

AZZURRO

Ristorante Italiano

HOMEMADE ITALIAN SOURDOUGH 2
with Garlic Butter

ANTIPASTI

Appetizer

PARMIGIANA DI MELANZANE 16
Eggplant, Imported Mozzarella cheese, San Marzano DOP tomato sauce

BURRATA FRITTA 18.5
Fried imported breaded Buffalo mozzarella cheese served with San Marzano DOP tomato sauce

CALAMARI FRITTI 16
Crispy calamari, Arrabiatta sauce, lemon wedges

BRUSCHETTA ROMANA 12 VEG
Bruschetta bread, oregano oil, tomatoes, basil, olive oil, garlic, oregano, mozzarella cheese gratin

ESCARGOT ALLA BOURGUIGNONNE 13.5
Snails, white wine, garlic butter, sourdough bread

POLENTA ARRABBIATA 9.5 VEG S
Fried polenta, side of spicy San Marzano tomato sauce DOP

ZUPPE

Soup

MINISTRONE 10.5 VE
Seasonal vegetables, homemade vegetable broth

ZUPPA DI PESCE 20 GF
Red snapper, shrimp, calamari, black mussels, clams, homemade fish stock

PASTA E FAGIOLI 10.5
Italian beans, pasta, prosciutto, homemade vegetable broth, Napoli sauce

INSALATE

Salads

MISTA 8 VEG GF
Iceberg lettuce, cherry tomatoes, red onion, radicchio, carrot, cucumber, black olive, Italian dressing

CAPRESE 19.5 VEG GF
Tomatoes, imported Buffalo mozzarella cheese, pesto

CESARE 10 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 showcased in our salt water aquarium. Your choice of one sauce: • Mignonette • Horseradish • Cocktail
When available.



MARKET PRICE

PASTA

LINGUINE LOBSTER 41

Lobster, garlic, olive oil, San Marzano DOP tomato sauce, cherry tomatoes, basil, white wine

LINGUINE ALLE VONGOLE VERACI 31

Sautéed fresh clams, garlic, olive oil, white wine. *When available.*

SPAGHETTI ALLA SALSICCIA 26

Italian sausage, olive oil, garlic, San Marzano DOP tomato sauce

BUCATINI ALLA PUTTANESCA 24

VEG

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

GNOCCHI SORRENTINA 24

VEG

Homemade gnocchi, San Marzano DOP tomato sauce imported Mozzarella cheese, basil

SCAMPI ITALIA 37

Spaghetti, shrimp, San Marzano DOP tomato sauce, hint of cream, garlic

LINGUINE ALLE COZZE 28

Black mussels, garlic or San Marzano DOP tomato sauce. *When available*

PAPPARDELLE ALLA VODKA 22

VEG

Homemade Pappardelle, San Marzano DOP tomato sauce, cream, mushrooms

RISOTTO CON ARAGOSTA 45

Caribbean lobster, Arborio rice, Parmigiano Reggiano DOP, Prosecco, cream

GNOCCHI AI QUATTRO FORMAGGI 29

VEG

Homemade gnocchi, Parmigiano Reggiano DOP, imported Mozzarella cheese, San Marzano DOP tomato sauce

RIGATONI MELANZANE 22.5

Homemade rigatoni, eggplant, San Marzano DOP tomato sauce, cherry tomatoes

LINGUINE FRUTTI DI MARE 40

Mixed seafood, garlic, white wine, San Marzano DOP tomato sauce, cherry tomatoes

SCAMPI AGLIO E OLIO 37

Spaghetti, shrimp, garlic, white wine, olive oil

PORCINI RAVIOLI 31.5

Homemade ravioli, porcini mushroom, tartufo, Parmigiano Reggiano DOP, cream

SPAGHETTI AL FORMAGGIO

PARMIGIANO 26

VEG

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

ADD

- Shrimp 24 • Meatballs 13
- Chicken 10 • Sausage 14
- Frutti di Mare 31



GLUTEN FREE PASTA
Available per request

CARNE, POLLO, PESCE E CROSTACEI

Fish, Meats and Chicken

RISOTTO ALLA PESCATORA 38.5

Arborio rice, shrimp, mussels, clams, calamari, Napoli sauce

PESCE DEL GIORNO MP

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

WILD NORWEGIAN SALMON 42

Your choice of pan seared or grilled with thyme, garlic, clarified butter, mixed vegetables

FRESH BRANZINO 46

Grilled or baked al limone, mixed vegetables. *When available*

GRILLED SPANISH OCTOPUS 47

Mediterranean octopus, rosemary, thyme, garlic, paprika, roasted potatoes, cherry tomatoes, Gaeta olives

BONE-IN RIBEYE 72

GF

18oz. Certified Angus Beef served with mixed vegetables

VITELLO AL LIMONE 35

Fresh veal, light lemon sauce

OSSOBUCO DI VITELLO 39

Braised veal shank, white wine, Italian herbs, San Marzano DOP tomato sauce served with risotto

