

Starters

- CREAMY LOBSTER BISQUE** 11
Made with fresh seafood
- BAKED CLAMS** 13
Stuffed with fresh herbs, bread crumbs and lemon juice
- BREADED CALAMARI** 14
Lightly breaded, zucchini chips, lemon & pepper Aioli
- GRILLED CALAMARI** 14
Roasted pepper, Italian Vinaigrette and Balsamic reduction
- GARLIC CRUSTED GULF SHRIMP** 16
Sauteed aioli with white wine topped with a crispy garlic crust
- BRUSCHETTA** 8
Diced tomatoes, Kalamata olives, basil, E.V.O.O. Balsamic reduction and Shaved Parmesan cheese
- STEAMED MUSSELS** 16
Ground Italian sausage, chili flakes & choice of white or red sauce
- BURRATA CHEESE** 15
Green & Red pesto, baby arugula, roasted red pepper, balsamic reduction & two crustinis
Add prosciutto for \$7.00

Salads

- HOUSE SALAD** 6
Mixed greens lettuce, cherry tomatoes, cucumber & citrus vinaigrette
- CAPRESE VERTICALE** 11
Fresh Mozzarella, tomato, basil, pesto Balsamic Reduction
- CAESAR SALAD** 11
Grilled chicken 16 - Grilled shrimp 25 - Breaded calamari 20
- EGGPLANT MILANESE TOWER** 16
Breaded eggplant, fresh mozzarella, tomatoes Arugula & balsamic reduction

Pastas & Risotto

- LINGUINE LOBSTER FRA DIAVOLO** 11
8-10 oz lobster tail, & spicy tomato sauce
(Market Price)
- LINGUINE SHRIMP FRA DIAVOLO** 30
Tiger shrimp & spicy tomato sauce
- HOUSEMADE GNOCCHI** 22
Thick potato dumplings coated in our hearty braised pork ragu & ricotta salata cheese
- LOBSTER RAVIOLI** 34
Creamy Brandy sauce and infused E.V.O.O.
- RIGATONI GIGANTE** 20
Made with bolognese sauce & ricotta salata cheese
- PENNONI GIGANTE** 20
Penne pasta with Italian sausage, broccolini, chili flakes, garlic butter & ricotta salata cheese
- SCALLOPS & MUSHROOM RISOTTO** 35
Pan-seared jumbo scallops over aquarello risotto & mushrooms
- SALMON AND PEAS RISOTTO** 30
Creamy red and herbs
- SHRIMP & ZUCCHINI RISOTTO** 32
Sauteed Gulf shrimp over creamy Aquarello Risotto

Bar Food

Sandwiches served with fries & coleslaw unless any other of our side dishes are requested

- FILET MIGNON SANDWICH** Swiss cheese, grilled mushrooms & onions on a kaiser roll 25
- PRIME CHEESEBURGER** American cheese, lettuce, tomato, onion & pickles on a brioche bun 17
- PARK RIDGE BURGER** 8 oz prime beef, white cheddar cheese, grilled onions, mushrooms, jalapeno & garlic mayo 18

Sides

- CABBAGE MASHED POTATOES** 5
Lightly roasted with garlic & olive oil
- ROASTED POTATOES** 5
Golden roasted Olive Oil & herbs
- CORN** 5
Sauteed with onions, garlic, jalapeno peppers, lemon juice & feta cheese
- RATATOUILLE** 7
Eggplant, zucchini, bell pepper and crushed tomato sauce
- BROCCOLINI** 8
Sauteed with garlic & olive oil, chili flakes & charred lemon
- SPINACH** 5
Sauteed with garlic & olive oil
- MIXED MUSHROOMS** 6
Sauteed with garlic & olive oil
- PARMESAN RISOTTO** 7
- MUSHROOMS RISOTTO** 8

Dinner

CONSUMER ADVISORY: Consumption of undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. (SAFE FOODS ARE PROMOTED ON TOP OF STEAKS AND CHOPS)

Steaks & Chops

- Add a topping to your steak for 3.00*
- Horseradish-Garlic-Peppercorn-Blue Cheese-Herb butter*
- 14OZ NEW YORK** 42
New York strip over a bed of sauteed mushrooms, and mixed rice with a topping of demi, arugula, shaved parmesan and Truffle oil
- FILET MIGNON**
Served with Aquarello mushroom risotto & demi glace
12oz 45 8oz 33
- SKIRT STEAK** 32
Roasted potatoes, garlic, jalapeno peppers, and oregano coated in a smooth white wine sauce
- 22OZ BONE IN RIBEYE** 60
Served with sauteed broccolini, roasted potatoes and demi glace
- 22OZ PORTERHOUSE** 55
Served with sauteed broccolini, roasted potatoes & demi glace
- 14OZ PORK CHOPS** 30
Grilled, served with cabbage mashed potatoes, broccolini and demi glace
- RACK OF LAMB** 42
Grilled lamb served with cabbage mashed potatoes, ratatouille, sauteed spinach & demi glace
- BRICK CHICKEN** 30
Partially deboned, broccolini, roasted potatoes & demi-glace
- SURF & TURF** (Market Price)
Cold water lobster tail and a filet mignon served with sauteed broccolini and drawn butter

Seafood

- CHILEAN SEA BASS** 42
Wrapped in prosciutto & sage over mushrooms, octopus, butter beans and white wine sauce
- ATLANTIC SALMON** 26
Cherry tomato broth, Sambuca, italian herbs & zucchini spaghetti
- GROUPER** 32
Broiled over roasted eggplant, zucchini, yellow squash, portobello mushroom, balsamic and E.V.O.O.
- WHITEFISH** 25
Angel hair pasta, roasted red peppers, garlic, oregano capers & white wine sauce
- PARMESAN CRUSTED ROUGHY** 25
Soaked in soy sauce, brown butter & a special dressing. Choose your side dish
- GARLIC CRUSTED GULF SHRIMP** 30
Sauteed with a white wine sauce. Choose your side dish
- COLD WATER LOBSTER TAIL**
(Market Price) Served with lemon & drawn butter.
Choose your side dish