

# AZZURRO

Ristorante Italiano

HOMEMADE ITALIAN SOURDOUGH 2  
with Garlic Butter

## ANTIPASTI

APPETIZER

### PARMIGIANA DI MELANZANE 15

Breaded eggplant, Imported Mozzarella cheese, San Marzano Tomato sauce

### BURRATA FRITTA 17.5

Fried imported Mozzarella cheese, side of San Marzano Tomato sauce

### CALAMARI FRITTI 15

Fried calamari, side of San Marzano 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, side of spicy San Marzano Tomato sauce

## ZUPPE

SOUP

### MINISTRONE 10 V

Seasonal vegetables, homemade vegetable stock

### ZUPPA FRUTTI DI MARE 18 GF

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

### PASTA E FAGIOLI 10

Italian beans, pasta, prosciutto, homemade vegetable stock

## INSALATE

SALADS

### MISTA 7.5 VEG GF

Iceberg lettuce, cherry tomatoes, house vinaigrette

### CAPRESE 15 VEG GF

Tomatoes, imported Buffalo mozzarella cheese, olive oil, oregano

### CESARE 9.5 VEG

Romaine hearts, croutons, Parmesan, Caesar dressing

### LIVE LOBSTER GF

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

MARKET PRICE



### LIVE OYSTERS GF

Imported weekly and into our salt water aquarium. When Available.

MARKET PRICE



## PASTA

### LINGUINE LOBSTER 39

Lobster, garlic, olive oil, San Marzano Tomato sauce

### LINGUINE ALLE VONGOLE

#### VERACI 29.5

Sautéed fresh clams, garlic, olive oil  
When Available.

### SPAGHETTI ALLA SALSICCIA 25

Italian sausage, olive oil, garlic, San Marzano Tomato sauce

### BUCATINI ALLA PUTTANESCA 23 VEG

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

### GNOCCHI SORRENTINA 22.5 VEG

Homemade gnocchi, San Marzano Tomato sauce, imported Mozzarella cheese

### SCAMPI ITALIA 35

Spaghetti, shrimp, garlic, San Marzano Tomato sauce, hint of cream

### LINGUINE ALLE COZZE 26.5

Black mussels, garlic or San Marzano Tomato sauce. When Available.

### PAPPARDELLE ALLA VODKA 21 VEG

Homemade Pappardelle, San Marzano Tomato sauce, cream, mushrooms

### RISOTTO CON ARAGOSTA 43

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

### GNOCCHI AI QUATTRO FORMAGGI 28 VEG

Homemade gnocchi, Parmesan, imported Mozzarella cheese, tomatoes

### RIGATONI MELANZANE 22

Homemade rigatoni, eggplant, San Marzano Tomato sauce

### LINGUINE AI FRUTTI DI MARE 36

Mixed seafood, garlic, white wine, San Marzano Tomato sauce

### SCAMPI AGLIO E OLIO 35

Spaghetti, shrimp, garlic, white wine, olive oil

### PORCINI RAVIOLI 27.5

Homemade ravioli, porcini mushroom, tartufo, Parmesan

### SPAGHETTI AL FORMAGGIO PARMIGIANO 46 (for 2 persons)

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

#### ADD-ONS OPTIONS

- Shrimp 24 • Meatballs 13
- Chicken 10 • Sausage 14



GLUTEN FREE PASTA  
available per request

## CARNE, POLLO, PESCE E CROSTACEI

FISH, MEATS AND CHICKEN

### RISOTTO ALLA PESCATORA 37

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 35

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

### BLACK ANGUS BONELESS RIBEYE 42 GF

14 oz.