VITELLO GIANNI 40.5

Fresh veal, shrimp, white wine, imported Mozzarella cheese

POLLO ALLA PARMIGIANA 30.5

Baked organic chicken breast, San Marzano DOP tomato sauce, Mozzarella cheese

VITELLO ALLA PARMIGIANA 35

Baked veal, San Marzano tomato sauce DOP, Mozzarella cheese

POLLO VENEZIA 33

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

Contorni Sides

SPAGHETTI/PENNE 6

VEG

San Marzano tomato sauce DOP or garlic sauce

SAFFRON RISOTTO 6.5

VEG

MIXED SEASONAL VEGETABLE 6

VE

PATATE FRITTE 6

VE

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

FOR SPLIT CHECKS, CHECK WITH YOUR SERVER

GF Gluten Free VEG Vegetarian S Spicy VE Vegan

BUBBLES

CHAMPAGNES & SPARKLING

ROSSELLO GRAN ROSÉ DI PINOT Pinot Noir Piedmont, Italy	12	46
VILLA SANDI "IL FRESCO" PROSECCO ROSÉ Glera/ Pinot Noir Treviso, Italy	14	65
SANTERO PROSECCO Veneto, Italy		42
DA LUCA PROSECCO Glera Veneto, Italy	11	46
LUNETTA PROSECCO Glera Veneto, Italy		56
VEUVE CLICQUOT BRUT Reims, France		145
MOËT & CHANDON BRUT IMPERIAL Epernay, France		129
DOM PÉRIGNON BRUT Hautvillers, France		399
SANTERO MOSCATO Moscato Piedmont, Italy		42
ROSSELLO MOSCATO D'ASTI Moscato Piedmont, Italy	12	51

WHITES

PINOT GRIGIO

SANTA MARGHERITA Valdadige, Italy	14	54
VILLA CORNARO Veneto, Italy	11	42

SAUVIGNON BLANC

KIM CRAWFORD Marlborough, New Zealand		56
MISTY COVE Marlborough, New Zealand	13	51
HONIG North Coast, USA	16	65
DUCKHORN Napa Valley, USA		70

CHARDONNAY

FRESCOBALDI POMINO BIANCO Tuscany, Italy	14	56
KENDALL-JACKSON California, USA	15	61
HARTFORD COURT Russian River Valley, USA	23	96
CAKEBREAD CELLARS Napa Valley, USA		130
CHATEAU MONTELENA Calistoga, USA		139

WORLDLY WHITES

ROSSELLO ROERO Arneis Piedmont, Italy	13	51
ROSELLO GAVI DEI GAVI Cortese Piedmont, Italy		51
GUADO AL TASSO Vermentino Bolgheri, Italy		56
SANGIOVANNI DELLA SALA Grechetto/Viognier/ Pinot Blanc Umbria, Italy	15	61
"DR L" LOOSEN BROS Riesling Mosel, Germany	13	51

ROSÉ & BLUSH

M DE MINUTY Grenache/Cinsault/Syrah Côtes de Provence, France	12	46
HAMPTON WATER Grenache/Cinsault/Syrah Languedoc, France		65
BERINGER White Zinfandel California, USA	11	42

SANGRIA

WHITE OR RED Secret recipe of Lara		47
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BEERS

NASTRO AZZURRO PERONI BIRRA MORETTI Italian	9
BELCHING BEAVER ME SO HONEY BLONDE	9
CORONADO SALTY CREW	9
SEASONAL CRAFT	9

REDS

PINOT NOIR

THREE THIEVES California, USA	13	51
BREAD & BUTTER California, USA		60
KENDALL JACKSON California, USA	16	65
LA CREMA Sonoma, USA		79
MEIOMI California, USA		70

MERLOT

WENTE SANDSTONE Livermore Valley, USA	13	51
DECOY California, USA	19	79

CABERNET SAUVIGNON

BREAD & BUTTER California, USA	13	51
BOGLE California, USA	13	51
WENTE SOUTHERN HILLS Livermore Valley, USA	13	51
BONANZA BY CAYMUS California, USA	14	56
OBERON BY MICHAEL MONDAVI Napa County, USA		76
KENDALL JACKSON Sonoma County, USA		74
DECOY California, USA	19	79
RAYMOND RESERVE SELECTION Napa Valley, USA		118
JORDAN Sonoma County, California, USA		126
CAKEBREAD California, USA		176
CAYMUS Napa Valley, USA		225
OPUS ONE Napa Valley, USA		715

WORLDLY REDS

ZUCCARDI SERIE A Malbec Mendoza, Argentina		46
CATENA Malbec Mendoza, Argentina	15	61
689 BLEND Cabernet Sauvignon/Merlot/Zinfandel/ Petite Sirah Napa Valley, USA		65
PARADUX Cabernet/Merlot/Zinfandel Napa Valley, USA		129

