

ANTIPASTI

APPETIZERS

PARMIGIANA DI MELANZANE 13.5

Breaded eggplant, Imported Mozzarella di Bufala, tomato sauce

MOZZARELLA FRITTA 11.5

Fried Imported Mozzarella di Bufala, side of marinara sauce

CALAMARI FRITTI 13.5

Fried calamari, side of tomato sauce

BRUSCHETTA ROMANA 10.5

VEG

Tuscan bread, Imported Mozzarella di Bufala, tomatoes, basil, olive oil, garlic, oregano

ESCARGOT ALLA BOURGUIGNONNE 12

Snails, white wine garlic butter

VEGETALI ARROSTITI 11.5

VEG

GF

Grilled seasonal vegetables, Tuscan olive oil

ANTIPASTO MISTO 14

GF

S

Prosciutto, spicy salami, mortadella, reggiano parmigiano cheese

ARTICHOKE ALL' ITALIANA 13.5

VEG

Baked artichoke, onions, tomato, prosciutto, Imported Mozzarella di Bufala

POLENTA ARRABBIATA 8.5

VEG

S

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

ZUPPE

SOUP

MINISTRONE 8.5

VEG

Seasonal vegetables, homemade vegetable stock

ZUPPA DI PESCE 15

GF

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

PASTA E FAGIOLI 9.5

Italian beans, pasta, procuitto, homemade vegetable stock

INSALATE

SALAD

MISTA 6.5

VEG

GF

Iceberg lettuce, cherry tomatoes, house vinaigrette

CAPRESE 13

VEG

GF

Tomatoes, Imported Mozzarella di Bufala, olive oil, oregano

CESARE 7.5

VEG

Romaine hearts, croutons, parmesan cheese, Caesar dressing

TONNO 16

House imported Mediterranean tuna, tomato, imported Mozzarella di Bufala, black and green olives

DI MARE 16

GF

Olive oil and lemon marinated seafood

DI POLPO 15

GF

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

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

MARKET PRICE

GF



LIVE OYSTERS

When Available.
Imported weekly and
into our salt water
aquarium

MARKET PRICE



PASTA

GLUTEN-FREE PASTA AVAILABLE PER REQUEST

LINGUINE CON POLPO 25

Octopus, tomato, garlic, olive oil

SPAGHETTI ALLE COZZE 24

Mussels, white wine, garlic, tomatoes

LINGUINE ALLE VONGOLE 24

Clams, white wine, touch of fresh tomato sauce

SPAGHETTI ALLA SALSICCIA 23.5

Italian sausage, olive oil, garlic, tomato sauce

BUCATINI ALLA PUTTANESCA 19

VEG

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

RIGATONI ALLA DANIELE 18.5

VEG

Eggplant, roasted peppers, tomato sauce

GNOCCHI ITALIA 21

VEG

Tomato sauce, Imported Mozzarella di Bufala

SCAMPI ITALIA 30

Jumbo shrimp, garlic, tomato sauce, touch of cream

PAPPARDELLE ALLA VODKA 19.5

VEG

Tomato sauce, cream, mushrooms

PAPPARDELLE AL SALMONE 26.5

Tomato sauce, cream, fresh wild salmon

GNOCCHI AI QUATTRO FORMAGGI 22.5

VEG

Parmesan, imported Mozzarella di Bufala, tomatoes

FETTUCCINE ALFREDO 18.5

VEG

Parmesan cheese, cream

RISOTTO CON ARAGOSTA 40

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

LINGUINE FRUTTI DI MARE 34

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

SCAMPI AGLIO E OLIO 30

Jumbo shrimp, garlic, white wine, olive oil

CHEESE RAVIOLI 22.5

Ricotta, parmesan, imported Mozzarella di Bufala cheese ravioli, tomato sauce

SPAGHETTI AL FORMAGGIO PARMIGIANO

43 (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 31

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 32.5

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

14 OZ. NY STRIP 36

GF

Grilled certified angus beef®

SHORT RIBS 28

Braised beef short ribs, rosemary and red wine reduction

VITELLO AL LIMONE 28

Veal, light lemon sauce

VITELLO ALLA PARMIGIANA 28

Baked veal, tomato sauce, Imported Mozzarella di Bufala

VITELLO GIANNI 36

Baked veal, shrimp, white wine, Imported Mozzarella di Bufala

OSSOBUCO DI VITELLO 35

Braised veal shank, white wine, Italian herbs.

POLLO ALLA GRIGLIA 24.5

GF

Organic chicken breast, seasonal vegetables, sundried tomato

POLLO AL TARTUFO 29.5

Organic chicken, porcini mushrooms, truffle oil, cream

POLLO VENEZIA 29.5

Baked organic chicken breast, prosciutto di parma, Imported Mozzarella di Bufala, white wine, touch of cream

CONTORNI SIDES

SPAGHETTI/RIGATONI/RISSOTTO 5

VEG

Tomato or garlic sauce

MIXED SEASONAL VEGETABLES 5

VEG

BUBBLES

PROSECCO

Villa Sandi Italy	8	42
Santero D.O.C. Italy		44
Lunetta Italy	11	52
Santa Margherita Italy		49

SPARKLING

Santero Moscato Italy	9	40
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CHAMPAGNE

Moët & Chandon Brut Imperial France		120
Veuve Clicquot Brut France		150
Dom Perignon Brut France		420

