

RAW BAR

INSALATA DI MARE 14
octopus, shrimp, calamari, sherry vinaigrette, pickled onion

CHARCUTERIE PLATE (FOR 2) 22
prosciutto, spicy salami, burrata cheese, fontanella, truffle honey, grilled bread

RAW BAR SAMPLER (FOR 2) 49
4 oysters, 4 clams, 1/2 chilled lobster, 4 shrimp, insalata di mare

SHRIMP COCKTAIL (4) 14
cocktail sauce

CLAMS/HALFSHELL(6) 16
cocktail sauce

OYSTER OF THE DAY (6) 18
limoncello mignonette, cocktail sauce

HOUSE MADE RICOTTA v 12
grilled bread, pistachios, truffle honey

APPETIZERS

CRISPY RI CALAMARI 15
cherry peppers, baby arugula, marinara, calabrian aioli

WILD MUSHROOM TARTS v 12
gorgonzola fonduta, toasted marcona almonds

GRILLED OCTOPUS 15
roasted red pepper hummus, arugula salad, house gardeniera, citrus vinaigrette

STEAK SPRING ROLLS 12
roasted garlic aioli, fontina cheese, baby arugula

SHRIMP SCAMPI 14
lemon sherry butter, garlic, capers, native tomatoes, grilled bread

CHICKEN LA CAVA 14
chicken skewers, stuffed cherry peppers, bacon, orange, sweet & spicy glaze

CLAMS CASINO 16
crispy bacon, roasted peppers, siracha aioli, brown butter bread crumbs

BAKED MEATBALLS 13
mozzarella, basil, whipped ricotta, crushed tomato sauce, bread crumbs

CARBONE'S MUSSELS 14
pancetta, tomatoes, garlic white wine sauce

SALADS

WEDGE 12
romaine, tomatoes, red onions, bacon, kalamata olives, gorgonzola dressing

STEAKHOUSE CHOPPED 14
radishes, tomatoes, olives, piquillo peppers, pickled onions, carrots, gorgonzola dressing, avocado, thick cut bacon pops

HOUSE 9
mixed greens, tomatoes, radishes, carrots, white balsamic vinaigrette

CAESAR 10
garlic butter croutons, parmesan cheese

add on: shrimp 12 - salmon 12 - chicken 8

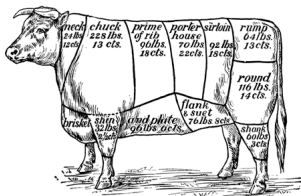
BURRATA CAPRESE 14
arugula, local tomatoes, basil, balsamic reduction

STEAKHOUSE

served with whipped golden potatoes & asparagus

8oz FILET (barrel cut) 46
16oz VEAL TOMAHAWK 45

HOUSE DRY AGED (45 days)
14oz PRIME NY STRIP 43
14oz BONELESS RIBEYE 44



choose one:
gorgonzola butter . Prime steak sauce . bacon-onion jam . black truffle butter . bearnaise

\$2.50 FOR EXTRA SAUCE
\$10 FOR SAUCE FLIGHT

CHEF'S ENTREES

CEDAR PLANK SALMON GF 29
baked sweet potato, asparagus, fire roasted red peppers, sherry maple glaze

FRANKLIN AVE CHICKEN SALTIMBOCCA GF 26
prosciutto di parma, fontina cheese, fresh sage, sherry lemon butter, broccoli rabe, creamy mascarpone polenta

CALABRIAN CHICKEN 26
pan roasted chicken, stuffed hot peppers, sweet peppers, white wine, lemon, hot link sausage, mashed golden potatoes, broccoli rabe

SHRIMP RISOTTO 29
hen of the woods, shitaki, & oyster mushrooms, asparagus, roasted tomatoes, parmesan cheese

LOBSTER ENCRUSTED COD 34
roasted piquillo mascarpone polenta, asparagus, bearnaise

VEAL CHOP PARMIGIANO 45
fresh mozzarella, crushed tomato sauce, fresh rigatoni

PRIME AHI TUNA 34
seared sesame crusted blue fin tuna, avocado, buckwheat noodles, ginger lime vinaigrette

CLASSICS

CHICKEN PARM 24
EGGPLANT PARM v 20
penne, marinara

PRIME BOLOGNESE 24
traditional meat sauce, house made gnocchi, fresh ricotta, basil

LINGUINE CARBONARA 24
bacon, peas, caramelized onions, sausage, egg yolk

PRIME BURGER 21
fontina, bacon onion jam, harissa aioli, truffle fries

***LOBSTER & SHRIMP* FRA DIAVOLO** 38
2 shrimp, 1/2 lobster, mussels, linguine, cherry peppers, lobster broth, crushed tomatoes

***SPICY CHICKEN* ALFREDO** 24
fresh rigatoni, caramelized onions & peppers, garlic, asparagus, calabrian pepper

TORTELLINI GENOVESE v 23
heirloom tomatoes, zucchini, red onions, basil pesto, romano

PENNE GUSTAVO 26
vodka sauce, baby spinach, garlic, buttered bread crumbs

with sausage & shrimp 28

choose shrimp or chicken

truffle fries 7
creamy polenta 6
mashed gold potatoes 6
baked sweet potato 6
roasted mushrooms 7
garlic spinach 6
lobster mac & cheese 18
grilled asparagus 7
broccoli rabe 8

