

ANTIPASTI APPETIZER



MELANZANE ALLA PARMIGIANA 13.5

Breaded eggplant, delicately roasted with cheese in fresh tomato sauce

MOZZARELLA FRITTA 11.5

Golden brown fried mozzarella, served with our delicious fresh marinara sauce

CALAMARI FRITTI 13.5

Crisp fried calamari served with our fresh homemade tomato sauce

BRUSCHETTA ROMANA 10.5

Two slices of oven baked Tuscan bread topped with fresh mozzarella, vine ripened tomatoes, seasoned basil, olive oil, garlic and fresh oregano

ESCARGOT ALLA BOURGUIGNONNE 12

Snails highlighted with white wine and perfectly flavored creamy garlic butter

VEGETALI ARROSTITI 11.5 GF

Marinated vegetables grilled to perfection, served in a exquisite Tuscan olive oil

ANTIPASTO MISTO 14 GF

Smooth textured prosciutto, directly imported from Italy with spicy salami, mortadella and reggiano parmigiano cheese

ARTICHOKE ALL' ITALIANA 13.5

Oven baked artichoke topped with onions, tomato, authentic Italian prosciutto and mozzarella cheese

ZUPPE SOUP



MINISTRONE 8.5

Specially cooked vegetables with aromatic spices in our smooth and tasty broth

ZUPPA DI PESCE 15 GF

An assortment of seafood in a well balanced tasty homemade broth

PASTA E FAGIOLI 9.5

Sautéed minced vegetables, then delicately simmered with romano beans, pasta and boiled to perfection

CREMA DI POMODORO 7.5

Fresh tomato with basil

INSALATE SALADS



INSALATA MISTA 6.5 GF

A mix of fresh green served with our delicious homemade dressing

INSALATA CAPRESE 13 GF

Vine ripened tomatoes with fresh mozzarella cheese, extra virgin olive oil and topped with oregano

INSALATA CESARE 7.5

Romaine hearts served with our secret Chef's Caesar dressing

INSALATA ITALIANA 16

Mediterranean wild caught tuna directly imported from Italy, served with vine ripened tomato, fresh mozzarella cheese, black and green olives

INSALATA DI MARE 16 GF

Delicately marinated fresh seafood in Italian olive oil and lemon

INSALATA DI POLPO 15

Fresh octopus marinated in olive oil and lemon

PLAYA LINDA MEMBERS

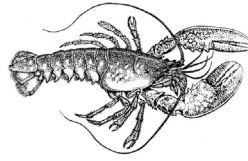
Room charge policy: Please be informed that you must present your room charge card (yellow slip) to avoid wrong room charges when paying your bills. *No room card, no charge!*

LIVE LOBSTER

(When available)

Minimum order per person 2.2 lbs. There is an extra charge on lobsters more than 2.2 lbs per person

MARKET PRICE



LIVE OYSTERS

Well kept live oyster and freshly preserved in our unique aquarium

MARKET PRICE



PASTA



LINGUINE CON POLPO 25

Fresh tender octopus, delicately sautéed in olive oil and garlic with fresh tomato, poured over a bed of linguine

SPAGHETTI ALLE COZZE 24

New Zealand mussels and spaghetti tossed in a savory garlic sauce with white wine and a touch of fresh tomato

LINGUINE ALLE VONGOLE 24

Linguine with fresh clams delicately seasoned with white wine and with a touch of fresh tomato sauce

SPAGHETTI ALLA SALSICCIA 23.5

Italian sausage sautéed in olive oil, garlic and fresh tomato sauce over a bed of spaghetti

BUCATINI PUTTANESCA 19

Fresh tomatoes sautéed in olive oil with garlic, imported Italian olives, capers and bugatini

RIGATONI ALLA DANIELE 18.5

Rigatoni sautéed with eggplant, roasted peppers tossed in a simmered fresh tomato sauce

