

APPETIZERS

Chicken La Cava	 chicken skewers, stuffed cherry peppers, bacon, orange, sweet chili glaze	14 ⁰⁰
Crispy RI Calamari	^{MGF}  fried cherry peppers, marinara, calabrian aioli	15 ⁰⁰
Baked Meatball	tenderloin meatball, mozzarella, crushed tomato sauce, ricotta, parmesan, grilled crostini	13 ⁰⁰
Shrimp Cocktail	^{GF} jumbo shrimp, cocktail sauce, lemon	18 ⁰⁰
Soup of the Day	Chef's seasonal creation, made fresh daily	10 ⁰⁰
Tuna Tartare	^{MGF} avocado, cucumber, sweet & spicy togarashi glaze, pickled ginger, wonton strips	15 ⁰⁰

SALADS

House	^{GF}  greens, tomatoes, carrots, cucumbers, radishes, white balsamic vinaigrette	10 ⁰⁰
Caesar	^{MGF} garlic butter croutons, parmesan cheese, Carbone's classic Caesar dressing	11 ⁰⁰
Chopped	^{GF} romaine, frisee, cherry tomatoes, Cato Corner black ledge blue, chives, hard boiled egg, avocado vinaigrette	16 ⁰⁰
Wedge	^{GF} romaine, grape tomatoes, bacon, red onions, kalamata olives, house made gorgonzola dressing	15 ⁰⁰
add protein to any salad shrimp* 12 ⁰⁰ salmon* 12 ⁰⁰ chicken 10 ⁰⁰ tenderloin medallions* 18 ⁰⁰		

SANDWICHES served with chips | add fries +3⁰⁰

Steak Melt	sliced prime rib, caramelized onion, fontina, horseradish aioli, prime sauce	17 ⁰⁰
Prime Cheeseburger*	lettuce, tomato, American cheese	5oz 15 ⁰⁰ 8oz 19 ⁰⁰
Chicken Caprese	sundried tomato fondue, mozzarella, pesto, balsamic glaze	16 ⁰⁰
Chicken Saltimbocca	sage pesto, prosciutto, grilled chicken, fontina, lemon dressed arugula	16 ⁰⁰
Blackened Salmon Caesar Wrap*	Faroe Island salmon, Carbone's classic Caesar	14 ⁰⁰

ENTRÉES

Salmon Fried Rice*	^{GF} peas, red peppers, egg, Sriracha aioli	15 ⁰⁰
Steak Frites*	grilled 12 oz ribeye, truffle fries, prime sauce	29 ⁰⁰
Short Rib Mac n Cheese	^{MGF} 4-hour braised short rib, cheddar sauce, fresh gemelli, toasted breadcrumbs	15 ⁰⁰
Rigatoni Gustavo	^{MGF} creamy vodka sauce, spinach, toasted breadcrumbs	add Chicken +3 16 ⁰⁰
Ravioli Bolognese	^{MGF} house made ricotta ravioli, traditional pork & beef ragout, buratta	18 ⁰⁰
Maple Glazed Salmon*	^{MGF} pumpkin and Cato Corner Farm Dairyaire risotto, pepitas, shaved Reggiano	24 ⁰⁰
Tenderloin Marsala*	^{GF} twin 4oz filet medallions, mushroom marsala sauce, roasted potatoes, asparagus	28 ⁰⁰
Chicken Parmigiana	^{MGF} penne, housemade marinara, mozzarella	26 ⁰⁰

DESSERTS 10⁰⁰

- Crème brûlée ^{GF}
- Tiramisu
- Plain NY Cheesecake
with strawberries

SIDES 6⁰⁰

- Roasted Potatoes ^{GF}
- Sauteed Spinach ^{GF}
- Parmesan Risotto ^{GF}
- French Fries
- Broccoli Rabe ^{GF}

 = 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 foodborne illness

VINO

Join us on Mondays for half off bottles of wine under \$75
Captains List Available Upon Request

BLANCO

Pinot Grigio

Bacaro, Veneto, Italy 2023	11/44
Ruffino, Veneto, Italy 2022	12/48
Kettmeir, Alto Adige, Italy 2022	52

Sauvignon Blanc

Mohua, Marlborough, New Zealand 2023	11/44
Oyster Bay, Marlborough, New Zealand 2023	12/48
Justin, Paso Robles, California 2023	13/52
Clos De Napa, Napa Valley, California 2023	66

