

AZZURRO

Ristorante Italiano

Kosher dairy Cholov Yisroel under the supervision
of Chabad Aruba Dates January 18-28 2023 only

ANTIPASTI

Appetizer

BRUSCHETTA ROMANA 22 VEG

Sourdough bread, oregano oil, tomatoes, basil, olive oil, garlic, oregano, mozzarella cheese gratin

POLENTA ARRABBIATA 11 VEG S

Fried polenta, side of spicy San Marzano tomato sauce DOP

ZUPPE

Soup

MINISTRONE 12

Seasonal vegetables, homemade vegetable broth

PASTA E FAGIOLI 12 VE

Italian beans, pasta, homemade vegetable broth, Napoli sauce

INSALATE

Salads

MISTA 10 VEG GF

Mixed salad served with fresh homemade Italian dressing.
Add Salmon +\$30 | Add Red Snapper +30

CAPRESE 22 VEG GF

Tomatoes, mozzarella cheese, olive oil, oregano

CESARE 12 VEG

Romaine hearts served with our Chef's secret Caesar dressing.
Salmon +\$30 | Add Red Snapper +30

Contorni Sides

PASTA 8 VEG

San Marzano tomato sauce DOP or garlic sauce

SAFFRON RISOTTO 8 VEG

MIXED SEASONAL VEGETABLE 8 VE

PATATE FRITTE 8 VE

PASTA

Choose one: Fettuccini, Tomato Fettucine, Parsley Fettucine, Spinach Cavatappi, Gnocchi +\$2

PUTTANESCA SAUCE 28

San Marzano DOP tomato sauce, Gaeta olives, capers, garlic, olive oil, basil, white wine

SORRENTINA SAUCE 28

San Marzano DOP tomato sauce imported Mozzarella cheese, basil

ALLA VODKA SAUCE 28

San Marzano DOP tomato sauce, cream, mushrooms

AL QUATTRO FORMAGGI SAUCE 33

Parmigiano Reggiano, Mozzarella cheese, San Marzano DOP tomato sauce

MELANZANE SAUCE 26

Eggplant, San Marzano DOP tomato sauce, cherry tomatoes

FETTUCCINE AL FORMAGGIO PARMIGIANO 40 VEG

Our show-stopping fettuccine with San Marzano DOP tomato sauce & basil, tossed in Whiskey flambéed wheel of Parmigiano Reggiano at your table. Price per person, minimum 2 persons.



RAVIOLI

PORCINI RAVIOLI 36

Porcini mushroom, Parmigiano Reggiano, cream

CHEESE RAVIOLI 28

Served in Napoli tomato sauce

PESCE

Fish

Your choice of grilled, pan seared or baked

PESCE DEL GIORNO MP

Served with green beans

WILD NORWEGIAN SALMON 47

Served with green beans

FRESH BRANZINO 51

Served with green beans

Your choice of one sauce

LIVORNESE

Garlic, olive oil, Napoli sauce, basil, capers, Gaeta olives

WHITE WINE

Butter, vegetable broth, fresh lemon juice, white wine

AGLIO E OLIO SAUCE

Olive oil, garlic, vegetable broth

AL LIMONE SAUCE

Butter, vegetable broth, fresh lemon juice

LEMON VINAIGRETTE

Fresh lemon juice, olive oil, salt

GF Gluten Free VEG Vegetarian S Spicy VE Vegan

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. **PLAYA LINDA MEMBERS DISCOUNT:** For your special discount, please check with your server. **FOR SPLIT CHECKS, CHECK WITH YOUR SERVER. ALL PRICES ARE IN USD DOLLARS.**

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DRINKS MENU

WINES



WHITE WINES

RECANATI Yasmin White

12 46

RED WINES

RECANATI Yasmin Red

12 46

SPIRITS

VODKA

ABSOLUT

13

GREY GOOSE

15

WHISKEY

JIM BEAM Bourbon

13

MAKER'S MARK Bourbon

15

GLENLIVET FOUNDER'S RESERVE Single Malt Scotch

15

TOMATIN LEGACY Single Malt Scotch

13.5

TEQUILA

CASAMIGOS BLANCO

15

CASAMIGOS REPOSADO

18

GIN

BOMBAY SAPPHIRE

13.5

RUM

FLOR DE CAÑA

12.5

SOFT DRINKS

COCA COLA

3

DIET COKE

3

GINGER ALE

3

SPRITE

3

COFFEE & TEA

Lavazza Coffee & Revolution Tea

CAPPUCCINO

5

ESPRESSO

5

DOUBLE ESPRESSO

5.5

REGULAR COFFEE

4

REVOLUTION BLACK TEA

4

COCKTAILS

SIGNATURE SKINNY MARGARITA

16.5

Casamigos Blanco Tequila, Homemade Triple Sec,
Fresh lime juice

COSMOPOLITAN

15

Grey Goose vodka, Homemade Triple Sec, cranberry
juice, Fresh lime juice

CUCUMBER MARTINI

16.5

Bombay Sapphire gin, Fresh lime juice, homemade simple
syrup, Cucumber slices, Mint leaves

WATER

ACQUA PANNA

10

SAN PELLEGRINO

10