

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 VEG

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 VEG S

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

GRILLED OCTOPUS 29.5

Mediterranean octopus, rosemary, thyme, garlic

ZUPPE

SOUP

MINISTRONE 9 VEG

Seasonal vegetables, homemade vegetable stock

ZUPPA DI PESCE 16 GF

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

PASTA E FAGIOLI 10

Italian beans, pasta, prociutto, homemade vegetable stock

INSALATE

SALAD

MISTA 7 VEG GF

Iceberg lettuce, cherry tomatoes, house vinaigrette

CAPRESE 14 VEG GF

Tomatoes, imported Buffalo mozzarella cheese, olive oil, oregano

CESARE 8 VEG

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

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

LINGUINE CON LOBSTER 39

Lobster, garlic, olive oil, 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 VEG

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

GNOCCHI SORRENTINA 22.5 VEG

Tomato sauce, imported Mozzarella cheese

SCAMPI ITALIA 32

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

PAPPARDELLE ALLA VODKA 21 VEG

Tomato sauce, cream, mushrooms

GNOCCHI AI QUATTRO FORMAGGI 24 VEG

Parmesan, imported Mozzarella cheese, tomatoes

RISOTTO CON ARAGOSTA 43

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

RIGATONI MELANZANE 21.5

Homemade rigatoni, eggplant, San Marzano tomato sauce

LINGUINE FRUTTI DI MARE 33

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

SCAMPI AGLIO E OLIO 32

Spaghetti, shrimp, garlic, white wine, olive oil

TRUFFLE RAVIOLI 26

Homemade ravioli, funghi porcini, Parmesan cheese, truffle sauce

GLUTEN-FREE PASTA AVAILABLE PER REQUEST

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 36.5

Arborio rice, shrimp, mussels, clams, calamari

PESCE DEL GIORNO MARKET PRICE

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

BONELESS RIBEYE 42 GF

14 OZ

VITELLO AL LIMONE 30

Veal, light lemon sauce

CHICKEN VEAL

POLLO/VITELLO ALLA PARMIGIANA 28 | 30

Baked veal or chicken, tomato sauce, 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 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

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

WHITES

PINOT GRIGIO

Santa Margherita Valdadige, Italy	11	46
Las Moras San Juan, Argentina	8.5	38.5

SAUVIGNON BLANC

Ferngreen Marlborough, New Zealand	9.5	41
Duckhorn (90 WS) Napa Valley, USA	13	59

RIESLING

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

CHARDONNAY

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
Vermentino Cecchi Tuscany, Italy		38.5
Batasiolo Gavi Gavi, Italy		42

BLUSH / ROSE

Beringer California, USA	9.5	40.5
De Palm California, USA	11	48

BUBBLES

PROSECCO

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

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

REDS

CHIANTI

Querceto Tuscany, Italy	9.5	38.5
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

Castello Banfi Rosso di Montalcino Italy		80.5
Castello Banfi Brunello di Montalcino Italy		123

PINOT NOIR

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
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		43
Kendall-Jackson California, USA	13	59
Raymond Reserve Selection California, USA		69.5
Cakebread California, USA		160
Silver Oak California, USA		267.5
Heritance Napa Valley, USA		118

OTHER INTERESTING REDS

Proprietary Red Blend Paraduxx Napa Valley, USA		139
Opus One California, USA		481.5
689 Cellars Red Blend California, USA	13	59

SANGRIA

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

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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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
Diplomatico Reserva rum, lime juice, St. Germain, simply syrup lime, cucumber, puree 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