### VITELLO AL LIMONE 33

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 ALLA PARMIGIANA 29

Baked chicken, San Marzano Tomato sauce, Mozzarella cheese

### VITELLO ALLA PARMIGIANA 33

Baked veal, San Marzano Tomato sauce, Mozzarella cheese

### POLLO VENEZIA 31.5

Baked organic chicken breast, prosciutto di parma, imported Mozzarella cheese, white wine, hint of cream

## CONTORNI SIDES

### SPAGHETTI/RIGATONI/RISSOTTO 5.5 VEG

San Marzano Tomato or garlic sauce

### MIXED SEASONAL VEGETABLE 5.5 VEG

### 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

MAXIMUM 4 CHECKS PER TABLE

GF GLUTEN FREE

VEG VEGETARIAN

S SPICY

V VEGAN

# BUBBLES

## CHAMPAGNES & SPARKLING

|  |            |
|--|------------|
| <b>ROSSELLO GRAN ROSÉ DI PINOT</b> Pinot Noir<br>Piedmont, Italy                   | <b>42</b>  |
| <b>VILLA SANDI PROSECCO SUPERIORE</b> Glera<br>Valdobbiadene, Italy                | <b>65</b>  |
| <b>VILLA SANDI "IL FRESCO" PROSECCO ROSÉ</b> Glera/<br>Pinot Noir   Treviso, Italy | <b>65</b>  |
| <b>SANTERO PROSECCO</b> Glera   Veneto, Italy                                      | <b>42</b>  |
| <b>DA LUCA PROSECCO</b> Glera   Veneto, Italy                                      | <b>46</b>  |
| <b>LUNETTA PROSECCO</b> Glera   Veneto, Italy                                      | <b>56</b>  |
| <b>VEUVE CLICQUOT BRUT</b>   Reims, France   | <b>145</b> |
| <b>MOËT &amp; CHANDON BRUT IMPERIAL</b>   Epernay, France                          | <b>129</b> |
| <b>DOM PÉRIGNON BRUT</b>   Hautvillers, France                                     | <b>399</b> |
| <b>SANTERO MOSCATO</b> Moscato   Piedmont, Italy                                   | <b>42</b>  |
| <b>BATASIOLO MOSCATO D'ASTI</b> Moscato   Asti, Italy                              | <b>51</b>  |
| <b>ROSSELLO MOSCATO D'ASTI</b> Moscato   Asti, Italy                               | <b>46</b>  |

# WHITES

## PINOT GRIGIO

|  |           |
|--|-----------|
| <b>SANTA MARGHERITA</b>   Valdadige, Italy         | <b>56</b> |
| <b>ATTEMS PINOT GRIGIO</b>   Venezia-Giulia, Italy | <b>61</b> |

## SAUVIGNON BLANC

|  |           |
|--|-----------|
| <b>KIM CRAWFORD</b>   Marlborough, New Zealand | <b>56</b> |
| <b>MISTY COVE</b>   Marlborough, New Zealand   | <b>51</b> |
| <b>HONIG</b>   North Coast, USA                | <b>60</b> |
| <b>DUCKHORN</b>   Napa Valley, USA             | <b>61</b> |

## CHARDONNAY

|   |            |
|---|------------|
| <b>FRESCOBALDI POMINO BIANCO</b>   Tuscany, Italy | <b>56</b>  |
| <b>KENDALL-JACKSON</b>   California, USA          | <b>61</b>  |
| <b>OBERON BY MICHAEL MONDAVI</b>   Carneros, USA  | <b>70</b>  |
| <b>HARTFORD COURT</b>   Russian River Valley, USA | <b>91</b>  |
| <b>STAGS' LEAP</b>   Napa Valley, USA             | <b>106</b> |
| <b>CAKEBREAD CELLARS</b>   Napa Valley, USA       | <b>130</b> |

## WORLDLY WHITES

|   |           |
|---|-----------|
| <b>LA SCOLCA GAVIL</b> Cortese   Piedmont, Italy          | <b>51</b> |
| <b>GUADO AL TASSO</b> Vermentino   Bolgheri, Italy        | <b>56</b> |
| <b>RUFFINO ORVIETO CLASSICO</b> Grechetto   Umbria, Italy | <b>46</b> |
| <b>DR L"LOOSEN BROS</b> Riesling   Mosel, Germany         | <b>51</b> |

# ROSÉ & BLUSH

|   |           |
|---|-----------|
| <b>M DE MINUTY</b> Grenache/Cinsault/Syrah  <br>Côtes de Provence, France | <b>46</b> |
| <b>BREAD &amp; BUTTER</b> Grenache   California, USA                      | <b>46</b> |
| <b>ALIE</b> Syrah   Tuscany, Italy  | <b>51</b> |
| <b>HAMPTON WATER</b> Grenache/Cinsault/Syrah  <br>Languedoc, France       | <b>70</b> |
| <b>BERINGER</b> White Zinfandel   California, USA                         | <b>42</b> |