WHITES

PINOT GRIGIO

Anterra Venice, Italy		36
Santa Margherita Valdadige, Italy	10	43
Santa Cristina Sicily, Italy		40
Las Moras San Juan, Argentina	8	36

SAUVIGNON BLANC

Casillero del Diablo Casablanca, Chile		34
Ferngreen Marlborough, New Zealand	9	38
Oyster Bay Marlborough, New Zealand		40
Duckhorn (90 WS) Napa Valley, USA	12	55

RIESLING

Kendall-Jackson California, USA	10	42
Dr Loosen “Dr. L” Mosel, Germany		38

CHARDONNAY

Anterra Sicily, Italy		36
Santa Margheritha Veneto, Italy		40
Josh Cellars California, USA		44
Alma Mora San Juan, Argentina	9	38
Kendall-Jackson California, USA	11	49

SPECIAL ITALIAN WHITES

Castello Banfi Principessa Gavia Piemonte, Italy		38
Batasiolo Gavi Gavi, Italy		39
Vermentino Cecchi Tuscany, Italy		36

BLUSH / ROSE

AIX Rosé Côtes de Provence, France		44
Beringer California, USA	9	38
Woodbridge California, USA		37
De Palm California, USA	10	45

SANGRIA

Red or White	GLASS	CARAFE
Lara’s (owner) secret recipe	10	45

REDS

CHIANTI

Querceto Tuscany, Italy	9	36
Folonari Tuscany, Italy		35
Ruffino Tuscany, Italy		40
Banfi Chianti Superiore Tuscany, Italy		38

CHIANTI CLASSICO

Querceto Chianti Classico Tuscany, Italy		42
Antinori Pèppoli (92 JS) Tuscany, Italy		50

CHIANTI CLASSICO RISERVA

Castello di Querceto, Riserva Tuscany, Italy		55
Ruffino Riserva Ducale Tuscany, Italy		69
Ruffino Riserva Ducale Oro Tuscany, Italy		85
Santa Margarita Valdadige, Italy	10	45

SPECIAL ITALIAN REDS

Michele Chiarlo Barolo Italy		125
Antinori Tormaresca Neprica Blend Italy		42
Castello Banfi Rosso di Montalcino Italy		75
Castello Banfi Brunello di Montalcino Italy		115

PINOT NOIR

Casillero del Diablo Casablanca Valley, Chile		34
Alyssa California, USA		36
MacMurray Ranch Russian River Valley, USA		52
Trapiche Mendoza, Argentina		34
Kendall-Jackson California, USA	11	49
Meiomi California, USA		65
La Crema Sonoma, USA	14	64

MERLOT

Anterra Sicily, Italy	8	35
Ravenswood California, USA		40
Decoy by Duckhorn Sonoma County, USA	10	43

MALBEC

Luigi Bosca D.O.C Mendoza, Argentina		40
Zuccardi Q Mendoza, Argentina		55
Cantena Mendoza Argentina	12	50

CABERNET SAUVIGNON

Josh Cellars California, USA	10	44
Marques de Casa Concha Maipo Valley, Chile		40
Kendall-Jackson California, USA	12	55
Raymond Reserve Selection California, USA		65
Cakebread California, USA		149
Silver Oak California, USA		250
Heritage Napa Valley, USA		110

OTHER INTERESTING REDS

Proprietary Red Blend Paraduxx Napa Valley, USA		130
Opus One California, USA		450
Shafer Relentless Syrah California, USA		140
689 Cellars Red Blend California, USA	12	55
Angry Bunch Zinfandel Lodi, USA		56

BEERS

ITALY

Nastro Azzurro Peroni Moretti	7
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ARUBA

Chill 8oz can Balashi 8oz can	6
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APERITIVO

Aperol Spritz 12

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

Castellammare 12

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

MARTINI’S

Cappuccino 11

Van Gogh double espresso vodka, espresso, Baileys, Kahlúa

Limoncello Drop 11

Citron vodka, limoncello, lime juice, triple sec, sugar

Chocolate 11

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

St. Reserve 12.50

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

COCKTAILS

Azzurro 11

Infusion vodka, parfait amour, lime juice

Sweet love’s 12.50

Belvedere Peach Nectar, passion fruit juice, ‘apasionado’ syrup, Rosemary, Fever Tree Tonic

Pink Heaven 11

Vodka, watermelon liqueur, sprite and frozen lemonade

Summer en la Miel 12.50

Diplomático Reserva rum, lime juice, St. Germain, simple syrup lime, cucumber purée, dash Angustura Bitters

Bloody Mary Special 15.50

Vodka, tomato juice, lemon juice, horseradish, worcestershire sauce, tabasco, olive, bacon, shrimp, celery garnish

Moscow Mule 12.50

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

Pink Bellicione 12.50

Malfy Gin Rosa, lemon, bitters, Fever Tree pink tonic

Harley’s Catrina 12.50

Don Julio reposado, triple sec, mystic citrus syrup, macerated cucumber, lime, orange

FROZEN DRINKS

Cucumber Mojito 12.50

White rum, lime, fresh mint, cucumber purée

Frozen Sangria 11

Lara’s (owner) secret recipe

Mango Sunshine 11

Malfy Gin Arancia, Mango purée, mystic citrus syrup

Mudslide (Azzurro Style) 11

Vanilla vodka, cream, Kahlúa, Baileys