

TUSCAN PRIME

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 Croutons	
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	
MAINE LOBSTER COCKTAIL	
Cocktail Sauce Lemon HALF / FULL MRKT	
COLOSSAL SHRIMP COCKTAIL	24
Cocktail Sauce Lemon	

GREENS

THE STANDARD	12
Romaine Croutons Parmesan Caesar	
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	
BLTA	14
Bacon Iceberg Wedge Tomatoes Avocado Red Onions Provolone Gorgonzola Dressing	
ARUGULA SALAD	13
Feta Pine Nuts Cherry Tomatoes Olive Vinaigrette	
GRAIN BOWL	14
Couscous Quinoa Arugula Roasted Red Peppers Kalamata Olives Feta Peppadews Tomatoes Cucumbers	

CHICKEN 7 | SHRIMP 13
SALMON 13 | STEAK 15
CRAB CAKE MRKT | LOBSTER MEAT 18

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

PASTA

sub gluten-free penne pasta +3

POMODORO	14
Tomato Ragu Basil Spaghetti Meatball +8 Shrimp +13 Chicken +7 Lobster Meat +18	
SPAGHETTI FLORENTINA	16
Spinach Peppers Mushrooms Onions Light Marinara Spaghetti Shrimp +13 Chicken +7 Lobster Meat +18	
RIGATONI ARRABIATA	17
Spicy Marinara Sauce Basil Parmesan & Sicilian Ricotta Shrimp +13 Chicken +7 Lobster Meat +18	
MARCOS PAPPARDELLE	19
Truffle Parmesan Cream Sauce Shrimp +13 Chicken +7 Lobster Meat +18	
SPICY TORTELLINI VODKA	22
Mushrooms Peas Crispy Prosciutto Shrimp +13 Chicken +7 Lobster Meat +18	
LOBSTER RAVIOLI	24
Brandy Cream Sauce Shrimp +13 Chicken +7 Lobster Meat +18	
RIGATONI AL PORCINI	22
Sausage Tomato Porcini Cream Parmesan	
SHORT RIB BOLOGNESE	22
Pulled Braised Short Rib Sicilian Ricotta Pappardelle	
SHRIMP & CRAB	28
EVOO Spaghetti Garlic Heirloom Cherry Tomato Sauce	

GNOCCHI & CHEESE

TRADITIONAL	22
Gnocchi 4-Cheese Sauce	
TRUFFLE	29
Gnocchi 4-Cheese Sauce Black Truffles Truffle Oil	
CRAB	33
Gnocchi 4-Cheese Sauce Jumbo Lump Crab Meat Old Bay	
LOBSTER	37
Gnocchi 4-Cheese Sauce Lobster Meat	

SANDWICHES & BURGERS

BURGER	17
Two 4oz Chuck & Short Rib Patties Gruyere Cheese Lettuce Tomato Red Onions Pickles Brioche Bun French Fries	
PRIME BURGER	19
Two 4oz Chuck & Short Rib Patties Gruyere Cheese Sauteed Mushrooms Caramelized Onions Brioche Bun Truffle Fries	
GRILLED CHICKEN	17
Avocado Lettuce Tomato Gorgonzola Dressing French Fries	
MILANESE	17
Crispy Chicken Arugula Tomatoes Fresh Mozzarella Balsamic Reduction French Fries	

SIGNATURE DISHES

CHICKEN PARMESAN	22
Tomato Sauce Fontina Cheese Pappardelle	
EGGPLANT PARMESAN	19
Tomato Sauce Fontina Cheese Side Spaghetti	
SALMON	27
Mediterranean Couscous Roasted Red Pepper Coulis	
CHICKEN TOSCANO	22
Mushrooms Spinach Creamy Polenta Marsala Wine Sauce	
FILET MIGNON MEDALLIONS	36
Bleu Cheese Crust Tuscan Potatoes Chef's Vegetables	
SKIRT STEAK	34
10 OZ French Fries	

ETC.

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

PROHIBITIONISTS

VOSS FLAT	8
VOSS SPARKLING	8
FOUNTAIN SODA	4
SODA WATER	2
COFFEE	4
ESPRESSO	4
ESPRESSO DOPPIO	6
CAPPUCCINO	5
CAPPUCCINO DOPPIO	7
HOT TEA	5
ICED TEA	4
SAN BENEDETTO GREEN	5
SAN BENEDETTO PEACH	5

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	

GRATUITY - 20% Gratuity added for parties of six or more

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 transactions.