

TO START

BRUSCHETTA AVOCADO	12	MUSSELS	16
TOASTED ITALIAN BREAD AVOCADO TOMATO FRESH MOZZARELLA BASIL		WHITE WINE GARLIC GARLIC CROSTINI CRUSHED RED PEPPER	
CRISPY CALAMARI	16	BUFFALO CAPRESE	18
DUO OF DIPPING SAUCES		BUFFALO MOZZARELLA HEIRLOOM TOMATOES BASIL OLIVE OIL	
BURRATA & PROSCIUTTO	19	TUSCAN MARKET PLATTER	24
ARUGULA ROASTED PEPPERS		CURED ITALIAN MEATS ITALIAN CHEESES ROASTED VEGETABLES OLIVES	
PRIME MEATBALL	18	BAKED EGGPLANT	16
GIANT MEATBALL SAN MARZANO TOMATO RICOTTA GARLIC CROSTINI		SMOKED MOZZARELLA RICOTTA TOMATO SAUCE GARLIC CROSTINI	
OCTOPUS	20	TRUFFLE ARANCINI	16
SEARED FRESH HERBS TRICOLOR POTATOES OLIVES		CRISPY RICE PORCINI MUSHROOMS TRUFFLE AIOLI PARMESAN	

RAW

SHRIMP COCKTAIL	24	FEATURED OYSTERS*	18
TRIO OF DIPPING SAUCES		HALF DOZEN TRIO OF SAUCES	
LOBSTER TAIL COCKTAIL	29	BEEF CARPACCIO*	18
6OZ. COLDWATER LOBSTER TRIO OF DIPPING SAUCES		FILET MIGNON BABY ARUGULA MIXED MUSHROOMS SHAVED PARMESAN TRUFFLE OIL	
TUNA TARTARE*	18	SEABASS CARPACCIO*	18
SUSHI-GRADE TUNA AVOCADO MANGO GINGER SOY SAUCE		SEABASS FRISÉE LETTUCE PINK PEPPERCORNS CITRUS DRESSING	

*IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS, YOU ARE AT A GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.

GREENS

CAESAR	7/14	B.L.T.A.	15
ROMAINE LETTUCE GARLIC CROUTONS SHAVED PARMESAN CAESAR DRESSING		BACON BUTTER LETTUCE TOMATOES AVOCADO PROVOLONE GORGONZOLA DRESSING	
ARUGULA	7/14	ROASTED BEET	15
ORGANIC ARUGULA TOMATOES SHAVED PARMESAN OLIVE OIL LEMON		ORGANIC BEETS FRISÉE LETTUCE WALNUTS GOAT CHEESE AGED BALSAMIC	
MEDITERRANEAN		7/14	
ORGANIC SPRING MIX BUTTER LETTUCE FETA GRAPE TOMATOES CUCUMBERS PISTACHIOS KALAMATA OLIVES RED WINE VINAIGRETTE			

CHICKEN +5 | STEAK +10 | SALMON +10 | SHRIMP +12

-20% GRATUITY ADDED FOR PARTIES OF SIX OR MORE-

*CONSUMPTION OF RAW OR UNDERCOOKED FOODS OF ANIMAL ORIGIN SUCH AS BEEF, EGGS, FISH, PORK, POULTRY OR SHELLFISH MAY RESULT IN AN INCREASED RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS.

