Carbones
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.
clams rockefellar 4.00/ea.

Big Bites & Handhelds

Buffalo Chicken Sandwich 13
crispy chicken, celery slaw, house buffalo sauce, ranch, cheddar, shoestring fries

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

Salmon Fried Rice 12
egg, peas, bell pepper, pickled ginger, soy, spicy aioli

Short Rib Arancini 12
Arborio rice, Italian sharp, fontina, braised short rib, roasted garlic aioli, onion ragu

Skillet Sausage & Peppers 12
sweet Italian sausage, broccoli rabe, peppers, calabrian aioli, crostini

Pizzetta of the Day 10
Chef's daily creation

Small Bites

Boneless Wings 11
buffalo or teriyaki; served with blue cheese or ranch

Crispy Calamari 13
full portion, lightly fried with hot cherry peppers, Calabrian aioli

Housemade Ricotta 9
buttermilk ricotta, pistachios, truffle honey, crostini

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

House Focaccia 5
house cultured butter & oil

Crispy Brussels 7
maple glaze, feta, pickled onions, bacon

Desserts

Gelato 4
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

Tito's Vodka
Bacardi Rum
Beefeater Gin
Evan Willams Bourbon
Cazadores Tequila

Sip n' Dip | 18

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

Wines | 8

Sterling, Chardonnay
Santa Marina, Pinot Grigio
Mohua, Sauvignon Blanc
Sterling, Cabernet Sauvignon
Angeline, Pinot Noir

Beers | 6

Peroni
Stella Artois
Sam Seasonal
Michelob Ultra
Counter Weight IPA

Martinis & Cocktails | 9

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

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