@CarbonesPrime

Carbones PRIME

860.969.8088
CarbonesPrime.com

TAKE OUT MENU

SALADS

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

CAESAR . 10
garlic butter croutons, parmesan

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

CLASSICS

CHICKEN PARM . 24
EGGPLANT PARM [V] . 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 [V] . 23
heirloom tomatoes, zucchini, red onions, basil pesto, romano

with sausage & shrimp . 28

PRIME BOLOGNESE . 23
traditional meat sauce, house made gnocchi, fresh ricotta, basil

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

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

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

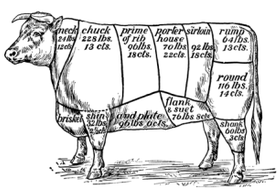
choose shrimp or chicken

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 . 45



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 . 30
hen of the woods, shitaki, & oyster mushrooms, asparagus, roasted tomatoes, parmesan cheese

LOBSTER ENCRUSTED COD . 34
roasted piquillo mascarpone polenta, asparagus, bearnaisc

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

CHICKEN PICCATA . 27
capers, tomatoes, white wine, lemon, whipped golden potatoes, asparagus

WOOD OVEN PIZZA

BUFFALO CHICKEN BLT .17/24
buffalo sauce, crispy apple smoked bacon, thin sliced tomatoes, fontina, topped with mixed greens & ranch

CHICKEN PARM . 17/24
breaded chicken, mozzarella, romano, fresh basil

RAPINI . 20/26
broccoli rabe, sausage, garlic, cherry peppers, mozzarella

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

POACHED PEAR . 17/24
truffle honey, gorgonzola cheese, crispy prosciutto

FRESH MOZZ [V] .14/20
mozzarella cheese, basil, tomato sauce

MARGHERITA [V] . 14/20
house mozzarella, vine ripened tomatoes, fresh basil, evoo, grated romano

BIANCO [V] . 14/20
garlic butter, evoo, mozzarella, romano, fresh ricotta

ITALIAN BOMB . 17/24
sausage, pepperoni, meatballs, onions, roasted peppers, mozzarella

SIDES

Prime Truffle Fries . 7
Baked Sweet Potato . 6
Creamy Polenta . 6
Roasted Mushrooms . 7
Mashed Golden Potatoes . 6
Sauteed Garlic Spinach . 6
Broccoli Rabe . 8
Lobster Mac & Cheese . 18

HANDCRAFTED CELLOS

Sicilian Blood Orange Cello . 30
Local Blueberry Cello . 30
Creamy Coconut Cello . 30

GET ALL THREE FOR 75

Barrel Aged Bourbon . 35

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