

PRIME DINNER MENU | est. 2017

RAW BAR

- SHRIMP COCKTAIL** ^{GF}
cocktail sauce
18.⁰⁰
- OYSTER OF THE DAY** ^{GF}
cocktail sauce, limoncello mignonette
21.⁰⁰
- CLAMS ON THE HALF SHELL** ^{GF}
cocktail sauce
17.⁰⁰
- TUNA TARTARE** ^{MGF}
avocado, cucumber, sweet & spicy togarashi glaze, pickled ginger, wonton strips
18.⁰⁰
- SALMON TARTARE** ^{MGF}
crispy rice cake, citrus ponzu, tobiko caviar, gochujang
16.⁰⁰
- RAW BAR SAMPLER** ^{GF}
local oysters, littleneck clams, shrimp cocktail (serves 2)
55.⁰⁰
- SEAFOOD TOWER** ^{MGF}
chilled Maine lobster, oysters, littleneck clams, gulf shrimp cocktail, tuna tartare, salmon tartare
serves 3: 95.⁰⁰ | serves 6: 185.⁰⁰

MOZZARELLA BAR

- CHARCUTERIE PLATE** (serves 2-4) ^{MGF}
prosciutto di parma, hot soppressata, dulce gorgonzola, reggiano, prima donna, olives, truffle honey, candied nuts, grilled bread
24.⁹⁵
- HOUSE MADE RICOTTA** ^{MGF} 
grilled bread, pistachios, truffle honey
gluten free bread available 7.⁰⁰
12.⁰⁰

APPETIZERS

- BAKED MEATBALL** 12.⁷⁵
tenderloin meatball, mozzarella, crushed tomato sauce, ricotta, parmesan, grilled crostini
- CRISPY RI CALAMARI**  16.⁰⁰
fried cherry peppers, marinara sauce, calabrian aioli
- WOOD FIRED CLAMS CASINO** 16.⁰⁰
crispy bacon, roasted peppers, capers, bread crumbs, sriracha aioli
- CHICKEN LA CAVA**  14.⁹⁵
chicken skewers, stuffed cherry peppers, bacon, orange, sweet chili glaze
- EGGPLANT FRIES**  13.⁹⁵
cracker crusted eggplant, crushed tomato sauce, romano
- RISOTTO POTATO CROQUETTES** 13.⁹⁵
fontina, gold potatoes, calabrian aioli, garlic, Italian breadcrumbs
- GRILLED OCTOPUS** ^{MGF} 19.⁹⁵
gigante beans, sundried tomatoes, sherry wine, lemon, potato croquette

SALADS

- HOUSE** ^{GF}  11.⁰⁰
greens, tomatoes, carrots, cucumber, radishes, white balsamic
 - CAESAR** ^{MGF}  12.⁰⁰
garlic butter croutons, parmesan cheese
 - BEET** ^{MGF}  15.⁰⁰
red & gold beets, french vinaigrette, watercress, dry cherries, candied nuts, goat cheese
 - WEDGE** ^{GF} 14.⁰⁰
romaine, tomatoes, red onions, olives, candied bacon, gorgonzola dressing
 - CHOPPED** ^{GF} 15.⁰⁰
radishes, tomatoes, olives, roasted red peppers, pickled onions, carrots, chopped dressing, avocado, gorgonzola crumbles, cucumbers, candied bacon strips
- add on to any salad:**
- shrimp* 12.⁰⁰ - salmon* 12.⁰⁰
 - chicken 10.⁰⁰ - 10 oz hanger steak* 19.⁰⁰

STEAKHOUSE ^{GF}

*served with mashed golden potatoes & asparagus
split charge \$5 - steaks will be sliced & served with two servings of sides*



ADD ONS:

- dulce gorgonzola crust 5.⁰⁰
- shrimp scampi 12.⁰⁰
- sea scallops 18.⁰⁰
- 1 1/4 lb lobster MKT

- 10 oz PRIME HANGER STEAK* 37.⁹⁵
- 14 oz PORK CHOP 37.⁹⁵
- 8 oz BARREL CUT FILET* 47.⁹⁵
- 14 oz 28 DAY DRY AGED BONE IN RIBEYE* 51.⁹⁵
- 14 oz PRIME NY STRIP* 53.⁹⁵

*choose one:

*black truffle butter | bacon onion jam | prime steak sauce
cowboy butter | brandy peppercorn*

CLASSICS

gluten free pasta available upon request

- EGGPLANT PARMIGIANA** ^{MGF}  23.⁹⁵
penne, house made marinara
- CHICKEN PARMIGIANA** 25.⁹⁵
penne, house made marinara
- WAGYU BURGER*** 25.⁹⁵
fontina, american cheese, bacon onion jam, house made potato roll, truffle fries
- SALMON BURGER*** 21.⁹⁵
Hidden Fjord salmon, lemon dressed arugula, cornichon dill remoulade, pickled onion, old bay french fries
- LOBSTER & SALMON RAVIOLI** 32.⁹⁵
sundried tomato pesto, leeks, herb beurre monte, sauteed shrimp
- RIGATONI GUSTAVO** ^{MGF} 25.⁹⁵
vodka sauce, baby spinach, brown butter bread crumbs
choose one: chicken or house made sweet fennel sausage
can be made spicy 
- CRAZY CARBONARA** ^{MGF}  25.⁹⁵
fresh fettucine, house made sausage, bacon, peas, hot peppers, pecorino, cream
- PRIME BOLOGNESE** ^{MGF} 27.⁹⁵
fresh rigatoni, traditional meat sauce of bologna, house ricotta
- PASTA ALLA NORMA** ^{MGF}  23.⁹⁵
fried eggplant, spicy tomato oil, fresh rigatoni, basil, ricotta salata
- SHRIMP & BAY SCALLOP BIANCO** ^{MGF} 35.⁹⁵
fresh fettucine, zucchini, spring peas, tri-color heirloom tomatoes, white wine, garlic butter

CHEF'S ENTREES

- CHICKEN PICCATA** ^{MGF} 27.⁹⁵
boneless chicken breast, sundried tomatoes, capers, white wine, lemon, creamy polenta, broccoli rabe
- ROAST SALMON*** ^{GF} 32.⁹⁵
Faroe Island salmon, spring pea, quinoa, watercress bagna cauda, artichoke tapenade
- SCALLOP RISOTTO*** ^{GF} 38.⁹⁵
scallops, saffron rice, leeks, asparagus, sundried tomatoes, lobster stock, mascarpone, pecorino
- VEAL PARMIGIANA** 37.⁹⁵
provimi veal, fresh mozzarella, crushed tomato sauce, fresh ricotta cavatelli
- CALABRIAN PORK CHOP** ^{MGF}  37.⁹⁵
breaded bone in pork chop, stuffed hot cherry peppers, sweet roasted peppers, house made sausage, sherry lemon sauce, mashed gold potatoes
- ATLANTIC HALIBUT*** ^{GF} 37.⁹⁵
pan seared halibut, charred broccolini, cacio e pepe fingerling potatoes, lobster beurre blanc
- BONELESS SHORT RIB*** 34.⁹⁵
mashed gold potatoes, broccoli rabe, barolo demi glaze, crispy shallots

SIDES

- truffle fries 7.⁰⁰
- creamy polenta ^{GF} 6.⁰⁰
- roasted mushrooms ^{GF} 7.⁰⁰
- short rib 13.⁰⁰
- mac & cheese ^{MGF}
- garlic spinach ^{GF} 6.⁰⁰
- mashed gold potatoes ^{GF} 6.⁰⁰
- broccoli rabe ^{GF} 8.⁰⁰
- cacio e pepe
- fingerling potatoes ^{GF} 7.⁰⁰

Inform your server of any food allergies.

this item may be cooked to order. Thoroughly cooking meats, poultry, seafood, shellfish, or eggs, reduces the risk of foodborne illness

WOOD OVEN PIZZA MGF

GUY'S SPECIAL 16.00 🌿
basil, pomodoro sauce,
romano, olive oil

CHICKEN BACON RANCH 18.00
chicken cutlet, apple smoked
bacon, fontina, ranch

SAMMY'S SPECIAL 18.00
zucchini, fingerling potato, sausage,
italian sharp, red onion, garlic butter

FRESH MOZZARELLA 16.00 🌿
house mozzarella, tomato sauce,
fresh basil, grated romano, evoo

NICK'S PEPPERONI 18.00 🌶️
tomato sauce, local honey,
mozzarella, calabrian chile flakes

POACHED PEAR 17.00
truffle honey, gorgonzola cheese,
crispy prosciutto

SHRIMP CASINO 21.00
shrimp, roasted red peppers, caramelized
onions, bacon, garlic butter

VODKA SAUSAGE 18.00
vodka sauce, house made fennel sausage,
smoked mozzarella, basil

gluten free pizza available upon request \$2

ARUGULA 18.00
smoked mozzarella, fresh mozzarella,
prosciutto, arugula, balsamic reduction

BIANCO 16.00 🌿
garlic butter, evoo, mozzarella,
romano, fresh ricotta

ITALIAN BOMB 20.00
sausage, pepperoni, meatballs, onions,
roasted peppers, mozzarella

MARGHERITA 17.00 🌿
mozzarella, heirloom tomatoes,
fresh basil, evoo, romano

VINO

Captains List Available Upon Request

Join us on Monday evenings for half priced bottles of wine \$75 & under, or 25% off bottles over \$75!

VINO BLANCO

PINOT GRIGIO

	GL	BTL
Bacaro, Italy, Veneto	11	40
Ruffino, Italy, Veneto	12	44
J Vineyards Pinot Gris, California	12	44
A to Z Pinot Gris, Oregon	-	44
Kettmeir, Alto Adige	-	52

SAUVIGNON BLANC

Mohua, New Zealand	11	40
Oyster Bay, New Zealand	12	44
Chalk Hill, California	14	52

CHARDONNAY

St Francis, Sonoma County, California	11	40
Macon Lugny Les Charmes, Burgundy, France	12	44
Kendall Jackson Grand Reserve, California	14	52
Sonoma Cutrer, Russian River, California	15	56
Duckhorn Decoy, Sonoma County, California	-	68
Cakebread, Napa Valley, California	-	96

OTHER WHITES & ROSE

Paolo Saracco Moscato d'Asti, Piedmont, Italy	11	40
A to Z, Riesling, Oregon	11	40
Maison Saleya, Rose, Provence	11	40
The Beach by Whispering Angel, Rose, France	14	52
Whispering Angel, Rose, France (375 ML)	-	30

BUBBLES

Gooseneck, Prosecco, Italy	12	-
Domaine Chandon, Brut Rose, California	-	40
Ruffino, Prosecco, Italy	-	40
Moet & Chandon, Imperial Brut, France	-	90
Tattinger la Francaise Brut Reserve	-	110
Pol Roger, Brut, France	-	110
Veuve Cliquot, Yellow Label Brut, France	-	110

VINO ROSSO

PINOT NOIR

	GL	BTL
Angeline, Sonoma Valley, California	11	40
Meomi, Sonoma Coast, California	14	52
Calera, Central Coast, California	15	56
Four Graces, Willamette Valley, Oregon	-	60
Willamette Valley Vinyards, Oregon	-	75
Belle Glos, Central Coast, California	-	100

CABERNET SAUVIGNON & OTHER REDS

Sterling, Cabernet Sauvignon, California	11	40
14 Hands, Merlot, Washington	11	40
Bodini, Malbec, Argentina	11	40
Justin, Cabernet, Central Coast, California	16	60
Mullan Road, Red, California	22	84
Duckhorn Decoy, Sonoma County, California	-	60
Beringer, Knights Valley Cabernet, California	-	84
Orin Swift, Abstract, Saint Helene, California	-	90
Far Niente Post & Beam, Napa Valley, California	-	100

ITALIAN

Scarpetta Toscana Frico, Sangiovese, Tuscany, Italy	12	-
Santa Cristina, Sangiovese, Tuscany	12	44
Rocca Del Macie, Chianti Classico, Tuscany	12	44
Cantina Zaccagnini, Montepuciano d' Abruzzo	12	44
Villa Antinori, Super Tuscan, Tuscany	12	44
Silvio Grasso Barolo, Piedmont, Italy	20	76
Cavaliere d'Oro, Chianti Classico Riserva, Tuscany	-	60
Vietti Perbacco, Nebbiolo	-	76
Bola Amarone della Valpolicella Classico	-	90
Produttori Del Barbaresco, Barbaresco, Piedmont	-	96
Il Borro Polissena Sangiovese, Tuscany	-	98
Caparzo Brunello di Montalcino, Tuscany	-	120
Giovanni Rosso, Barolo, Piedmont	-	125

PREMIUM COCKTAILS

NEW FASHIONED | 22
Casamigos Reposado, apple cider
reduction, lime, cherry, burnt orange

GOLD RUSH | 22
Angels Envy,
honey syrup, lemon

NY SOUR | 22
Buffalo Trace whiskey,
house sour, Boen pinot noir float

SPECIALTY COCKTAILS

TITOS ESPRESSO MARTINI | 15
Titos vodka, vanilla syrup, Mr Black,
Tia Maria, fresh espresso

MIDNIGHT MANHATTAN | 15
Bulleit rye, Averna, chocolate bitters,
cherry juice, cherry | up or on the rocks

PRIME SMASH | 15
Maker's Mark bourbon, lemon,
blueberries, mint

BLOOD ORANGE MARTINI | 14
house made blood-orange cello,
blood orange vodka

WHITE COSMO | 15
Figenza fig vodka, fresh lemon
juice, white cranberry juice

SPRING FLING | 15
Beefeater gin, strawberry,
lime, Prosecco

**BARREL AGED OLD
FASHIONED | 15**
aged over three months to perfection
offered smoked per request

HOT HONEY MARGARITA | 15
Corazon tequila, Cointreau Noir,
house made sour, house made
hot honey, spicy rim

**TITOS POM
LEMONADE | 14**
Titos vodka, house made
pomegranate syrup, fresh lemonade

For private party inquiries please contact: Emily | emily@carbonest.com or Lydia | lydia@carbonest.com