@CarbonesPrime

Carbone's PRIME

860.969.8088
CarbonesPrime.com

RAW BAR & CRUDO

PRIME MEAT & CHEESE PLATE FOR 2 . 22
prosciutto, spicy salami, burrata cheese, manchego, truffle honey, grilled bread

RAW BAR SAMPLER (FOR 2) . 49
4 oysters, 4 clams, 1/2 chilled lobster, 4 shrimp cocktail, ahi tuna tartare

SHRIMP COCKTAIL (4) . 14
cocktail sauce

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

CLAMS/HALF SHELL (6) . 16
cocktail sauce

APPETIZERS

HOUSE MADE RICOTTA . 12
grilled bread, pistachio, truffle honey

CAPRESE ARANCINI . 12
roasted heirloom tomato, mozzarella, parmesan, basil aioli

WOOD OVEN BRUSCHETTA . 12
asparagus, roasted red peppers, whipped ricotta, crispy prosciutto

BLACKENED OCTOPUS . 15
roasted red pepper hummus, frisse arugula salad, pickled onions, citrus vinaigrette

AHI TUNA TARTARE . 15
avocado puree, pickled onions, ponzu aioli, cilantro, sesame crisp

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

GRILLED SHRIMP SCAMPI . 14
lemon, piquillo, rosemary butter, grilled bread

FRIED HEIRLOOM TOMATOES . 12
Baby arugula, ranch vinaigrette, crispy prosciutto

CRISPY RI CALAMARI . 13
cherry peppers, baby arugula, marinara, calabrian aioli

STEAK & CHEESE SPRING ROLLS . 12
roasted garlic aioli, baby arugula,

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

THICK CUT BACON "POPS" . 14
PX sherry vinegar, pickled onions, Vermont maple glaze

CARBONE'S MUSSELS . 14
basil pesto sauce, roasted tomatoes, grilled crostini

SALADS

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

CAESAR . 9
garlic butter croutons, parmesan

CARBONE'S CHOPPED . 12
radishes, tomatoes, olives, roasted red peppers, pickled onions, gorgonzola dressing, avocado, thick maple glazed bacon

HOUSE . 8
mixed greens, tomatoes, radishes, white balsamic vinaigrette

BURRATA CAPRESE . 13
arugula, vine ripe tomatoes, basil, balsamic reduction

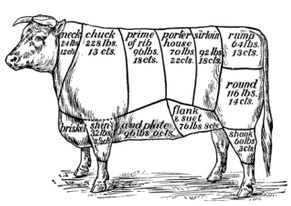
STEAKHOUSE

served with whipped golden potatoes & asparagus

8oz FILET *(barrel cut)* **. 48**
16oz VEAL TOMAHAWK . 45

HOUSE DRY AGED *(45 days)*

14oz PRIME NY STRIP . 43
14oz BONELESS RIBEYE . 45



gorgonzola butter . Prime steak sauce . bacon-onion jam . black truffle butter . yuzu bearnaise

$2.50 FOR EXTRA SAUCE
$10 FOR SAUCE FLIGHT

CLASSICS

CHICKEN PARM . 24
EGGPLANT PARM . 20
penne, marinara

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

***LOBSTER & SHRIMP FRA DIAVOLO . 36**
3 shrimp, 1/2 lobster, linguine, cherry peppers, caramelized onions, crushed tomato sauce, garlic butter

TORTELLINI GENOVESE . 28
heirloom tomatoes, pan roasted red onions, basil pesto sauce, romano
CHOOSE ONE: shrimp, sausage, chicken

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

GNOCCHI BOLOGNESE . 23
traditional meat sauce, basil, ricotta

***CAJUN CRISPY CHICKEN "ALFREDO" . 24**
rigatoni, caramelized onions & peppers, garlic, asparagus, calabrian pepper

***PENNE GUSTAVO. 26**
spicy vodka sauce, cherry peppers, baby spinach, garlic butter, brown butter bread crumbs
CHOOSE ONE: shrimp, sausage, chicken

CHEF'S ENTREES

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

PRIME SALTIMBOCCA . 26
breaded chicken cutlet, fresh mozzarella, prosciutto, caper "alfredo" sauce, house made marinara, linguine pasta

