

# 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 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 (cornmeal), side of spicy San Marzano sauce

# 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, prosciutto, homemade vegetable stock

# INSALATE

## SALADS

### 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 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 VEG

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

### GNOCCHI SORRENTINA 22.5 VEG

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 VEG

Homemade Pappardelle, San Marzano sauce, cream, mushrooms

### RISOTTO CON ARAGOSTA 43

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

### GNOCCHI AI QUATTRO FORMAGGI 24 VEG

Homemade gnocchi, Parmesan, imported Mozzarella cheese, tomatoes

### RIGATONI MELANZANE 21.5

Homemade rigatoni, eggplant, San Marzano sauce

### LINGUINE FRUTTI DI MARE 33

Shrimp, calamari, mussels, garlic, white wine, San Marzano sauce

### SCAMPI AGLIO E OLIO 32

Spaghetti, shrimp, garlic, white wine, olive oil

### PORCINI RAVIOLI 26

Homemade ravioli, porcini mushroom, tartufo, Parmesan cheese

## 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 GF

14 oz.

## CONTORNI SIDES

### SPAGHETTI/RIGATONI/RISSOTTO 5.5 VEG

San Marzano or garlic sauce

### MIXED SEASONAL VEGETABLE 5.5 VEG

**MAXIMUM 4 CHECKS PER TABLE**

# BUBBLES



## CHAMPAGNES & SPARKLING

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

# WHITES



## PINOT GRIGIO

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

## SAUVIGNON BLANC

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

## CHARDONNAY

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

## ADDITIONAL WHITES

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

# ROSÉ & BLUSH



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

# ITALIAN BEER

<b>Nastro Azzurro</b>   Peroni   Birra Moretti	9	
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# CRAFT BEERS

<b>Belching Beaver Me So Honey Blonde</b>	9	
<b>Coronado Salty Crew</b>	9	
<b>Seasonal Craft</b>	9	

# REDS



## PINOT NOIR

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

## MERLOT

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

## MALBEC

<b>Catena</b>   Mendoza, Argentina	12	56
<b>Las Moras</b>   San Juan, Argentina	9	42

## CABERNET SAUVIGNON

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

## CELLARS TREASURES

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

## ADDITIONAL REDS

<b>689 Red Blend</b>   Napa Valley, USA	65	
<b>Pazzo</b>   Napa Valley, USA	90	
<b>Paraduxx Proprietary</b>   Napa Valley, USA	146	

# SANGRIA



**Red or White**  
Secret recipe of Lara

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# ITALIAN REDS



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

## MARTINI'S

<b>Cappuccino 12</b> Van Gogh double espresso vodka, espresso, Baileys, Kahlúa
<b>Limoncello Drop 12</b> Citron vodka, limoncello, lime juice, triple sec, sugar
<b>Chocolate 12</b> Chocolate vodka, creme de cacao, Baileys, Frangelico, chocolate syrup
<b>St. Reserve 15</b> Johnnie Walker Gold Label Reserve, St. Germain, lime juice, fresh macerated cucumber

## COCKTAILS

<b>Azzurro 12</b> Infusion vodka, parfait amour, lime juice
<b>Sweet love's 14.5</b> Belvedere Peach Nectar, passion fruit juice, 'apasionado' syrup, Rosemary, Fever Tree Tonic
<b>Pink Heaven 13.5</b> Vodka, watermelon liqueur, sprite, frozen lemonade
<b>Summer en la Miel 14.5</b> Diplomatico Reserva rum, lime juice, St. Germain, simply syrup lime, cucumber, puree dash Angustura bitters.
<b>Bloody Mary Special 13.5</b> Vodka, tomato juice, lemon juice, horseradish, worcestershire sauce, tabasco, olive, bacon, shrimp, celery garnish
<b>Moscow Mule 13.5</b> Vodka, house made ginger syrup, fresh lime, Fever Tree Ginger beer
<b>Pink Bellicione 13.5</b> Malfy Gin Rosa, lemon, bitters, Fever Tree
<b>Harley's Catrina 13.5</b> Don Julio reposado, triple sec, mystic citrus syrup, macerated cucumber, lime, orange

## FROZEN DRINKS

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