Chardonnay

St. Francis, Sonoma, California 2022	11/44
Kendall Jackson, Grand Reserve, Sonoma County, California 2022	14/56
Sonoma Cutrer, Russian River, Sonoma County, California 2023	15/60

Interesting Whites & Rose

Paolo Saracco, Moscato d’Asti, Piedmont, Italy 2023	11/44
Lone Birch, Reisling, Yakima Valley, Washington State 2023	11/44
Maison Saleya, Rosé, Provence, France 2023	11/44
A to Z , Pinot Gris, Willamette Valley, Oregon State 2022	44

Bubbles

Gooseneck, Prosecco, Veneto, Italy NV	12
Ruffino, Prosecco, Veneto, Italy NV	13/52
Domaine Chandon, Brut Rose, Napa Valley, California NV	40
Moet & Chandon, Imperial Brut, Champange, France NV	90
Ca’del Bosco, Cuvee Prestige, Lombardy, Italy NV	110
Pol Roger, Brut, Champange, France NV	110
Taittinger, Brut La Francaise, Champange,France NV	135

ROSSO

Pinot Noir

Angeline, Sonoma, California 2023	11/44
Broadley Vineyards, Willamette Valley, Oregon 2023	16/64
Circumference, Russian River Valley, Sonoma, California 2023	68
Fess Parker, St. Rita Hills, Santa Barbara, California 2021	82
Belle Glos, “Clark & Telephone”, Central Coast, California 2023	100

Cabernet Sauvignon

Sterling, Sonoma County, California 2023	11/44
Alexander Valley Vineyards, Sonoma, California 2022	14/56
Justin, Central Coast, California 2021	16/68
Quilt, Napa Valley, California 2022	20/80
Far Niente Post & Beam, Napa Valley, California 2022	30/120
Francis Coppola, Sonoma County, California 2021	56

Interesting Reds

14 Hands, Merlot, Washington State 2022	11/44
Bodini, Malbec, Mendoza, Argentina 2023	11/44
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 2022	90
Rombauer, Zinfindel, Napa Valley, California 2022	110

Italian

Banfi Belnero Toscana, Sangiovese, Tuscany 2022	14/56
Rocca Del Macie, Chianti Classico, Tuscany 2022	12/48
Cantina Zaccagnini, Montelpuciano d’ Abruzzo 2021	12/48
Querciabella, Mongrana, Super Tuscan, Tuscany 2022	15/60
Silvio Grasso, Barolo, Piedmont 2021	22/88
Villa Antinori, Super Tuscan, Tuscany 2021	52
Castello Di Gabbiano, Chianti Classico, Tuscany 2020	60
Tenuta Casenuove, Chianti Classico, Tuscany 2021	72
Produttori Del Barbaresco, Piedmont 2019	96
Bola, Amarone della Valpolicella Classico, Veneto 2013	100
Caparzo, Brunello di Montalcino, Tuscany 2019	120
Giovanni Rosso, Barolo, Piedmont 2017	120

PREMIUM COCKTAILS

New Fashioned | 20

Don Fulano reposado, apple cider reduction, lime, cherry, burnt orange

Salumi Martini | 17

choice of gin or vodka, cherry pepper brine, blue cheese olive, soppresata, parm, cherry pepper

Spiced Cherry Rye | 19

Michter’s Rye, cherry syrup, agave, lemon

SPECIALTY COCKTAILS

Tito’s Espresso Martini | 15

Tito’s vodka, Faretti, fresh espresso
your way:decaf, pumpkin, crème brûlée, or Baileys

Honey Bee | 15

tequila, honey, lemon, mezcal srtiz

Black Manhattan | 15

King’s County bourbon, Avena 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

Pumpkin Martini | 15

Crop pumpkin vodka, vanilla vodka, cinnamon syrup, splash cream

Barrel Aged Old Fashioned | 15

aged over three months to perfection
offered smoked per request

Hot Honey Margarita | 15

Mi Campo tequila, Cointreau, house made sour, hot honey, spicy rim

Tito’s Fig Lemonade | 14

Tito’s Vodka, fresh lemonade, Fruitful Mission Fig

MOCKTAILS

Strawberry “Mojito” | 12

fresh mint, lime, strawberry syrup, club soda

The Aspro Launch | 12

Italian aperitivo, lime, pineapple

“Aperol” Spritz | 12

Lyre’s Italian Spritz, club soda, orange

LUNCH

PRIME est. 2017