

PRIME

RAW BAR

INSALATA DI MARE . 14
octopus, shrimp, calamari, sherry vinaigrette, pickled onion

SHRIMP COCKTAIL (4) . 14
cocktail sauce

PRIME MEAT & CHEESE BOARD FOR 2 . 22
prosciutto, spicy salami, burrata cheese, fontanella, truffle honey, grilled bread

CLAMS/HALF SHELL (6) . 16
cocktail sauce

RAW BAR SAMPLER (FOR 2) . 49
4 oysters, 4 clams, 1/2 chilled lobster, 4 shrimp cocktail, insalata di mare

OYSTER OF THE DAY (6) . 18
limoncello mignonette, cocktail sauce

APPETIZERS

HOUSE MADE RICOTTA v . 12
grilled bread, pistachio, truffle honey

WILD MUSHROOM CROSTINI v . 12
fontina cheese, garlic aioli

SHRIMP SCAMPI . 14
lemon sherry butter, garlic, capers, roasted tomatoes, grilled bread

BAKED MEATBALLS . 13
mozzarella, basil, whipped ricotta, crushed tomato sauce, bread crumbs

GRILLED OCTOPUS . 15
roasted red pepper hummus, arugula salad, house giardiniera, citrus vinaigrette

CHICKEN LA CAVA . 14
chicken skewers, stuffed cherry peppers, bacon, orange, sweet & spicy glaze

CRISPY RI CALAMARI . 15
cherry peppers, baby arugula, marinara, calabrian aioli

STEAK & CHEESE SPRING ROLLS . 12
roasted garlic aioli, baby arugula,

CLAMS CASINO . 16
crispy bacon, roasted peppers, siracha aioli, brown butter bread crumbs

CARBONE'S MUSSELS . 14
garlic lemon white wine sauce, roasted tomatoes, grilled crostini

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, gorgonzola dressing, avocado, bacon pops

add on: shrimp 12 - salmon 12 - chicken 8

HOUSE . 9
mixed greens, tomatoes, radishes, white balsamic vinaigrette

BURRATA CAPRESE . 14
arugula, local tomatoes, basil, balsamic reduction

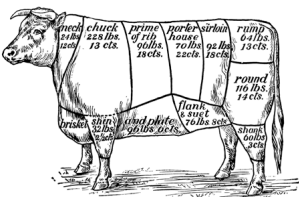
STEAKHOUSE

served with whipped golden potatoes & asparagus

8oz FILET (barrel cut) . 46
16oz VEAL TOMAHAWK . 45
12oz GRASS FED SIRLOIN . 39
(all natural, antibiotic free)

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

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

CHEF'S ENTREES

CEDAR PLANK SALMON GF . 29
baked sweet potato, asparagus, fire roasted red peppers, sherry maple glaze

FRANKLIN AVE SALTIMBOCCA GF . 26
prosciutto di parma, fontina cheese, fresh sage, sherry lemon butter, broccoli rabe, mashed golden potatoes

***CALABRIAN CHICKEN* . 26**
pan roasted chicken, stuffed hot peppers, sweet peppers, white wine, lemon, hot link sausage, mashed golden potatoes, broccoli rabe

MUSHROOM RISOTTO . 30
wild mushrooms, asparagus, roasted cherry tomatoes, parmesan
choose shrimp or chicken

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

VEAL CHOP PARMIGIANO . 45
fresh mozzarella, crushed tomato sauce, fresh rigatoni

PECORINO CRUSTED SWORDFISH . 34
broccoli rabe, creamy polenta, mussel beurre blanc

truffle fries .7
creamy polenta .6
mashed gold potatoes .6
baked sweet potato .6
roasted mushrooms .7
garlic spinach .6
lobster mac & cheese .18
grilled asparagus .7
broccoli rabe .8

SIDES

PRIME

WOOD OVEN PIZZA

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

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

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

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

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

FRESH MOZZARELLA^v .14
mozzarella cheese, basil, tomato sauce

MARGHERITA^v . 14
house mozzarella, vine ripened tomatoes, fresh basil, evoo, grated romano