ITALIAN REDS

SERRE DEI ROVERI Nebbiolo d'Alba Piedmont, Italy		46
MICHELE CHIARLO Barbera d'Asti Piedmont, Italy	13	51
PRUNOTTO BARBARESCO Nebbiolo Piedmont, Italy		105
SERRE DEI ROVERI BAROLO Nebbiolo Piedmont, Italy		79
MICHELE CHIARLO BAROLO Nebbiolo Piedmont, Italy		126
ALLEGRI VALPOLICELLA Corvina/Rodinella Veneto, Italy		51
PARINI MONTEPULCIANO D'ABRUZZO Montepulciano	11	42
CAVALIERE D'ORO CHIANTI CLASSICO RISERVA		61
Sangiovese Tuscany, Italy		
FRESCOBALDI NIPOZZANO CHIANTI RUFINA	18	74
RISERVA Sangiovese Tuscany, Italy		
ANTINORI PÈPPOLI CHIANTI CLASSICO Sangiovese	16	65
Tuscany, Italy		
QUERCETO CHIANTI CLASSICO Sangiovese	11	42
Tuscany, Italy		
RUFFINO DUCALE ORO CHIANTI CLASSICO RISERVA		93
GRAN SELEZIONE Sangiovese Tuscany, Italy		
BANFI ROSSO DI MONTALCINO Sangiovese	17	70
Tuscany, Italy		
BANFI BRUNELLO DI MONTALCINO Sangiovese		115
Tuscany, Italy		
LA BRACCESCA VINO NOBILE DI		70
MONTEPULCIANO Sangiovese Tuscany, Italy		
ZOLLA Primitivo di Manduria Puglia, Italy		51
QUERCETO Sangiovese Tuscany, Italy		42



SUPER TUSCANS

IL SEGGIO Merlot/Cabernet Franc/ Cabernet Sauvignon Bolgheri, Italy	20	83
IL FAUNO Merlot/Cabernet Franc/Cabernet Sauvignon Bolgheri, Italy		96
TIGNANELLO Sangiovese/Cabernet Sauvignon/ Cabernet Franc Tuscany, Italy		229
POGGIO ALLE NANE Cabernet Franc, Cabernet Sauvignon, Carmenere Maremma, Tuscany		165
SONDRAIA Cabernet Sauvignon/Merlot/Cabernet Franc Bolgheri, Italy		141
GUADO AL TASSO Cabernet Sauvignon/Cabernet Franc/Sangiovese Bolgheri, Italy		245
SASSICAIA Cabernet Sauvignon, Cabernet Franc Bolgheri, Italy		456
SOLAIA Cabernet Sauvignon/Cabernet Franc/ Sangiovese Tuscany, Italy		417

APERITIVO

VENEZIAN SPRITZ 14

Select Aperitivo, Da Luca Prosecco, Soda water

SUN'S OUT, BUNS OUT 14.5

Diplomatico Planas, Aperol, Ceres orange juice, Ceiba Lime juice, Real Pineapple syrup

NEGRONI SBAGLIATO 16

Campari, Antica Formula Vermouth, Da Luca Prosecco

MARTINI'S

SOUTHSIDE 18

Gunpowder Gin, Ceiba lime juice, Simple syrup. Mint leaves

SECOND ONE 15

Tomatin Legacy whisky, Ceres pineapple juice, ceiba lime juice, Real Guava syrup, Angostura Bitters

LIMONCELLO DROP 14.5

Limoncello, lime juice, triple sec, sugar, Citron Vodka

COCKTAILS

PINK HEAVEN 15

Tito's Vodka, watermelon liqueur, sprite, frozen lemonade

TROPICAL BREEZE 14.5

Smirnoff Passion fruit vodka, Bols mango Liqueur, Ceres pineapple juice, Ceiba lime juice, Real Passion fruit syrup

PURPLE PARROT 15.5

Deep Eddy Ruby Red, Amaretto Disaronno, Soda water, Ceiba lime juice, Real black cherry syrup, Da Luca Prosecco, Basil Leaves

STORMY SEAS 14.5

Kraken Spiced Rum, Domain De Canton Liqueur, Fever-Tree Ginger Beer, Ceiba lime juice, Real Ginger syrup

TRUE MULE 15

True Vodka, Domain De Canton, Fever-Tree Ginger beer, Ceiba lime juice, Real Ginger syrup

ROCK'S MANA 16

Teremana Reposado, Bols pink Grapfruit liqueur, Ceres orange juice, Ceiba lime juice, Real Passion fruit Syrup

POOL BOY 16

Canaima Gin, Bols Lychee Liqueur, Ocean Spray Cranberry juice, Ceiba Lime juice, Real Raspberry Syrup