

# PRIME

## RAW BAR

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

**SHRIMP COCKTAIL (4) 14**  
cocktail sauce

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

**CLAMS/HALFSHELL(6) 16**  
cocktail sauce

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

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

**HOUSE MADE RICOTTA<sup>v</sup> 12**  
grilled bread, pistachios, truffle honey

**WILD MUSHROOM TARTS<sup>v</sup> 12**  
gorgonzola fonduta, toasted marcona almonds

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

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

## APPETIZERS

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

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

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

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

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

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

SALADS

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

**CAESAR 10**  
garlic butter croutons, parmesan cheese

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

add on: shrimp 12 - salmon 12 - chicken 8

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

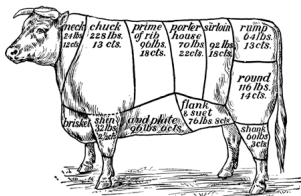
**BURRATA CAPRESE 14**  
arugula, local tomatoes, basil, balsamic reduction

## 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<sup>GF</sup> 29**  
baked sweet potato, asparagus, fire roasted red peppers, sherry maple glaze

**FRANKLIN AVE CHICKEN SALTIMBOCCA<sup>GF</sup> 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<sup>v</sup> 20**  
penne, marinara

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

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

**TORTELLINI GENOVESE<sup>v</sup> 23**  
heirloom tomatoes, zucchini, red onions, basil pesto, romano

with sausage & shrimp 28

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

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

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

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

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<sup>v</sup> .14**  
mozzarella cheese, basil, tomato sauce

**MARGHERITA<sup>v</sup> .14**  
house mozzarella, vine ripened tomatoes, fresh basil, evoo, grated romano

**BIANCO<sup>v</sup> .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

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  
St Francis, Sonoma County, California 10 | 40

#### 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 "Princepsa," 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  
Calera, Central Coast, California 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  
Cakebread "Mullan Road" Meritage, 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 BLUEBERRY MARTINI | 12**  
house blueberry cello, titos vodka, elderflower, fresh lime juice

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

**PINEAPPLE IN THE SHED | 12**  
fresh pineapple infused with Broken Shed vodka

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

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

**COCKTAIL OF THE MOMENT | MP**  
ask your server about our latest creation!

**SUMMER SANGRIA | 12**  
Fresh fruit, Rum, OJ, Licor 43 (Red or White Wine)

**PEACH BOURBON ICED TEA | 11**  
Agave black tea, fresh lemon juice, pressed peach, Evan Williams

**WATERMELON MARTINI | 12**  
fresh pressed watermelon, lime juice, watermelon vodka, Cointreau Noir