

## Appetizers

### Beef Carpaccio \*

thinly sliced raw beef, extra virgin olive oil, lemon juice, capers, shallots, shaved parmigiano – 13

### Fritto Misto

shrimp, calamari and white fish, lightly battered, hot and sweet peppers, remoulade sauce – 14

### Shrimp St. Thomas

sautéed jumbo shrimp, whole grain Pommery mustard honey cream sauce – 14

### Crispy Crab Cakes

homemade remoulade, mixed greens – 15

### Eggplant Rollatini

seasoned ricotta, pomodoro sauce, basil pesto – 10

### Spinach Ricotta Gnocchi

homemade cheese gnocchi, brown butter, sage and parmigiano - 11

## Salads

### Arugula

baby arugula, gorgonzola dolce, roasted pignoli, apple, balsamic vinaigrette – 9

### Spinach Campagnola

baby spinach, roasted diced potatoes, goat cheese, bacon, mushrooms, sundried tomatoes, fried goat cheese polpettine on top, red wine vinaigrette – 10

### Buffalo Mozzarella

fresh buffalo mozzarella de campana, fresh tomato on the vine, basil, aged balsamic reduction – 12

### Grilled Romaine

blue cheese crumbles, cherry tomatoes, pancetta, red wine vinaigrette – 10

### Traditional Caesar

homemade croutons, parmigiano – 10

### Primo Prime Chopped Salad

sweet bellpeppers, celery, onions, carrots, hearts of palm, sliced almonds, salami, gorgonzola, parmigiano – 10

Add your choice of protein to any salad  
(ask server for pricing)

## Pasta

### Linguine alla Vongole

clams, roasted cherry tomatoes, garlic puree, white wine – 19

### Tagliatelle Bolognese

meat sauce, parmigiano – 19

### Capellini Caprese

homemade capellini, fresh mozzarella, grilled shrimp, cherry tomatoes – 23

### Gnocchi alla Coda

homemade potato pasta with braised oxtail – 21

### Rigatoni alla Salsiccia

Italian sausage, mushrooms, green peas, creamy tomato sauce – 19

### Linguine al Nero Cioppino

homemade black linguine, clams, mussels, lobster, calamari, shrimp, scallops, light spicy tomato sauce – 32

### Beef Tenderloin Pappardelle

spinach, shitake mushroom, rosato sauce – 26

## Entrees

### 5-Spiced Duck Breast \*

sautéed spinach, fingerling potatoes, raspberry demi-glace – 28

### Pan-Seared Chicken Breast

shiitake mushrooms crispy potato pancake, madeira wine sauce – 28

### Scottish Salmon \*

butternut squash puree, crispy kale, sauteed spaghetti squash – 28

### Dover Sole

pan-fried, haricot verts, mustard sauce – 39

### Fresh Catch of the Day\*

chef's choice upon availability – market price

### Veal Chop Milanese \*

bone-in, breaded, pan-fried, arugula salad, cherry tomatoes, shaved asiago cheese – 42

### Veal Francese

classic preparation, sautéed spinach, garlic mashed potatoes – 27

### Veal Porcini

porcini mushrooms, light truffle cream sauce, sautéed spinach, garlic mashed potatoes – 27

## from the Grill \*

### Filet alla Béarnaise

8oz or 10oz classic bearnaise sauce, roasted baby carrots, grilled asparagus, roasted herb potatoes – 34/39

### Rosemary Rib Eye

16oz Italian herbs, cabernet red wine rosemary reduction, roasted herb potatoes, haricot verts – 38

### Bistecca alla Pepata

14oz black peppercorn crusted NY Strip steak, cognac cream sauce, homemade truffle oil fries – 38

### Veal Chop

12oz, mushroom brandy cream sauce, garlic mashed potatoes, grilled asparagus – 42

### Rack of Lamb

rosemary, garlic, goat cheese polenta, grilled asparagus, mint jelly demi glace – 37

## Sides

### Grilled asparagus

### Creamed spinach

### Seared mushrooms

### Spaghetti aioli

### Homemade rosemary garlic parmesan fries

### Homemade truffle oil fries

7

(Sides for Two)

# Primo Prime

ESTABLISHED 1993