***VINNIE'S CALABRIAN CHICKEN . 26**
pan roasted chicken, cherry peppers, white wine lemon sauce, sausage, mashed golden potatoes, spring asparagus

PORCINI MUSHROOM RISOTTO .30
asparagus, roasted cherry tomatoes, parmesan cheese, wild mushrooms
(shitaki, oyster, hen of the woods)
CHOOSE ONE: shrimp, chicken, or sausage

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

VEAL CHOP PARMIGIANO .43
fresh mozzarella, crushed tomato sauce, baby arugula, fresh rigatoni

PRIME AHI TUNA. 34
saba noodle asian salad, yuzu vinaigrette, cilantro, scallions, red peppers, carrots, siracha aioli, avocado puree

SIDES

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

Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of foodborne illness. * = spicy

For private party inquiries please contact: Mary Beth Corraccio marybeth@carbonesct.com

@CarbonesPrime

Carbones PRIME

WOOD OVEN PIZZA

PHILLY STEAK & CHEESE . 20
caramelized onions, mushrooms, roasted red peppers, american, fontina, garlic aioli

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

BTLA . 17
crispy apple smoked bacon, thin sliced tomatoes, fontina, topped with mixed greens and avocado, tossed in ranch

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

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

BUFFALO CHICKEN .17
gorgonzola crumble, caramelized onions, hot cherry peppers, siracha ranch

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

SAUVIGNON BLANC	
Mahua, New Zealand	10 | 40
Oyster Bay, New Zealand	11 | 44
Vavasour, Marlborough, New Zealand	48

CHARDONNAY	
Alexander Valley, California	42
Kendall Jackson Grand Reserve, California	12 | 48
Sonoma Cutrer, Russian River, California	15 | 60
Crossbarn by Paul Hobbs, California	66
Cakebread, Napa Valley, California	75

OTHER WHITES & ROSE	
Fontanafredda, Moscato, Piedmont	9 | 38
Montinore, Riesling, Oregon	10 | 40
Maison Saleya Coteaux d'Aix-en-provence, Rose, France	10 | 40
Belleruche, Rose, Cotes du Rhone	11 | 44
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	GL | BTL
Angeline, Sonoma Valley, Calfornia	10 | 40
Meomi, Sonoma Coast, California	12 | 48
Siduri, Willamette Valley, Oregon ...	52
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
Chateau St. Michelle, Colombia Valley, Washington	45
Duckhorn Decoy, Sonoma County, California	54
Justin, Central Coast, California	17 | 64
Sequoia Grove, Napa Valley, California	20 | 80
Round Pond, Kith & Kin, Napa Valley, California	60
Beringer, Knights Valley Cabernet, California	68
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
Cavaliere D'Oro, Chianti Classico Riserva, Tuscany	60
Ruffino, Vino Noble di Montelpuciano, Tuscany	54
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
Lucente, Super Tuscan, Tuscany	70
Liotro, Nero D' Avola, Sicil	40

SPECIALTY COCKTAILS

TOASTED COCONUT MARTINI| 12
House-made coconut cello, Frangelico, vanilla vodka, Amaretto

TITOS BLUEBERRY MARTINI | 12
house blueberry cello, titos vodka, elderflower, fresh lime juice

SOUTH OF THE BORDER SOUR | 12
Casamigos tequila, pressed tangerine, fresh lime juice, bitters, house sour

MEXICAN MISTRESS| 13
Casamigos Silver, fresh grapefruit, fresh lime, muddled raspberries, topped with rose prosecco

PK'S BARREL AGED OLD FASHIONED | 12
aged over three months to perfection

BLOOD ORANGE MARTINI | 12
house made blood-orangecello clementine vodka

CUCUMBER MARTINI| 12
Fresh pressed cucumber, cucumber infused vodka, elderflower, lime juice

KICK A## SPRITZ | 10
grapefruit vodka, fresh grapefruit juice, lime, elderlfower, prosecco

BLACKBERRY BOURBON SMASH | 12
muddled blackberry, fresh mint, Evan Williams bourbon, lemon, agave

For private party inquiries please contact: Mary Beth Corraccio marybeth@carbonesct.com