

TUSCAN PRIME

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

A GREAT START

- OLIVES & PROVOLONE** 13
Assorted Olives
- BUFALA MOZZARELLA** 17
Roasted Red Peppers | Olives
Basil | Crostini
- PRIME MEATBALL** 17
Giant Meatball | Tomato Sauce
Sicilian Ricotta | Croutons
- PRIME STEAK ROLLS** 18
Chopped Ribeye Steak | Caramelized
Onions | Truffle Aioli | Spicy Ketchup
- TRUFFLE ARANCINI** 18
Truffle Aioli | Chives
- FRITTO MISTO** 18
Calamari | Cherry Peppers | Zucchini
Remoulade | Spicy Marinara
- BEEF CARPACCIO*** 19
Thinly Sliced Filet Mignon | Baby Arugula
Roasted Mushrooms | Parmesan
Truffle Oil
- OCTOPUS** 21
Fingerling Potatoes | Olives
Crispy Chickpeas | Red Pepper Coulis
- TUNA TARTARE*** 22
Avocado | Radish | Ginger | Soy | Crostini
- CHARCUTERIE** 25
Market Selection of Meats And
Cheeses | Accompanying Sides

ON THE ROCKS

- OYSTERS ON THE HALF** SIX 19
Cocktail Sauce | Prosecco Mignonette | Lemon TWELVE 38
- CLAMS ON THE HALF** SIX 10
Cocktail Sauce | Prosecco Mignonette | Lemon TWELVE 20
- MAINE LOBSTER COCKTAIL** HALF 28
Cocktail Sauce | Lemon FULL 2lb 54
- COLOSSAL SHRIMP COCKTAIL** 24
Cocktail Sauce | Lemon

SEAFOOD TOWER PICCOLO

3 Jumbo Shrimp | 4 Oysters | 4 Clams | Half Lobster 68

SEAFOOD TOWER GRANDE

5 Jumbo Shrimp | 8 Oysters | 8 Clams | Whole Lobster 126

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** 13
Cherry Tomatoes | Cucumbers | Pistachios | Olives
Peppadews | Red Onions | Feta | Red Wine Vinaigrette
- SPICY MAMBO** 13
Romaine | Heirloom Cherry Tomatoes
Croutons | Bleu Cheese Crumbles | Spicy Caesar
- ARUGULA SALAD** 13
Feta | Pine Nuts | Cherry Tomatoes
Olive Vinaigrette
- BLTA** 14
Bacon | Iceberg Wedge | Tomatoes | Avocado
Red Onions | Provolone | Gorgonzola Dressing
- CHICKEN** 7 | **SHRIMP** 13
- SALMON** 13 | **STEAK** 15
- CRAB CAKE** 16

PRIME COCKTAILS

- A DOZEN ROSES** 14
Rose Bordeaux | Skyy Vodka
Lemon Sour | St. Germaine 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

50 SHADES OF RED

A "High Fashioned" drink guaranteed to outshine the classic "Old Fashioned" cocktail

Casamigos Reposado | Strawberry
Campari | Ginger Syrup | POM Juice
Cocoa Bitters

- The "Bootie" (Serves 4-6) 100
- The Stiletto (Serves 1) 20

PASTA

sub gluten-free penne pasta +3

- POMODORO** 17
Tomato Ragu | Basil | Spaghetti
Meatball +8 | Shrimp +13 | Chicken +7 | Lobster Meat +18
- RIGATONI FLORENTINA** 19
Spinach | Peppers | Mushrooms | Onions
Light Marinara | Rigatoni
Shrimp +13 | Chicken +7 | Lobster Meat +18
- MARCOS PAPPARDELLE** 24
Truffle Parmesan Cream Sauce
Shrimp +13 | Chicken +7 | Lobster Meat +18
- SPICY TORTELLINI VODKA** 24
Mushrooms | Peas | Crispy Prosciutto
Shrimp +13 | Chicken +7 | Lobster Meat +18
- RIGATONI AL PORCINI** 26
Sausage | Tomato Porcini Cream
- LOBSTER RAVIOLI** 26
Brandy Cream Sauce
Shrimp +13
- SHORT RIB BOLOGNESE** 28
Sicilian Ricotta | Pappardelle
- SQUID INK LINGUINI** 39
Shrimp | Crab | EVOO | Fra Diavolo
Sauce

SIGNATURE

- EGGPLANT PARMESAN** 24
Tomato Sauce | Mozzarella Cheese | Side Spaghetti
- CHICKEN PARMESAN** 28
Tomato Sauce | Fontina Cheese | Pappardelle
- CHICKEN TOSCANO** 28
Mushrooms | Spinach | Creamy Polenta | Marsala Wine Sauce
- SALMON** 29
Mediterranean Couscous | Roasted Red Pepper Sauce
- VEAL SCALLOPINI** 31
Mushrooms | Peas | Creamy Polenta | Marsala Wine Sauce
- PRIME PORK CHOP** 35
Tuscan Pepperonata | Garlic Mashed Potatoes
- STRIPED BASS** 38
Tomatoes | Crispy Chickpeas | Capers | Olives | Crab | Crostinis
- CRAB CAKES** 42
Maryland Jumbo Lump Crab | Mustard Aioli | Tuscan Potatoes
Chef's Seasonal Vegetables
- LAMB OSSO BUCO** 41
Creamy Polenta | Chef's Seasonal Vegetables

GNOCCHI & CHEESE

- TRADITIONAL** 20
- TRUFFLE** 24
- CRAB** 29
- LOBSTER** 37

ETC.

- TUSCAN POTATOES** 9
- TRUFFLE FRIES** 10
- CREAMED SPINACH** 10
- ASPARAGUS PARMESAN** 10
- BROCCOLINI** 10
- HONEY DIJON BRUSSELS SPROUTS WITH PINE NUTS** 11
- WILD SAUTEED MUSHROOMS** 11
- SPAGHETTI OIL & GARLIC** 10
- GARLIC MASHED POTATOES** 8

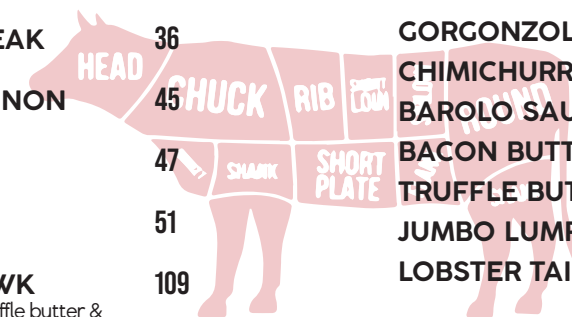
CUTS

CHOOSE YOUR CUT

- 10 OZ SKIRT STEAK 36
- 8 OZ FILET MIGNON 45
- 14 OZ NY STRIP 47
- 14 OZ RIBEYE 51
- 34 OZ TOMAHAWK 109
served with truffle butter & Barolo sauce

ADD-ONS

- GORGONZOLA BUTTER** +4
- CHIMICHURRI SAUCE** +3
- BAROLO SAUCE** +5
- BACON BUTTER** +5
- TRUFFLE BUTTER** +6
- JUMBO LUMP CRAB CAKE** +16
- 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.