BIANCO^v . 14
garlic butter, evoo, mozzarella, romano, fresh ricotta

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

VINO

VINO BLANCO

PINOT GRIGIO

Bacaro, Italy

Bortoluzzi, Italy

SAUVIGNON BLANC

Mohua, New Zealand

Oyster Bay, New Zealand

Vavasour, Marlborough, New Zealand

CHARDONNAY

Alexander Valley, California

Kendall Jackson Grand Reserve, California

Sonoma Cutrer, Russian River, California

Crossbarn by Paul Hobbs, California

Cakebread, Napa Valley, California

OTHER WHITES & ROSE

Fontanafredda, Moscato, Piedmont

Montinore, Riesling, Oregon

Maison Saleya Coteaux d'Aix-en-provence, Rose, France

Belleruche, Rose, Cotes du Rhone

Banfi "Princepsa," Gavi, Italy

BUBBLES

Villa Jolanda, Prosecco, Italy (split, glass only)

Domaine Chandon, Brut Rose, California

Ruffino, Prosecco, Italy

Moet & Chandon, Imperial Brut, France

Pol Roger, Brut, France

Veuve Cliquot, Yellow Label Brut, France

Dom Perignon, France

GL | BTL

9 | 36

11 | 44

10 | 40

11 | 44

48

42

12 | 48

15 | 60

66

75

9 | 38

10 | 40

10 | 40

11 | 44

34

11

38

39

90

110

110

320

VINO ROSSO

PINOT NOIR

Angeline, Sonoma Valley, California

Meomi, Sonoma Coast, California

Calera, Central Coast, California

Willamette Valley Vinyards, Oregon

David Bruce, Russian River, California

CABERNET SAUVIGNON, MERLOT & BORDEAUX BLENDS

Sterling "Vintners Collection," California 10 | 40

14 Hands, Merlot, Washington (glass only) 10

Chateau St. Michelle, Colombia Valley, Washington 45

Duckhorn Decoy, Sonoma County, California 54

Justin, Central Coast, California 17 | 64

Cakebread "Mullan Road" Meritage, California 20 | 80

Round Pond, Kith & Kin, Napa Valley, California 15

Jordan, Alexander Valley, California 120

Cakebread Cellars, Napa Valley, California 165

Bodini, Malbec, Argentina 10 | 40

Orin Swift, Abstract, Saint Helene, California 75

ITALIAN

Santa Cristina, Sangiovese, Tuscany 10 | 40

Rocca Del Macie, Chianti Classico, Tuscany 12 | 48

Castello Di Gabbiano Black Label, Chianti Classico Riserva, Tuscany 60

Ruffino, Vino Noble di Montepuciano, Tuscany 54

Lionello Marchesi, Brunello di Montalino, Tuscany 96

Banfi, Brunello di Montalcino, Tuscany 154

Antinori, Tignanello, Tuscany 164

Zonin Valpolicella Ripasso, Veneto 82

Masi, Costasera, Amarone Classico, Veneto 125

Prudotturi Del Barbaresco, Barbaresco, Piedmont 97

Silvio Grasso Barolo, Italy 15 | 60

Cantina Zaccagnini, Montepuciano d' Abruzzo 11 | 44

Villa Antinori, Super Tuscan, Tuscany 12 | 48

Lucente, Super Tuscan, Tuscany 70

Liotro, Nero D' Avola, Sicil 40

SPECIALTY COCKTAILS

TITOS BLUEBERRY MARTINI | 12
house blueberry cello, titos vodka, elderflower, fresh lime juice

BLOOD ORANGE MARTINI | 12
house made blood-orange cello clementine vodka

PINEAPPLE IN THE SHED | 12
fresh pineapple infused with Broken Shed vodka

PK'S BARREL AGED OLD FASHIONED | 13
aged over three months to perfection

MEXICAN MISTRESS | 13
Casamigos Silver, fresh grapefruit, fresh lime, muddled raspberries, topped with rose prosecco

COCKTAIL OF THE MOMENT | MP
ask your server about our latest creation!

SUMMER SANGRIA | 12
Fresh fruit, Rum, OJ, Licor 43 (Red or White Wine)

PEACH BOURBON ICED TEA | 11
Agave black tea, fresh lemon juice, pressed peach, Evan Williams

WATERMELON MARTINI | 12
fresh pressed watermelon, lime juice, watermelon vodka, Cointreau Noir