GNOCCHI ITALIA 21

Gnocchi in fresh tomato sauce with mozzarella cheese

SCAMPI ITALIA 30

Butterfly jumbo shrimp sautéed in olive oil in a light creamy tomato sauce, delicately poured over a bed of spaghetti

PAPPARDELLE ALLA VODKA 19.5

Flamed mushrooms, delicately tossed with pappardelle in a creamy tomato Vodka sauce

GF *Gluten-Free pasta available upon request*

PAPPARDELLE AL SALMONE 26.5

Pappardelle in a creamy tomato sauce with fresh wild caught salmon

GNOCCHI AI QUATTRO FORMAGGI 22.5

Parmesan, pecorino, mozzarella and gorgonzola cheese deliciously melted with gnocci, fresh tomatoes and served with a touch of love....

FETTUCCINE ALFREDO 18.5

Heavy cream with parmesan cheese

RISOTTO ARAGOSTA 40

Arborio rice sautéed with white wine, parmesano reggiano cheese, a touch of cream and large chunks of fresh Caribbean lobster

SPAGHETTI AL NERO DI SEPPIA CON

FRUTTI DI MARE 34

Spaghetti made with squid ink mixed with assorted seafood

SCAMPI AGLIO E OLIO 30

Butterfly jumbo shrimp sautéed in olive oil, garlic with white wine and delicately poured over a bed of spaghetti

SPAGHETTI AL FORMAGGIO PARMIGIANO 21.5

Our exclusive Italian dish, presented at your table with flamed whisky, deliciously melted parmesan cheese and served from our authentic Italian cheese wheel.

(minimum of 2 orders and price is p.p)



ADD-ONS OPTIONS

- Shrimps
- Meatballs
- Chicken
- Sausage

PESCE, CARNE E POLLO FISH, MEATS AND CHICKEN



RISOTTO PESCATORE 31

Truly a seafood lover's dish, served with jumbo shrimp, mussels, clams and calamari in a special creamy risotto

PESCE DEL GIORNO 28.5

Catch of the day. Simply ask your waiter what we have to offer and we will try to make it according to your request

GAMBERONI PERNOD 32.5

Whole pan seared Jumbo prawn, flambé with pernod served with black ink pasta

20 OZ. COWBOY STEAK 49 GF

Grilled Certified Angus Beef 20 oz. Bone-In Ribeye

SHORT RIBS 28

With rosemary and reduced red wine sauce

VITELLO AL LIMONE 28

Served with a smooth lemon sauce

GF *Gluten-Free*

VITELLO ALLA PARMIGIANA 28

With mozzarella cheese and tomato sauce

VITELLO GIANNI 36

Veal in white wine topped with shrimps and deliciously melted mozzarella cheese

OSSOBUCO DI VITELLO 35

Carefully selected braised veal shank, sautéed in fresh herbs

POLLO ALLA GRIGLIA 24.5 GF

Free range chicken breast served with fresh vegetables and sundried tomatoes

POLLO AL TARTUFO 29.5

Free range organic chicken sautéed in a creamy sauce with truffles and fungi porcini mushrooms

POLLO VENEZIA 29.5

Corn fed chicken breast, stuffed with prosciutto di parma, fresh imported buffalo mozzarella cheese in a white wine sauce with a touched of cream

ALL PRICES ARE IN US DOLLAR | Extra Polenta (8pcs) \$5.00 | Prices are subject to change without any notice. Maximum of 4 split checks per table

BUBBLES WINE & MORE



BUBBLES

PROSECCO

	GLASS	BOTTLE
Villa Sandi Italy	8	42
Santero D.O.C. Italy		44
Lunetta Italy	11	52
Ruffino D.O.C. Italy		36
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
Torresella Veneto, Italy		36
Santa Margherita Valdadige, Italy	10	43
Santa Cristina Sicily, Italy		40
Las Moras San Juan, Argentina	9	36

CHARDONNAY

Anterra Sicily, Italy		36
Santa Margherita Veneto, Italy		40
Josh Cellars California, USA		44
Alma Mora San Juan, Argentina	9	38
Kendall-Jackson California, USA	10	49

