

TUSCAN PRIME

A GREAT START · GREENS · ON THE ROCKS · PRIME COCKTAILS · PASTA · SIGNATURE DISHES · CUTS · GNOCCHI & CHEESE · ETC

A GREAT START

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

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 MRKT LOBSTER MEAT 18	

CREAM OF CRAB SOUP
CUP \$8 BOWL \$12

COCKTAILS

A DOZEN ROSES	14
Rose Pinot Noir Skyy Vodka Lemon Sour St. Germain Elderflower Agave Dried Rose Petals	
PRIME PLEASE	14
Ketel One Botanical Cucumber Mint Vodka Cucumber Water Mint Fresh Lemon Cucumber "Air"	
ROSES ARE RED	15
Malfy Rosa Gin Lemon Sour PRIME Prosecco Rose Passionfruit Tea Cube	
SMOKING MAN	15
Mezcal Divino Cinzano Sweet Vermouth Campari Live Smoked	
AGAVE BABY	14
Espolon Reposado Velvet Falernum Fresh Pineapple Fresh Lime Agave Angostura Bitters Crushed Ice	
ITALIAN KISS	14
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	14
Ford's Gin Bottega Limoncello Fresh Lemon Orange Bitters Blood Orange Foam	

PLEASE DON'T TELL	14
Old Forester 86 Bourbon Prime Ginger Syrup Fresh Lime	
KISS MY HENNY "STRAWBERRY HENNY"	16
Hennessy VS Grand Marnier Strawberry Puree Lemon Sour Basil	

TUSCAN STORM	15
Mi Campo Reposado Tequila Simple Syrup Lime Juice Cointreau Guava Nectar DogFish Citrus Squall Ale	

50 SHADES OF RED

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

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

PASTA

sub gluten-free penne pasta +3

POMODORO	18
Tomato Ragu Basil Spaghetti Meatball +8 Shrimp +13 Chicken +7 Lobster Meat +18	
SPAGHETTI FLORENTINA	21
Spinach Peppers Mushrooms Onions Fresh Mozzarella Light Marinara Shrimp +13 Chicken +7 Lobster Meat +18	
RIGATONI ARRABIATA	21
Spicy Marinara Sauce Basil Parmesan & Sicilian Ricotta Meatball +8 Shrimp +13 Chicken +7 Lobster Meat +18	
MARCOS PAPPARDELLE	25
Truffle Parmesan Cream Sauce Shrimp +13 Chicken +7 Lobster Meat +18	
SPICY TORTELLINI VODKA	25
Mushrooms Peas Crispy Prosciutto Shrimp +13 Chicken +7 Lobster Meat +18	
RIGATONI AL PORCINI	28
Sausage Tomato Porcini Cream	
LOBSTER RAVIOLI	31
Brandy Cream Sauce Shrimp +13	
SHORT RIB BOLOGNESE	29
Pulled Braised Short Rib Sicilian Ricotta Pappardelle	
SQUID INK LINGUINI	39
Shrimp Jumbo Lump 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	29
Mushrooms Spinach Creamy Polenta Marsala Wine Sauce	
SALMON	31
Mediterranean Couscous Roasted Red Pepper Coulis	
VEAL SCALLOPINI	33
Mushrooms Peas Creamy Polenta Marsala Wine Sauce	
PRIME PORK CHOP	37
Tuscan Pepperonata Shaved Parmesan Garlic Mashed Potatoes	
STRIPED BASS	38
Tomatoes Capers Olives Jumbo Lump Crab Meat Crostini Chef's Potatoes	
CRAB CAKES	MRKT
Maryland Jumbo Lump Crab Meat Mustard Aioli Tuscan Potatoes Chef's Seasonal Vegetables	
LAMB CHOPS	45
Marinated in Chimichurri Sauce Garlic Mashed Potatoes Red Pepper Coulis	
SCALLOPS	43
Pan Seared Scallops Tomatoes Parmesan & Spinach Risotto Lemon Butter Sauce	

GNOCCHI & CHEESE

TRADITIONAL	22
BLACK TRUFFLE	29
JUMBO LUMP CRAB	33
LOBSTER	37

ETC.

TUSCAN POTATOES	9
TRUFFLE FRIES	12
CREAMED SPINACH	12
ASPARAGUS PARMESAN	12
BROCCOLINI	12
HONEY DIJON BRUSSELS SPROUTS WITH PINE NUTS	12
WILD SAUTEED MUSHROOMS	12
SPAGHETTI OIL & GARLIC	10
GARLIC MASHED POTATOES	8

ON THE ROCKS

OYSTERS ON THE HALF	SIX 19 TWELVE 38
Cocktail Sauce Prosecco Mignonette Lemon	
CLAMS ON THE HALF	SIX 10 TWELVE 20
Cocktail Sauce Prosecco Mignonette Lemon	
MAINE LOBSTER COCKTAIL	HALF MRKT FULL MRKT
Cocktail Sauce Lemon	
COLOSSAL SHRIMP COCKTAIL	24
Cocktail Sauce Lemon	

SEAFOOD TOWERS

PICCOLO
4 Jumbo Shrimp | 6 Oysters | 6 Clams 59

GRANDE
6 Jumbo Shrimp | 10 Oysters | 10 Clams 97

Add Half or Whole Lobster to your Tower

CUTS

CHOOSE YOUR CUT

10 OZ	SKIRT STEAK	38
7 OZ	PETITE FILET	44
10 OZ	FILET MIGNON	56
16 OZ	PRIME NY STRIP	62
16 OZ	DELMONICO RIBEYE	58
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	+MRKT
LOBSTER TAIL	+MRKT

RARE
(125° F)

MEDIUM-RARE
(135° F)

MEDIUM
(145° F)

MEDIUM-WELL
(150° F)

WELL DONE
(160° F)



GRATUITY - 20% Gratuity added for parties of six or more | Friday & Saturday - After 9:30 PM All Checks have Gratuity Included (Under 15 Guests 20% / Over 15 Guests 25%)

RAW FOOD / ALLERGY - *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. | 3% convenience fee added to all transactions