SIDES

PRIME

WOOD OVEN PIZZA

BUFFALO CHICKEN BLT. .17
buffalo sauce, crispy apple smoked bacon, thin sliced tomatoes, fontina, topped with mixed greens & ranch

CHICKEN PARM. .17
breaded chicken, mozzarella, romano, fresh basil

RAPINI. .20
broccoli rabe, sausage, garlic, cherry peppers, mozzarella

NICK'S PEPPERONI. .16
tomato sauce, local honey, mozzarella, calabrian chile flakes

POACHED PEAR. .17
truffle honey, gorgonzola cheese, crispy prosciutto

FRESH MOZZARELLA. .14
mozzarella cheese, basil, tomato sauce

MARGHERITA. .14
house mozzarella, vine ripened tomatoes, fresh basil, evoo, grated romano

BIANCO. .14
garlic butter, evoo, mozzarella, romano, fresh ricotta

ITALIAN BOMB. .17
sausage, pepperoni, meatballs, onions, roasted peppers, mozzarella

VINO

VINO BLANCO

PINOT GRIGIO

Bacaro, Italy 9 | 36
Bortoluzzi, Italy 11 | 44

SAUVIGNON BLANC

Mohua, New Zealand 10 | 40
Oyster Bay, New Zealand 11 | 44
Vavasour, Marlborough, New Zealand 48

CHARDONNAY

Kendall Jackson Grand Reserve, California 12 | 48
Sonoma Cutrer, Russian River, California 15 | 60
Macon Lugny Les Charmes, Burgundy, France 12 | 48
Cakebread, Napa Valley, California 75
St Francis, Sonoma County, California 10 | 40

OTHER WHITES & ROSE

Fontanafredda, Moscato, Piedmont 9 | 38
Montinore, Riesling, Oregon 10 | 40
The Palm by Whispering Angel, Rose, France 13 | 52
La Vieille Ferme, Rose, France (glass only) 10
Banfi "Princepessa," Gavi, Italy 34

BUBBLES

Villa Jolanda, Prosecco, Italy (split, glass only) 11
Domaine Chandon, Brut Rose, California 38
Ruffino, Prosecco, Italy 39
Moet & Chandon, Imperial Brut, France 90
Pol Roger, Brut, France 110
Veuve Cliquot, Yellow Label Brut, France 110
Dom Perignon, France 320

VINO ROSSO

PINOT NOIR

Angeline, Sonoma Valley, California 10 | 40
Meomi, Sonoma Coast, California 12 | 48
Four Graces, Willamette Valley, Oregon 15 | 60
Willamette Valley Vinyards, Oregon 65
David Bruce, Russian River, California 80

CABERNET SAUVIGNON, MERLOT & BORDEAUX BLENDS

Sterling "Vintners Collection," California 10 | 40
14 Hands, Merlot, Washington (glass only) 10
Duckhorn Decoy, Sonoma County, California 54
Justin, Central Coast, California 17 | 64
Beringer, Knights Valley Cabernet, California 20 | 80
Round Pond, Kith & Kin, Napa Valley, California 15
Jordan, Alexander Valley, California 120
Cakebread Cellars, Napa Valley, California 165
Bodini, Malbec, Argentina 10 | 40
Orin Swift, Abstract, Saint Helene, California 75

ITALIAN

Santa Cristina, Sangiovese, Tuscany 10 | 40
Rocca Del Macie, Chianti Classico, Tuscany 12 | 48
Castello Di Gabbiano Black Label,
Chianti Classico Riserva, Tuscany 60
Lionello Marchesi, Brunello di Montalino, Tuscany 96
Banfi, Brunello di Montalcino, Tuscany 154
Antinori, Tignanello, Tuscany 164
Zonin Valpolicella Ripasso, Veneto 82
Masi, Costasera, Amarone Classico, Veneto 125
Prudotturi Del Barbaresco, Barbaresco, Piedmont 97
Silvio Grasso Barolo, Italy 15 | 60
Cantina Zaccagnini, Montelpuciano d' Abruzzo 11 | 44
Villa Antinori, Super Tuscan, Tuscany 12 | 48
Liotro, Nero D' Avola, Sicily 40

SPECIALTY COCKTAILS

TITOS PUMPKIN MARTINI | 13
Titos vanilla infused vodka, pumpkin puree, cream, cinnamon

JUNGLE BIRD | 13
Jamaican rum, Campari, pineapple, lime, simple syrup

BLOOD ORANGE MARTINI | 12
house made blood-orange cello clementine vodka

PK'S BARREL AGED OLD FASHIONED | 13
aged over three months to perfection

GOLD RUSH | 14
Makers Mark bourbon, honey syrup, lemon juice, gold flakes

CRAN-APPLE MARGARITA | 13
Espolon tequila, apple cider, cranberry, OJ, sugar rim

BROKEN HIBISCUS POMTINI | 13
Hibiscus infused Broken Shed vodka, pomegranate, lemon, OJ, prosecco

FALL SANGRIA | 12
apples, pears, cinnamon, oranges, Lyman Orchard's apple cider, brandy, Licor 43, white wine

PEAR GIN SPRITZ | 13
Grey Whale gin, pear puree, lemon juice