@CarbonesPrime

PRIME

est. 2017

RAW BAR

Shrimp Cocktail GF — 21
cocktail sauce

Oyster on the Half Shell* GF — 20
served with limocello mignonette and classic cocktail sauce, lemon

Tuna Tartare* MGF — 18
avocado, cucumber, sweet & spicy togarashi glaze, pickled ginger, wonton strips

Clams Rockafeller — 23
spinach, butter, bacon, breadcrumbs

FOR THE TABLE

The Prime Seafood Sampler* GF
shrimp cocktail, little neck clams, local oysters.
served with limocello mignonette classic cocktail sauce, and lemon

Serves 3: 45 | Serves 6: 85

Charcuterie
Chef's selection of Italian and local meats, cheeses and seasonal accompaniments.
served with crostini

26

APPETIZERS

House Made Ricotta MGF — 11
whipped fresh ricotta, grilled bread, pistachios, truffle honey
gluten free flatbread GF +7

Baked Meatball — 14
tenderloin meatball, mozzarella, crushed tomato sauce, ricotta, parmesan, grilled crostini

Crispy Rhode Island Calamari MGF — 17
lightly fried with cherry peppers, marinara, Calabrian aioli

Chicken La Cava — 16
bacon-wrapped chicken and stuffed cherry pepper, orange, sweet chilli glaze

Short Rib Arancini — 13
arborio rice, Italian sharp, fontina, braised short rib, roasted garlic aioli, onion ragu

SALADS

House GF — 12
greens, tomatoes, carrots, cucumbers, radishes, white balsamic

Caesar MGF — 14
little gem lettuce, garlic butter croutons, parmesan cheese, roasted garlic

Chopped GF — 16
romaine, cherry tomato, hard boiled egg, gorgonzola, avocado, toasted pistachios, bacon, green goddess dressing

Butternut Squash GF — 16
kale, feta, candied walnuts, raisins, white balsamic

STEAKS AND CHOPS GF

split charge $5 - steaks will be sliced & served with two servings of sides



8 oz Prime Hanger Steak*	39
14 oz Pork Chop*	38
14 oz Prime NY Strip*	58
8 oz Barrel Cut Filet*	57
18 oz 30 Day Dry Aged Bone in Ribeye*	68
32 oz Prime Porterhouse for two *	175

Sauces
truffle butter | prime steak sauce | horseradish cream | brandy peppercorn

Add Ons
gorgonzola crust **5** | jumbo lump crab **12** | shrimp scampi **12** | sauce flight **10**

served with mashed golden potatoes, maple glazed Brussels sprouts & choice of sauce

CHEF ENTRÉES

Chicken Parmigiana MGF — 27
penne, house made marinara, mozzarella

Salmon Oreganata* MGF — 34
horseradish dijon crusted salmon, lemon beurre blanc polenta, garlic spinach

Pan Seared Halibut* GF — 43
mushroom risotto, crispy wild mushrooms, shaved romano, tarragon beurre blanc

Calabrian Pork Chop MGF — 38
breaded bone in pork chop, stuffed hot cherry peppers, sweet roasted peppers, house made sausage, sherry lemon sauce, creamy polenta
Substitute Chicken Cutlet **29**

Braised Short Rib MGF — 37
mashed gold potatoes, pot roasted carrots, barolo demi glaze, crispy shallots

Prime Burger* MGF — 24
cheddar cheese, caramelized onions, mushroom cream sauce, house made potato roll. Served with truffle fries

Chicken Marsala MGF — 29
Bell & Evans airline chicken breast, roasted mushrooms, sauteed kale, mashed potatoes.

Add Protein to Any Dish
shrimp* **12** | 8 oz hanger steak* **19**
salmon* **12** | chicken **10**

HOUSE MADE PASTAS

Cavatelli Genovese MGF — 29
fennel sausage, zucchini, cherry tomatoes, basil pesto, romano

Rigatoni Gustavo MGF — 27
creamy vodka sauce, baby spinach, brown butter bread crumbs
Choose One: chicken or house made sweet fennel sausage
*Can Be Made Spicy *

Prime Bolognese MGF — 27
rigatoni, traditional meat sauce of Bologna, house made ricotta, pecorino

Linguine Arrabbiatta MGF — 32
sauteed jumbo shrimp, spicy tomato sauce, fresh basil

Fettuccine Carbonara MGF — 27
house made sausage, bacon, pecorino, cream, egg, peas

Gluten Free Pasta Available Upon Request +$2

SIDES

Creamy Polenta GF	7	Garlic Spinach GF	7
Broccoli Rabe GF	7	Mashed Gold Potatoes GF	7
Marsala Mushrooms GF	7	Maple Glazed Brussels	8
Wild Mushroom Risotto GF	13	Truffle Fries	8

= Vegetarian = Spicy GF = Gluten free MGF = Modified gluten free

This item may be cooked to order. Thoroughly cooking meats, poultry, seafood, shellfish, or eggs, reduces the risk of food-borne illness

WOOD OVEN PIZZA MGF

gluten free pizza available upon request +$5

Nick's Pepperoni 21
tomato sauce, local honey, mozzarella, calabrian chili flakes

Fresh Mozzarella 17
house mozzarella, tomato sauce, fresh basil, grated romano, EVOO

Spicy Reuben 20
fontina, corned beef, Calabrian chili, red onion, sauerkraut, thousand island

Poached Pear 19
truffle honey, gorgonzola cheese, crispy prosciutto

Vodka Sausage 20
vodka sauce, smoked mozzarella, basil, house made fennel sausage

