime, orange

FROZEN DRINKS

Cucumber Mojito 12
White rum, lime, fresh mint, cucumber purée
Frozen Sangria 12
Secret recipe of Lara
Mango Sunshine 12
Malfy Gin Arancia, Mango purée, mystic citrus syrup
Mudslide 12
Vanilla, cream, Kahlúa, Baileys

DESSERTINIS



LOVER MARTINI 12

Vodka, Dark chocolate bitters, Maple syrup

CAPPUCCINO MARTINI 12

Van Gogh double espresso vodka, fresh brewed espresso, Baileys, Kahlúa

CHOCOLATE MARTINI 12

Chocolate vodka, crème de cacao, Baileys, Frangelico

PORT WINE



TAYLOR FLADGATE RUBY PORT 11

TAYLOR FLADGATE TAWNY PORT 12

TAYLOR FLADGATE TAWNY 10 PORT 15

AFTER DINNER LIQUEUR



GRAND MARNIER 13.5

GRAND MARNIER CUVÉE DU CENTENAIRE 21.5

SAMBUCA 9

LIMONCELLO 9

FRANGELICO 9

AVERNA AMARO SICILIANO 13.5

AZZURRO

Ristorante Italiano



DESSERT MENU

DESSERTS



PROFITEROLES 10.5

Delicate puff pastry filled with your choice of Vanilla, Strawberry or Chocolate Gelatissimo gelato

CHOCOLATE BROWNIE 10.5

with Gelatissimo gelato

CANNOLI 11

House-made Italian pastry filled with ricotta

TIRAMISU 10.5

House-made, layered lady fingers, coffee liqueur, Italian mascarpone and cacao powder

ITALIAN LEMON MERINGUE CAKE 10.5

Light, moist layered lemon cake covered in Italian meringue

PISTACHIO CHEESECAKE 11

House-made cheesecake, pistachios and a crumb bottom crust

CRÈME BRÛLÉE 10.5

Rich custard, topped with a layer of caramelized sugar

Gelatissimo GELATO 9.5

Daily specials

SPECIALTY COFFEE



ITALIAN 13.5

Amaretto Disaronno, Coffee and Fresh Cream

IRISH 13.5

Irish Whiskey, Coffee and Fresh Cream

B52 13.5

Kahlúa, Baileys and Grand Marnier

COFFEE



CAPPUCCINO 4.5

ESPRESSO 4

COFFEE (REGULAR/DECAF) 4

ORGANIC TEA 4

COGNACS



HENNESSY VSOP 13.5

HENNESSY XO 27

RÉMY MARTIN 16

SINGLE MALTS



MACALLAN 12 18

MACALLAN 18 39.5

DESSERT WINE



CAVIT ARÈLE VINO SANTO

GLASS 16 - BOTTLE 155

LA RONCAIA PICOLIT ITALIA

GLASS 15 - BOTTLE 75