SPECIAL ITALIAN WHITES

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

RIESLING

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

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

BLUSH / ROSE

AIX Rosé Côtes de Provence, France	10	44
Beringer California, USA	8	38
Woodbridge California, USA		37

REDS

CHIANTI

Querceto Tuscany, Italy	9	36
Folonari Tuscany, Italy	8	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

MERLOT

Anterra Sicily, Italy		35
Walnut Crest Central Valley, Chile	8	32
Decoy by Duckhorn (90 WS) Sonoma County, USA	10	43

SPECIAL ITALIAN REDS

Dilé Barbera D'Asti Italy		44
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
Dilé Cabernet Sauvignon Italy		42
Luigi Righetti Amarone Italy		72

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 (92 WE) California, USA	10	49
Rodney Strong California, USA		49
Meiomi California, USA		65
La Crema (90 WE) Sonoma, USA	14	64

CABERNET SAUVIGNON

Josh Cellars California, USA	10	44
Marques de Casa Concha Maipo Valley, Chile		40
Kendall-Jackson (91 WE) California, USA	12.5	55
Raymond Reserve Selection (90 WS) California, USA		65
Cakebread California, USA		149
Silver Oak California, USA		250
Heritage (93 JS) Napa Valley, USA		110

MALBEC

Luigi Bosca D.O.C. Mendoza, Argentina		40
Zuccardi Q Mendoza, Argentina		55
Catena (91 RP) Mendoza, Argentina	12	50

OTHER INTERESTING REDS

Proprietary Red Blend Paraduxx Napa Valley, USA		130
Opus One (94 WS) California, USA		450
Shafer Relentless Syrah (94 WS) California, USA		140
689 Cellars Red Blend California, USA	12	55
Angry Bunch Zinfandel Lodi, USA		56

JS = JAMES SUCKLING / RP = ROBERT PARKER'S
WE = WINE ENTHUSIAST / WS = WINE SPECTATOR

SANGRIA

Red or White

Lara's (owner) secret recipe

10

ITALIAN BEERS

Nastro Azzurro / Peroni / Moretti

MARTINI'S

Dry Martini

Absolut vodka with olive

Dirty Martini

Absolut vodka and olive juice

Apple Martini

Absolut vodka and Bols sour apple

Cosmopolitan Martini

Absolut vodka, Cointreau, fresh lime juice and cranberry

Espresso Martini

Van Gogh double espresso vodka, espresso coffee, Baileys, and Kahlúa

Lemon Drop Martini

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

Chocolate Martini

Chocolate vodka, creme de cacao and chocolate syrup

French Martini

Vanilla vodka, chambord liqueur and pineapple juice

COCKTAILS

Azzurro

Vodka, Blue Curaçao and lime Juice

Heaven Vodka

Vodka, sprite and frozen lemonade
Ask for our different flavors

Arubian Kiss

Vodka, apple liqueur, limoncello, fresh green grapes and club soda

Love Potion

Vodka, peach schnapps, strawberry mix, mango mix, soda water, red wine and red bull

Moscow Mule

Vodka, ginger beer and lime juice

Aperol Spritz

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

FROZEN DRINKS

Mojito

Rum, fresh lime, fresh mints, sugar and blend

Sangria

Secret recipe of Lara

Mango Madness

Mango, ice cream, Blue Curaçao, grenadine and rum

Mudslide (Azzurro Style)

Ice cream, cappuccino mix and vodka

Raspberry Passion

Raspberry, ice cream and vodka

Aruba Blue

Piña colada, Blue Curaçao and rum

Miami Vice

Piña Colada, strawberry and rum

Strawberry Cream

Strawberry, ice cream and vodka

Daiquiris

Banana - banana berry - mango - mango berry strawberry - lemonade - strawberry banana

Margaritas

Original - strawberry - mango - banana - raspberry