

TUSCAN PRIME

TO START · ROCKS · GREENS · PRIME COCKTAILS · PASTA · GNOCCHI & CHEESE · SIGNATURE DISHES · CUTS · ETC.

A GREAT START

- OLIVES & PROVOLONE** 12
Assorted Olives
- BUFALA MOZZARELLA** 16
Roasted Red Peppers | Olives
Basil | Crostini
- PRIME MEATBALL** 16
Giant Meatball | Tomato Sauce
Sicilian Ricotta | Croutons
- PRIME STEAK ROLLS** 17
Chopped Ribeye Steak | Caramelized
Onions 4-Cheese Sauce | Spicy Ketchup
- TRUFFLE ARANCINI** 17
Truffle Aioli | Chives
- CRISPY CALAMARI** 17
Duo Of Dipping Sauces
- BEEF CARPACCIO*** 18
Thinly Sliced Filet Mignon | Baby Arugula
Roasted Mushrooms | Parmesan
Truffle Oil
- OCTOPUS** 20
Cauliflower Puree | Olives
Crispy Chickpeas | Peppers
- TUNA TARTARE*** 22
Avocado | Radish | Ginger | Soy | Crostini
- CHARCUTERIE** 24
Market Selection of Meats And
Cheeses | Accompanying Sides

ON THE ROCKS

- OYSTERS ON THE HALF** SIX 18
Cocktail Sauce | Prosecco Mignonette | Lemon TWELVE 34
- CLAMS ON THE HALF** SIX 10
Cocktail Sauce | Prosecco Mignonette | Lemon TWELVE 20
- MAINE LOBSTER COCKTAIL** HALF 21
Cocktail Sauce | Lemon FULL 39
- JUMBO SHRIMP COCKTAIL** 22
Cocktail Sauce | Lemon

SEAFOOD TOWER PICCOLO

3 Jumbo Shrimp | 4 Oysters | 4 Clams | Half Lobster 58

SEAFOOD TOWER GRANDE

5 Jumbo Shrimp | 8 Oysters | 8 Clams | Whole Lobster 110

guests with chronic illness of the liver, stomach, blood or have immune disorders, you are at a greater risk of serious illness from raw oysters, raw clams. If unsure, of your risk consult a physician

GREENS

- THE STANDARD** 12
Romaine | Croutons | Parmesan | Caesar Dressing
- PRIME HOUSE** 12
Cherry Tomatoes | Cucumbers | Pistachios | Olives
Peppadews | Red Onions | Feta | Red Wine Vinaigrette
- SPICY MAMBO** 12
Romaine | Heirloom Cherry Tomatoes | Croutons
Bleu Cheese Crumbles | Spicy Caesar Dressing
- ARUGULA SALAD** 12
Feta | Pine Nuts | Cherry Tomatoes
Olive Vinaigrette
- BLTA** 14
Bacon | Romaine & Bibb | Tomatoes | Avocado
Red Onions | Provolone | Gorgonzola Dressing
- CHICKEN** 7 | **SHRIMP** 13
SALMON 13 | **STEAK** 15
CRAB CAKE 15

PRIME COCKTAILS

- A DOZEN ROSES** 14
Rose Bordeaux | Skyy Vodka
Lemon Sour | St. Germain Elderflower
Agave | Dried Rose Petals
- PRIME PLEASE** 13
Ketel One Botanical Cucumber Mint
Vodka | Cucumber Water | Mint | Fresh
Lemon | Cucumber "Air"
- ROSES ARE RED** 14
Malfy Rosa Gin | Lemon Sour
Tuscan Prime Prosecco | Rose Tea Cube
- SMOKING MAN** 14
Mezcal Divino | Cinzano Sweet
Vermouth | Campari | Live Smoked
- AGAVE BABY** 13
Espolon Reposado | Velvet Falernum |
Fresh Pineapple | Fresh Lime | Agave |
Angostura Bitters | Crushed Ice
- ITALIAN KISS** 13
Absolut Pear Vodka | St. Germain |
Pear Nectar | Fresh Lime | Peychaud's
Bitters | Dehydrated Pear
- FORBIDDEN LADY** 15
Sagamore Straight Rye | Cynar Liqueur |
Fig Preserve | Fresh Lemon | Angostura
Bitters | Fig
- TUSCAN AFFAIR** 13
Ford's Gin | Bottega Limoncello | Fresh
Lemon | Orange Bitters | Blood Orange
Foam
- PLEASE DON'T TELL** 13
Old Forester Bourbon | Tuscan Prime
Ginger | Fresh Lime
- DOLLS & GUYS** 13
Aperol | Lillet Blanc | Guava nectar
Reine d'Or Rose Cava | Mint

MOCKTAILS

- COOL AS A CUCUMBER** 10
Fresh Cucumber Juice | Mint | Fresh Lime
Juice | Club Soda | Cucumber Air
- FAUX POM** 10
POM Pomegranate Juice | Fresh Lime Juice
Ginger Beer | Club Soda
- NO - NO COSMO** 10
Cranberry Juice | Fresh Lime Juice
Simple Syrup | Blood Orange Juice
Tazo Passionfruit Tea

PASTA

- POMODORO** 16
Tomato Ragu | Basil | Spaghetti
ADD PRIME MEATBALL +7
- RIGATONI FLORENTINA** 19
Spinach | Peppers | Mushrooms | Onions
Olive Oil | Garlic | Rigatoni
ADD CHICKEN +7 | ADD SHRIMP +13
- MARCOS PAPPARDELLE** 22
Truffle Parmesan Cream Sauce
ADD CHICKEN +7 | ADD SHRIMP +13
- SPICY TORTELLINI VODKA** 24
Mushroom | Peas | Crispy Prosciutto
ADD CHICKEN +7 | ADD SHRIMP +13
- RIGATONI AL PORCINI** 24
Sausage | Tomato Porcini Cream
Parmesan
- LOBSTER RAVIOLI** 26
Brandy Cream Sauce | Chives
ADD SHRIMP +13
- SHORT RIB BOLOGNESE** 28
Sicilian Ricotta | Pappardelle
- SQUID INK LINGUINI** 37
Shrimp | Crab | EVOO
Fra Diavolo Sauce

SIGNATURE

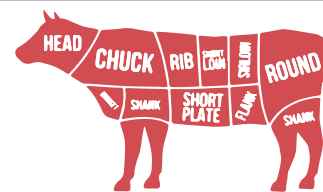
- EGGPLANT PARMESAN** 23
Tomato Sauce | Mozzarella Cheese | Side Spaghetti
- CHICKEN TOSCANO** 27
Mushrooms | Spinach | Creamy Polenta | Marsala Wine Sauce
- CHICKEN PARMESAN** 26
Tomato Sauce | Fontina Cheese | Pappardelle
- VEAL SCALLOPINI** 29
Mushrooms | Peas | Creamy Polenta | Marsala Wine Sauce
- SALMON** 29
Mediterranean Cous Cous | Roasted Red Pepper Sauce
- STOCK YARD PORK CHOP** 32
Peperonata | Tuscan Potatoes
- LAMB OSSO BUCCO** 38
Creamy Polenta | Chef's Seasonal Vegetables
- STRIPED BASS** 36
Tomatoes | Crispy Chickpeas | Capers | Olives | Crab | Crostinis
- CRAB CAKES** 38
Maryland Jumbo Lump Crab | Mustard Aioli | Tuscan Potatoes
Chef's Seasonal Vegetables

GNOCCHI & CHEESE

- TRADITIONAL** 18
- TRUFFLE** 22
- CRAB** 27
- LOBSTER** 35

ETC.

- TUSCAN POTATOES** 8
- TRUFFLE FRIES** 9
- CREAMED SPINACH** 9
- ASPARAGUS PARMESAN** 9
- BROCCOLINI** 10
- HONEY DIJON BRUSSEL SPROUTS WITH PINE NUTS** 10
- WILD SAUTEED MUSHROOMS** 10
- SPAGHETTI OIL & GARLIC** 10



CUTS

CHOOSE YOUR CUT

- 10 OZ SKIRT STEAK 36
- 8 OZ FILET MIGNON 44
- 14 OZ NY STRIP 46
- 16 OZ RIBEYE 51
- 32 OZ TOMAHAWK 98
served with truffle butter &
PRIME sauce

ADD-ONS

- GORGONZOLA BUTTER** +4
- CHIMICHURRI SAUCE** +4
- PRIME SAUCE** +4
- TRUFFLE BUTTER** +6
- JUMBO SHRIMP** +13
- JUMBO LUMP CRAB CAKE** +15
- LOBSTER TAIL** +MKT

ASK ABOUT OUR SECRET CUTS OF THE WEEK

20% Gratuity added for parties of six or more / *consumption of raw or undercooked foods of animal origins 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. A \$5 split fee will be charged for all split plates / entrees.