

Carbone's

PRIME

Happy Hour Menu

Raw Bar

oyster of the day 2.⁵⁰/ea.
clam on the half shell 2.⁰⁰/ea.
shrimp cocktail 3.⁵⁰/ea.

Big Bites & Handhelds

The Classic Prime Burger 10
house burger blend, American
cheese, hand cut potato chips

Steakhouse Melt 12
Prime NY strip, fontina,
caramelized onions,
horseradish cream
hand-cut potato chips

Baked Rigatoni Vodka 12
house-made rigatoni, mozzarella
vodka sauce,

Salmon Fried Rice 10
seared salmon, egg, peas,
bell pepper, soy, spicy aioli

Braised Short Rib Mac 10
slow-braised short rib, creamy
cheddar béchamel, gemelli pasta

Chicken Caprese Sandwich 10
chicken cutlet, pesto, mozzarella,
marinara, balsamic glaze, chips

Small Bites

Boneless Wings 9
Buffalo or honey-mustard. Served
with blue cheese or ranch.

Crispy Calamari 10
full portion, lightly fried,
house-made dipping sauce

Twice-Baked Loaded Spud 9
crispy baked potato, bacon,
chives, cheddar

The Butcher's Board 12
assorted cheese & cured meats,
seasonal accompaniments

Crispy Brussels 8
bacon, maple-bourbon glaze

House Focaccia 5
Franklin Ave table oil

Pizzetta of the Day 10
Chef Kenny's daily creation

Desserts

Gelato 3
single scoop of chocolate or vanilla

Tiramisu 7
marsala mascarpone mousse,
coffee infused lady fingers &
whipped cream

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Happy Hour Libations

3:00-5:30 pm Monday - Friday
Available **Only** in the Bar Area

Mixed Drinks | 8

Vodka
Rum
Gin
Bourbon
Tequila

Sip n' Dip | 18

Tito's martini, french fries, spicy aioli
'because martinis are better with fries'

Wines | 7

St. Francis, Chardonnay
Bacaro, Pinot Grigio
Mohua, Sauvignon Blanc
Sterling, Cabernet Sauvignon
Angeline, Pinot Noir

Beers | 6

Peroni
Stella Artois
Sam Seasonal
Allagash White
Counter Weight IPA

Martinis & Cocktails | 9

Blood Orange Martini
Prime Cosmopolitan
Tito's Cran Lemonade
Key Lime Pie Martini
Prime Manhattan
Spiced Cran Mule (n/a) 7

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