Italian Bomb 22
sausage, pepperoni, meatballs, onions, roasted peppers, mozzarella

Margherita 19
mozzarella, heirloom tomatoes, fresh basil, EVOO, romano

Chicken, Bacon & Ranch MGF 20
chicken cutlet, fontina, ranch apple smoked bacon,

VINO

Captains List Available Upon Request

BLANCO

Pinot Grigio

Santa Marina, Provincia di Pavia, Italy 2025	12/48
Ruffino, Veneto, Italy 2024	50
Kettmeir, Alto Adige, Italy 2024	60

Sauvignon Blanc

White Haven, Marlborough, New Zealand 2024	13/52
Emmolo by Caymus, California 2023	13/52
Justin, Central Coast, California 2023	54
Clos De Napa, Napa Valley, California 2023	56
Domaine Ines Lauverjat, Sancerre, Loire Valley, France 2024	78

Chardonnay

Kali Hart, Monteray, California 2023	15/60
Joseph Drouhin, Macon-Village, Burgundy, France 2023	15/60
Sonoma Cutrer, Russian River, Sonoma County, California 2024	65
Frank Family Vineyards, Carneros, California 2024	95

Interesting Whites & Rose

Paolo Saracco, Moscato d'Asti, Piedmont, Italy 2024	12/48
Lone Birch, Reisling, Yakima Valley, Washington State 2023	12/48
Fleurs di Prairie, Rose, Languedoc-Roussillon, France 2024	12/48
Huges Beaulieu, Picpoul, Languedoc-Roussillon, France 2023	48
A to Z , Pinot Gris, Willamette Valley, Oregon State 2022	50

Bubbles

Gooseneck, Prosecco, Veneto, Italy NV	13/52
Domaine Chandon, Brut Rose, Napa Valley, California NV	40
Moet & Chandon, Imperial Brut, Champange, France NV	90
Taittinger, Brut La Francaise, Champange,France NV	135

ROSSO

Pinot Noir

Angeline, Sonoma, California 2023	12/48
Benmar, "Above the Clouds", Willamette Valley, Oregon 2024	16/64
Circumference, Russian River Valley, Sonoma, California 2023	68
Fess Parker, St. Rita Hills, Santa Barbara, California 2023	82
Belle Glos, "Clark & Telephone", Central Coast, California 2024	100

Cabernet Sauvignon

Black Stallion, North Coast, California 2023	15/60
Alexander Valley Vineyards, Sonoma, California 2023	17/68
Quilt, Napa Valley, California 2023	20/80
Far Niente Post & Beam, Napa Valley, California 2022	30/120
Francis Coppola, Sonoma County, California 2023	56

Interesting Reds

14 Hands, Merlot, Washington State 2022	12/48
Bodini, Malbec, Mendoza, Argentina 2024	12/48
Chateau Cap De Faugeres, St. Emilion, Bordeaux, France 2019	68
Chateau Courac, Côtes du Rhône, Rhône Valley, France 2022	76
Orin Swift, Abstract, Napa Valley, California 2023	90
Rombauer, Zinfindel, Napa Valley, California 2022	110

Italian

Pasetti, Montepulciano d' Abruzzo 2023	13/52
Banfi, "Centine", Red Blend, Tuscany 2022	14/56
Rocca Del Macie, Chianti Classico, Tuscany 2023	14/56
Tutela, Super Tuscan, Tuscany 2020	15/60
Covalli, Barolo, Piedmont 2021	22/88
Villa Antinori, Super Tuscan, Tuscany 2023	52
Castello Di Gabbiano, Chianti Classico, Riserva, Tuscany 2018	60
Tenuta Casenuove, Chianti Classico, Tuscany 2019	72
Silvio Grasso, Barolo, Piedmont 2021	90
Bola, Amarone della Valpolicella Classico, Veneto 2019	100
Caparzo, Brunello di Montalcino, Tuscany 2021	120

PREMIUM COCKTAILS

The Agave Society | 20
Patron Reposado, Patron Citronge Orange Liqueur, Agave, Lime
your way: Original, Spicy or Pineapple

Coco Doli | 17
Housemade pineapple infused coconut vodka, served straight up in a martini glass

Springbrook Almond | 17
Carbone's Private Label High Proof Bourbon luxardo amaretto di saschira, lemon, egg white

SPECIALTY COCKTAILS

Tito's Espresso Martini | 15
Tito's vodka, Faretti, fresh espresso
your way: decaf, pumpkin or Baileys

Honey Bee | 15
Espolon Reposado, honey, lemon, mezcal sprtiz

Black Manhattan | 15
King's County bourbon, Averna amaro, black walnut bitters

Blood Orange Martini | 14
house made blood-orange cello, blood orange vodka

Winter Cosmo | 15
fig vodka, Cointreau, lemon, white cranberry juice

Lemoncello Spritz | 15
lemoncello, prosecco, soda, lemon, mint sprig

Barrel Aged Old Fashioned | 15
aged over three months to perfection
offered smoked per request

Hot Honey Margarita | 15
Cazadores tequila, Cointreau, house made sour, hot honey, spicy rim

Tito's Fig Lemonade | 14
Tito's Vodka, fresh lemonade, housemade Fig syrup

MOCKTAILS

Strawberry "Mojito" | 12
fresh mint, lime, strawberry syrup, club soda

Elderflower Peach Mule | 12
Elderflower, lime, peach, ginger beer

"Aperol" Spritz | 12
Lyre's Italian Spritz, club soda, orange