

# 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
- PRIME HOUSE** 12  
Cherry Tomatoes | Cucumbers | Pistachios | Olives  
Peppadews | Red Onions | Feta | Red Wine Vinaigrette
- SPICY MAMBO** 12  
Romaine | Heirloom Cherry Tomatoes | Croutons  
Spicy Caesar | Bleu Cheese Crumbles
- ARUGULA SALAD** 12  
Olive Vinaigrette | Feta | Pine Nuts  
Cherry Tomatoes
- 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

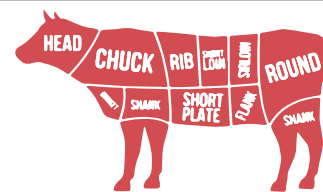
- EGGPLANT PARMESAN** 23  
Tomato Sauce | Mozzarella Cheese | Side Spaghetti
- CHICKEN TOSCANO** 27  
Mushrooms | Spinach | Creamy Polenta | Marsala Wine Sauce
- CHICKEN PARMESAN** 26  
Tomato Sauce | Fontina Cheese | Pappardelle
- VEAL SCALLOPINI** 29  
Mushrooms | Peas | Creamy Polenta | Marsala Wine 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.