# SANGRIA

|   |           |
|---|-----------|
| <b>WHITE OR RED</b> Secret recipe of Lara | <b>47</b> |
|---|-----------|

# BEERS

|  |          |
|--|----------|
| <b>Nastro Azzurro</b>   Peroni   Birra Moretti Italian | <b>9</b> |
| <b>Belching Beaver Me So Honey Blonde</b>              | <b>9</b> |
| <b>Coronado Salty Crew</b>                             | <b>9</b> |
| <b>Seasonal Craft</b>                                  | <b>9</b> |

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# REDS

## PINOT NOIR

|   |           |
|---|-----------|
| <b>BREAD &amp; BUTTER</b>   California, USA                     | <b>51</b> |
| <b>KENDALL JACKSON "VINTNER'S RESERVE"</b>  <br>California, USA | <b>65</b> |
| <b>LA CREMA</b>   Sonoma, USA                                   | <b>79</b> |
| <b>MEIOMI</b>   California, USA                                 | <b>70</b> |

## MERLOT

|  |           |
|--|-----------|
| <b>WENTE SANDSTONE</b>   Livermore Valley, USA | <b>51</b> |
| <b>DECOY</b>   California, USA                 | <b>79</b> |

## CABERNET SAUVIGNON

|   |            |
|---|------------|
| <b>BREAD &amp; BUTTER</b>   California, USA         | <b>51</b>  |
| <b>WENTE SOUTHERN HILLS</b>   Livermore Valley, USA | <b>51</b>  |
| <b>BONANZA</b>   California, USA                    | <b>56</b>  |
| <b>J. LOHR SEVEN OAKS</b>   Paso Robles, USA        | <b>61</b>  |
| <b>OBERON BY MICHAEL MONDAVI</b>   Napa County, USA | <b>76</b>  |
| <b>KENDALL JACKSON</b>   Sonoma County, USA         | <b>74</b>  |
| <b>DECOY</b>   California, USA                      | <b>79</b>  |
| <b>RAYMOND RESERVE SELECTION</b>   Napa Valley, USA | <b>118</b> |
| <b>JORDAN</b>   Sonoma County, California, USA      | <b>126</b> |
| <b>CAKEBREAD</b>   California, USA                  | <b>176</b> |
| <b>TAUB VINEYARDS</b>   Rutherford, USA             | <b>122</b> |

## EXCLUSIVE REDS

|   |            |
|---|------------|
| <b>TIGNANELLO</b> Sangiovese/Cabernet Sauvignon/<br>Cabernet Franc   Tuscany, Italy             | <b>229</b> |
| <b>SASSICAIA</b> Cabernet Sauvignon/Cabernet Franc  <br>Bolgheri, Italy                         | <b>456</b> |
| <b>SOLAIA</b> Cabernet Sauvignon/Cabernet Franc/<br>Sangiovese   Tuscany, Italy                 | <b>417</b> |
| <b>LUCE BRUNELLO DI MONTALCINO</b> Sangiovese<br>Montalcino, Italy                              | <b>215</b> |
| <b>MASI COSTASERA AMARONE DELLA VALPOLICELLA</b><br>Corvina/Rondinella/Molinara   Veneto, Italy | <b>127</b> |
| <b>DUCKHORN</b> Merlot   Napa Valley, USA   | <b>129</b> |
| <b>CAYMUS</b> Cabernet Sauvignon   Napa Valley, USA   | <b>227</b> |
| <b>OPUS ONE</b> Cabernet Sauvignon   Napa Valley, USA   | <b>686</b> |

## WORLDLY REDS

|  |            |
|--|------------|
| <b>689 BLEND</b> Cabernet Sauvignon/Merlot/Zinfandel/<br>Petite Sirah   Napa Valley, USA | <b>65</b>  |
| <b>CATENA</b> Malbec Mendoza, Argentina  | <b>61</b>  |
| <b>PARADUXX</b> Cabernet/Merlot/Zinfandel  <br>Napa Valley, USA                          | <b>119</b> |

## WINE BY THE GLASS

### Champagnes & Sparkling

|   |           |
|---|-----------|
| <b>VILLA SANDI "IL FRESCO" PROSECCO ROSÉ</b> Glera/<br>Pinot Noir Veneto, Italy | <b>14</b> |
| <b>DA LUCA PROSECCO</b> Glera   Veneto, Italy                                   | <b>11</b> |
| <b>BATASIOLO</b> Moscato   Piedmont, Italy                                      | <b>12</b> |

### Whites, Rosé & Blush

|   |           |
|---|-----------|
| <b>SANTA MARGHERITA</b> Pinot Grigio   Valdadige, Italy                   | <b>13</b> |
| <b>MISTY COVE</b> Sauvignon Blanc   Marlborough, New Zealand              | <b>13</b> |
| <b>DUCKHORN</b> Sauvignon Blanc   Napa Valley, USA                        | <b>15</b> |
| <b>FRESCOBALDI POMINO BIANCO</b> Chardonnay  <br>Tuscany, Italy           | <b>14</b> |
| <b>KENDALL-JACKSON</b> Chardonnay   California, USA                       | <b>15</b> |
| <b>HARTFORD COURT</b> Chardonnay   Russian River Valley, USA              | <b>22</b> |
| <b>STAGS' LEAP</b> Chardonnay   Napa Valley, USA                          | <b>25</b> |
| <b>DR L' LOOSEN BROS</b> Riesling   Mosel, Germany                        | <b>13</b> |
| <b>M DE MINUTY</b> Grenache/Cinsault/Syrah  <br>Côtes de Provence, France | <b>12</b> |
| <b>BERINGER</b> White Zinfandel   California, USA                         | <b>11</b> |

### Reds

|   |           |
|---|-----------|
| <b>KENDALL JACKSON</b> Pinot Noir   California, USA                                       | <b>16</b> |
| <b>WENTE SANDSTONE</b> Merlot   California, USA   | <b>13</b> |
| <b>DECOY</b> Merlot   California, USA   | <b>19</b> |
| <b>WENTE SOUTHERN HILLS</b> Cabernet Sauvignon  <br>Livermore Valley, USA                 | <b>13</b> |
| <b>CATENA</b> Malbec   Mendoza, Argentina   | <b>15</b> |
| <b>DECOY</b> Cabernet Sauvignon   California, USA   | <b>19</b> |
| <b>MICHELE CHIARLO</b> Barbera d'Asti   Piedmont, Italy                                   | <b>13</b> |
| <b>FRESCOBALDI NIPOZZANO CHIANTI RUFINA</b><br><b>RISERVA</b> Sangiovese   Tuscany, Italy | <b>18</b> |
| <b>ANTINORI PÈPPOLI CHIANTI CLASSICO</b> Sangiovese  <br>Tuscany, Italy                   | <b>16</b> |
| <b>BANFI ROSSO DI MONTALCINO</b> Sangiovese  <br>Tuscany, Italy                           | <b>17</b> |
| <b>IL FAUNO</b> Merlot/Cabernet Franc/Carbetnet Sauvignon  <br>Bolgheri, Italy            | <b>21</b> |
| <b>ZOLLA</b> Primitivo di Manduria   Puglia, Italy  | <b>13</b> |

# ITALIAN REDS

|   |            |
|---|------------|
| <b>SERRE DEI ROVERI</b> Nebbiolo d'Alba  <br>Piedmont, Italy                              | <b>46</b>  |
| <b>MICHELE CHIARLO</b> Barbera d'Asti  <br>Piedmont, Italy                                | <b>51</b>  |
| <b>ROSSELLO BARBARESCO</b> Nebbiolo  <br>Barbaresco, Italy                                | <b>79</b>  |
| <b>SERRE DEI ROVERI BAROLO</b> Nebbiolo  <br>Piedmont, Italy                              | <b>79</b>  |
| <b>MICHELE CHIARLO BAROLO</b> Nebbiolo  <br>Piedmont, Italy                               | <b>126</b> |
| <b>PRUNOTTO BARBARESCO</b> Nebbiolo  <br>Piedmont, Italy                                  | <b>105</b> |
| <b>ALLEGRI VALPOLICELLA</b> Corvina/Rodinella  <br>Veneto, Italy                          | <b>51</b>  |
| <b>CAVALIERE D'ORO CHIANTI CLASSICO RISERVA</b><br>Sangiovese   Tuscany, Italy            | <b>61</b>  |
| <b>FRESCOBALDI NIPOZZANO CHIANTI RUFINA</b><br><b>RISERVA</b> Sangiovese   Tuscany, Italy | <b>74</b>  |
| <b>QUERCETO CHIANTI CLASSICO</b> Sangiovese  <br>Tuscany, Italy                           | <b>51</b>  |
| <b>ANTINORI PÈPPOLI CHIANTI CLASSICO</b> Sangiovese  <br>Tuscany, Italy                   | <b>65</b>  |
| <b>RUFFINO DUCALE ORO CHIANTI CLASSICO RISERVA</b><br>Sangiovese   Tuscany, Italy         | <b>93</b>  |
| <b>LA BRACCESCA VINO NOBILE DI</b><br><b>MONTEPULCIANO</b> Sangiovese   Tuscany, Italy    | <b>70</b>  |
| <b>BANFI ROSSO DI MONTALCINO</b> Sangiovese  <br>Tuscany, Italy                           | <b>70</b>  |
| <b>BANFI BRUNELLO DI MONTALCINO</b> Sangiovese  <br>Tuscany, Italy                        | <b>115</b> |
| <b>IL FAUNO</b> Merlot/Cabernet Franc/Cabernet<br>Sauvignon   Bolgheri, Italy             | <b>88</b>  |
| <b>ZOLLA</b> Primitivo di Manduria   Puglia, Italy  | <b>51</b>  |
| <b>IL SEGGIO</b> Merlot/Cabernet Franc/<br>Cabernet Sauvignon   Bolgheri, Italy           | <b>92</b>  |
| <b>PLANETA ETNA ROSSO</b> Nerello Mascalese  <br>Sicily, Italy                            | <b>56</b>  |
| <b>QUERCETO</b> Sangiovese   Tuscany, Italy   | <b>42</b>  |

# MARTINI'S

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| <b>Limoncello Drop 13.5</b><br>Citron vodka, limoncello, lime juice, triple sec,<br>sugar                        |
| <b>Chocolate 13.5</b><br>Chocolate vodka, creme de cacao, Baileys,<br>Frangelico, chocolate syrup                |
| <b>Cappuccino 13.5</b><br>Absolut Vanilla, fresh brewed espresso, Baileys,<br>Kahlúa                             |
| <b>St. Reserve 16</b><br>Johnnie Walker Gold Label Reserve, St. Germain,<br>lime juice, fresh macerated cucumber |

# COCKTAILS

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| <b>Azzurro 12</b><br>Infusion vodka, parfait amour, lime juice   |
| <b>Sweet Love's 15</b><br>Belvedere Peach Nectar, passion fruit juice,<br>'apasionado' syrup, Rosemary, Fever Tree Tonic                             |
| <b>Pink Heaven 13.5</b><br>Vodka, watermelon liqueur, sprite, frozen<br>lemonade   |
| <b>Azzurro Punch 16</b><br>Diplomatico Reserva rum, lime juice, St. Germain,<br>simple syrup, lime juice, cucumber, purée dash<br>Angustura bitters. |
| <b>Moscow Mule 13.5</b><br>Vodka, house made ginger syrup, fresh lime,<br>Fever Tree Ginger beer   |
| <b>Pink Bellicione 15</b><br>Malfy Gin Rosa, lemon, bitters, Fever Tree tonic  |
| <b>Harley's Catrina 16</b><br>Don Julio reposado, triple sec, citrus syrup,<br>macerated cucumber, lime, orange                                      |

# FROZEN DRINKS

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| <b>Cucumber Mojito 13.5</b><br>Diplomatico Planas rum, lime, fresh mint,<br>cucumber purée |
| <b>Frozen Sangria 11.5</b><br>Secret recipe of Lara  |
| <b>Mango Sunshine 13.5</b><br>Malfy Gin Arancia, Mango purée, mystic citrus<br>syrup       |
| <b>Mudslide 13.5</b><br>Vanilla, cream, Kahlúa, Baileys                                    |