DOUGH

TUSCAN FLATBREAD

MARGHERITA

SAN MARZANO TOMATO | FRESH MOZZARELLA | BASIL

16

PEPPERONI

SAN MARZANO TOMATO | PEPPERONI | MOZZARELLA

14

TRUFFLE WILD MUSHROOM

MOZZARELLA | WILD MUSHROOMS | TRUFFLE OIL

18

PROSCIUTTO & FIGS

MOZZARELLA | PARMESAN | DRIED FIGS | PROSCIUTTO
BALSAMIC GLAZE

18

CAULIFLOWER PIZZA CRUST +3 GF

PASTA

GLUTEN FREE PASTA +3

SPAGHETTI POMODORO

FRESH SPAGHETTI | SAN MARZANO
TOMATO | SUN-DRIED TOMATO PESTO
HEIRLOOM TOMATO—18
PRIME MEATBALLS +7

ORECCHIETTE

ITALIAN SAUSAGE | RAPINI
GARLIC | OLIVE OIL—22

GNOCCHI

LAMB RAGÚ BOLOGNESE—26

PENNE VODKA

PROSCIUTTO | MUSHROOMS | PEAS
VODKA CREAMY ROSÉ—22

SPAGHETTI SALMON

SALMON | CAPERS
WHITE WINE LEMON—23

BLACK LINGUINE ARRABIATA

JUMBO SHRIMP | SCALLOPS | MUSSELS
CLAMS | CALAMARI
SPICY SAN MARZANO TOMATO—34
LOBSTER +34

LINGUINE WITH CLAMS

OLIVE OIL | GARLIC | WHITE WINE—25

FETTUCCINE ALFREDO

CREAMY PARMESAN—19
CHICKEN +5 | SHRIMP +12

AGNOLOTTI

SPINACH AGNOLOTTI | BURRATA
SAN MARZANO TOMATO—24

BUCATINI

SAN MARZANO TOMATO | PANCETTA
PECORINO | ONIONS—22
JUMBO SCALLOPS +14
SHRIMP +12

RISOTTO PORCINI

PORCINI | WILD MUSHROOMS
TRUFFLE OIL | PARMESAN—24

RAVIOLI LOBSTER

LOBSTER | CREAMY ROSÉ—25

PAPPARDELLE

SPINACH | ARTICHOKE HEARTS
GRAPE TOMATOES | GOAT CHEESE
PINE NUTS
WHITE WINE GARLIC—23

TRADITIONS

MODERN PICCATA

ARTICHOKE HEARTS | CAPERS | LEMON BUTTER
MASHED POTATOES

CHICKEN 24 | VEAL 28

PORCINI

WILD & PORCINI MUSHROOMS | MASHED POTATOES | TRUFFLE OIL

CHICKEN 26 | VEAL 30

FREE RANGE AIRLINE CHICKEN

PEARL ONIONS | WILD MUSHROOMS | MARSALA REDUCTION
TUSCAN POTATOES

32

PARMIGIANA

TOMATO SAUCE | PARMESAN | MOZZARELLA
FRESH SPAGHETTI

CHICKEN 24 | VEAL 28

SALTIMBOCCA

PROSCIUTTO | MOZZARELLA | SAGE | VEAL DEMI-GLACE

CHICKEN 26 | VEAL 30

LAMB OSSOBUCCO

BRAISED LAMB SHANK | VEGETABLE DEMI-GLACE
GNOCCHI

34

-20% GRATUITY ADDED FOR PARTIES OF SIX OR MORE-

*CONSUMPTION OF RAW OR UNDERCOOKED FOODS OF ANIMAL ORIGIN SUCH AS BEEF, EGGS, FISH, PORK, POULTRY OR SHELLFISH
MAY RESULT IN AN INCREASED RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS.

H2O

PISTACHIO ENCRUSTED TUNA 36
HAWAIIAN TUNA | PISTACHIO CRUST | EGGPLANT CAPONATA

TUSCAN CIOPPINO 34
CLAMS | MUSSELS | CALAMARI | OCTOPUS | SHRIMP | FISH
GARLIC CROSTINI

BRANZINO MEDITERRANEAN 36
CAPERS | OLIVES | ROASTED GRAPE TOMATOES
TUSCAN POTATOES

CHILEAN SEABASS 42
PARMESAN CRUST | WHITE WINE | GARLIC | CHEF'S VEGETABLE

SEARED SCALLOPS 34
BRUSSELS SPROUTS | PANCETTA | DEMI-GLACE
MASHED POTATOES

SALMON 29
TRUFFLE BUTTER | GRAPE TOMATOES | MUSHROOMS
PEAS | MASHED POTATOES

PRIME HAPPY MEAL*

PRIME BURGER - 20

LETTUCE | TOMATO | ONIONS | PICKLES
GRUYÈRE | TRUFFLE FRIES

SURF N' TURF - 44

PRIME BURGER | LOBSTER TAIL | LETTUCE | TOMATO
ONION | PICKLES | GRUYÈRE | TRUFFLE FRIES

ADD A BOTTLE OF MOËT & CHANDON BRUT CHAMPAGNE (187ML) FOR \$22

CUTS*

ALL CUTS SERVED WITH CHEF'S SELECTION

CHOOSE YOUR CUT:

PRIME BONE-IN RIBEYE (22oz.)—58
PRIME NY STRIP (8oz.)—32
PRIME NY STRIP (14oz.)—49

ANGUS USDA FILET (6oz.)—34
ANGUS USDA FILET (10oz.)—48
TWO BONE-IN PORK CHOPS—32

AUSTRALIAN RACK OF LAMB—44

ACCOMPANIED BY A SAUCE TRIO:

BRUNELLO REDUCTION | BÉARNAISE | CREAMY HORSERADISH

ADD-ONS:

LOBSTER TAIL +34 | SHRIMP +12 | GORGONZOLA BUTTER +3 | TRUFFLE BUTTER +3

ETC.

TRUFFLE FRIES 10
GRILLED ASPARAGUS 14
SAUTÉED BROCCOLI W/ GARLIC 10
ROSEMARY TUSCAN POTATOES 10
GNOCCHI LOBSTER MAC N' CHEESE 24
SIDE SPAGHETTI POMODORO 12

MASHED POTATOES 10
ROASTED BRUSSELS SPROUTS W/ PANCETTA 14
RAPINI W/ GARLIC 11
ROASTED MUSHROOMS 12
LOBSTER MASHED POTATOES 19
SIDE FETTUCINE ALFREDO 14

-20% GRATUITY ADDED FOR PARTIES OF SIX OR MORE-

*CONSUMPTION OF RAW OR UNDERCOOKED FOODS OF ANIMAL ORIGIN SUCH AS BEEF, EGGS, FISH, PORK, POULTRY OR SHELLFISH
MAY RESULT IN AN INCREASED RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS.