

# 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 Piedmont, Italy	<b>42</b>
<b>VILLA SANDI PROSECCO SUPERIORE</b> Glera Valdobbiadene, Italy	<b>65</b>
<b>VILLA SANDI "IL FRESCO" PROSECCO ROSÉ</b> Glera/ 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   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   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>



# REDS

## PINOT NOIR

<b>BREAD &amp; BUTTER</b>   California, USA	<b>51</b>
<b>KENDALL JACKSON "VINTNER'S RESERVE"</b>   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/ Cabernet Franc   Tuscany, Italy	<b>229</b>
<b>SASSICAIA</b> Cabernet Sauvignon/Cabernet Franc   Bolgheri, Italy	<b>456</b>
<b>SOLAIA</b> Cabernet Sauvignon/Cabernet Franc/ Sangiovese   Tuscany, Italy	<b>417</b>
<b>LUCE BRUNELLO DI MONTALCINO</b> Sangiovese Montalcino, Italy	<b>215</b>
<b>MASI COSTASERA AMARONE DELLA VALPOLICELLA</b> 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/ Petite Sirah   Napa Valley, USA	<b>65</b>
<b>CATENA</b> Malbec Mendoza, Argentina	<b>61</b>
<b>PARADUXX</b> Cabernet/Merlot/Zinfandel   Napa Valley, USA	<b>119</b>

## WINE BY THE GLASS

### Champagnes & Sparkling

<b>VILLA SANDI "IL FRESCO" PROSECCO ROSÉ</b> Glera/ 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   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   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   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> <b>RISERVA</b> Sangiovese   Tuscany, Italy	<b>18</b>
<b>ANTINORI PÈPPOLI CHIANTI CLASSICO</b> Sangiovese   Tuscany, Italy	<b>16</b>
<b>BANFI ROSSO DI MONTALCINO</b> Sangiovese   Tuscany, Italy	<b>17</b>
<b>IL FAUNO</b> Merlot/Cabernet Franc/Carbetnet Sauvignon   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   Piedmont, Italy	<b>46</b>
<b>MICHELE CHIARLO</b> Barbera d'Asti   Piedmont, Italy	<b>51</b>
<b>ROSSELLO BARBARESCO</b> Nebbiolo   Barbaresco, Italy	<b>79</b>
<b>SERRE DEI ROVERI BAROLO</b> Nebbiolo   Piedmont, Italy	<b>79</b>
<b>MICHELE CHIARLO BAROLO</b> Nebbiolo   Piedmont, Italy	<b>126</b>
<b>PRUNOTTO BARBARESCO</b> Nebbiolo   Piedmont, Italy	<b>105</b>
<b>ALLEGRI VALPOLICELLA</b> Corvina/Rodinella   Veneto, Italy	<b>51</b>
<b>CAVALIERE D'ORO CHIANTI CLASSICO RISERVA</b> Sangiovese   Tuscany, Italy	<b>61</b>
<b>FRESCOBALDI NIPOZZANO CHIANTI RUFINA</b> <b>RISERVA</b> Sangiovese   Tuscany, Italy	<b>74</b>
<b>QUERCETO CHIANTI CLASSICO</b> Sangiovese   Tuscany, Italy	<b>51</b>
<b>ANTINORI PÈPPOLI CHIANTI CLASSICO</b> Sangiovese   Tuscany, Italy	<b>65</b>
<b>RUFFINO DUCALE ORO CHIANTI CLASSICO RISERVA</b> Sangiovese   Tuscany, Italy	<b>93</b>
<b>LA BRACCESCA VINO NOBILE DI</b> <b>MONTEPULCIANO</b> Sangiovese   Tuscany, Italy	<b>70</b>
<b>BANFI ROSSO DI MONTALCINO</b> Sangiovese   Tuscany, Italy	<b>70</b>
<b>BANFI BRUNELLO DI MONTALCINO</b> Sangiovese   Tuscany, Italy	<b>115</b>
<b>IL FAUNO</b> Merlot/Cabernet Franc/Cabernet Sauvignon   Bolgheri, Italy	<b>88</b>
<b>ZOLLA</b> Primitivo di Manduria   Puglia, Italy	<b>51</b>
<b>IL SEGGIO</b> Merlot/Cabernet Franc/ Cabernet Sauvignon   Bolgheri, Italy	<b>92</b>
<b>PLANETA ETNA ROSSO</b> Nerello Mascalese   Sicily, Italy	<b>56</b>
<b>QUERCETO</b> Sangiovese   Tuscany, Italy	<b>42</b>

## MARTINI'S

**Limoncello Drop 13.5**  
Citron vodka, limoncello, lime juice, triple sec, sugar

**Chocolate 13.5**  
Chocolate vodka, creme de cacao, Baileys, Frangelico, chocolate syrup

**Cappuccino 13.5**  
Absolut Vanilla, fresh brewed espresso, Baileys, Kahlúa

**St. Reserve 16**  
Johnnie Walker Gold Label Reserve, St. Germain, lime juice, fresh macerated cucumber

## COCKTAILS

**Azzurro 12**  
Infusion vodka, parfait amour, lime juice

**Sweet Love's 15**  
Belvedere Peach Nectar, passion fruit juice, 'apasionado' syrup, Rosemary, Fever Tree Tonic

**Pink Heaven 13.5**  
Vodka, watermelon liqueur, sprite, frozen lemonade

**Azzurro Punch 16**  
Diplomatico Reserva rum, lime juice, St. Germain, simple syrup, lime juice, cucumber, purée dash Angustura bitters.

**Moscow Mule 13.5**  
Vodka, house made ginger syrup, fresh lime, Fever Tree Ginger beer

**Pink Bellicione 15**  
Malfy Gin Rosa, lemon, bitters, Fever Tree tonic

**Harley's Catrina 16**  
Don Julio reposado, triple sec, citrus syrup, macerated cucumber, lime, orange

## FROZEN DRINKS

**Cucumber Mojito 13.5**  
Diplomatico Planas rum, lime, fresh mint, cucumber purée

**Frozen Sangria 11.5**  
Secret recipe of Lara

**Mango Sunshine 13.5**  
Malfy Gin Arancia, Mango purée, mystic citrus syrup

**Mudslide 13.5**  
Vanilla, cream, Kahlúa, Baileys

# AZZURRO

Ristorante Italiano



## DESSERTS



| Made by Chef Diego Palacios |

### PROFITEROLES 10.5

Delicate puff pastry filled with your choice of Vanilla, Strawberry or Chocolate Gelatissimo gelato

### CHOCOLATE BROWNIE 10.5

with Gelatissimo gelato

### CANNOLI 11

Homemade Italian pastry filled with ricotta

### TIRAMISU 10.5

Homemade, layered lady fingers, coffee liqueur, Italian mascarpone and cacao powder

### *Gelatissimo* BONBONS 11

For two. 10 pieces in a variety of flavors.  
Ask your server for available flavors

### ITALIAN LEMON MERINGUE CAKE 10.5

Light, moist layered lemon cake covered in Italian meringue

### PISTACHIO CHEESECAKE 11

Homemade cheesecake, pistachios and a crumb bottom crust

### CRÈME BRÛLÉE 10.5

Vanilla infused French style custard with melted sugar on top

### *Gelatissimo* GELATO 9.5

Daily specials

## DESSERTINIS



### CAPPUCCINO MARTINI 13.5

Absolut Vanilla, fresh brewed espresso, Baileys, Kahlúa

### CHOCOLATE MARTINI 13.5

Chocolate vodka, crème de cacao, Baileys, Frangelico

## AFTER DINNER DRINKS

### COGNACS

Hennessy VSOP 17.5 | Hennessy XO 37.5

Rémy Martin 16

### SINGLE MALTS

Macallan 12 18 | Macallan 15 30

### PORT WINE

Taylor Fladgate Ruby Port 11

Taylor Fladgate Tawny 10 Port 18

### DESSERT WINE

Cavit Arèle Vino Santo €20 - 🍷110

La Roncaia Picolit Italia €15 - 🍷75

Masi Recioto della Valpolicella Classico €18 - 🍷90

### AFTER DINNER LIQUEUR

Sambuca 10.5 | Limoncello 10.5 | Frangelico 10.5

Grand Marnier Cuvée Du Centenaire 21.5 |

Averna Amaro Siciliano 13.5

### SPECIALTY COFFEE

Italian 13.5 Amaretto Disaronno, Coffee and Fresh Cream

Baileys Irish 13.5 Baileys, Coffee and Fresh Cream

B52 13.5 Kahlúa, Baileys and Grand Marnier

### COFFEE

Cappuccino 5 | Espresso 5

Coffee (Regular/Decaf) 4 | Organic Tea 4