

APPETIZERS SALADS AND SOUPS

All salads are tossed with our house balsamic dressing unless specified

PANCETTA WRAPPED JUMBO SHRIMP - Stuffed with Gorgonzola Cheese, Sautéed Garlic Spinach, Creamy Polenta 18

FRIED CALAMARI - Tempura Zucchini, Arrabiata Sauce 13

CHARCUTERIE PLATTER - Assortment of House Cured Salumi, Prosciutto, Mozzarella, Olives, Caponata, Tomato Jam 23

CRAB CAKES - Chipotle Aioli, Citrus Cole Slaw 15

CROSTINO DI BURRATA - Grilled Toscana, Burrata, House Cured Pancetta, Crispy Sage, Brown Butter 13

BEET TARTAR - Dijon, Shallots, White Balsamic, Polenta encrusted Goat Cheese 12

CAESAR - Romaine Lettuce, Croutons, Anchovy, Parmesan 15

HOUSE SALAD - Mixed Greens, Cucumber, Tomato, Carrots 9

BURRATA - Caprese, Local Tomato, Basil, Arugula, Balsamic or Arugula, Sundried Tomato, Sautéed Mushrooms, Pine Nuts, Parmesan 18

PEAR & STRAWBERRY SALAD - Poached Pears, Strawberries, Caramelized Walnuts, Blue Cheese 15

LOBSTER BISQUE - Cracked Pepper 9

VEGETABLE MINISTRONE - Grated Parmesan 8

TOASTED ROSEMARY CIABATTA BREAD BOARD
Sea Salt, Parmesan, Olive Oil & Balsamic 3

NEAPOLITAN STYLE BRICK OVEN PIZZA

SAUSAGE, 4 CHEESE & TRUFFLE 17

MARGHERITA TOMATO, MOZZARELLA, BASIL 15

PEPPERONI, TOMATO, MOZZARELLA 16

MUSHROOMS, ONIONS & ROASTED PEPPERS 15

PROSCIUTTO, BURRATA & ARUGULA 17

BALSAMIC CARAMELIZED ONIONS,

GORGONZOLA 16

PASTA AND FIRST COURSE

FETTUCCHINI - Alfredo or Bolognese 14

ORECCHIETTE - Pesto, Roasted Chicken, Sundried Tomato, Arugula, Carrots 14

PAPPARDELLE - Saffron, Asparagus Spears, Blackened Salmon 18

GARGANELLI & MEATBALL - Ricotta Meatball, Pomodoro Sauce, Parmesan 14

FUSILLI - Roasted Chicken, Sun-dried Tomato, Cream Sauce 16

BAKED EGGPLANT - Ricotta, Spinach, Pezzi Pasta, Marinara, Grana Padano 17

RISOTTO - Seasonal Risotto, Please Ask Server for Details 17

TORTELLACCI - Butternut Squash, Brown Butter Sage 16

SEAFOOD RIGATONI - Clams, Mussels, Calamari, Shrimp 22

SHORT RIB RAVIOLI - Braised Short Ribs, Taleggio Cheese Sauce 18

GNOCCHI - 4 Cheese, Truffle, Sausage or Pesto, Pine Nuts 17

ENTREES

PORK CHOP - Brined Thick Tender Chop, Truffle Gnocchi 27

SOLE - Roasted Cauliflower, Chick Peas, Pepperoncini, Cherry Tomatoes, Basil 24

ROASTED CHICKEN - Boneless Spring Chicken, Vegetables, Roasted Potatoes 25

CHICKEN SCALOPPINI - Prosciutto, Mozzarella, White Wine Garlic Sauce, Roasted Chinese Broccoli, Mashed Potatoes 26

SHORT RIBS - Braised Prime Boneless Short Rib, Polenta, Sautéed Mushrooms, Gremolata 29

TAGLIATA - Sliced Kurobuta Pork Tenderloin, Roasted Seasonal Vegetables, Sautéed Spinach, Blueberry Balsamic Reduction 27

OSSOBUCO - 3 Petit Braised Veal Shanks, Saffron Risotto 28

PRIME 28|35 DAYS DRY AGED RIB EVE - Ask Server for Details

NV 7 DAY DRY AGED - Pumpkin Gorgonzola Mashed Potato, Sautéed Spinach 32

SALMON - Barley, fresh Spinach, Pesto Dressing, Sautéed Shrimp, Cherry Tomato White Wine Reduction 26

CHICKEN MARSALA - Roasted Mushroom Marsala Sauce, Sautéed Spinach, Creamy Potatoes 26



DINNER

*consuming raw and undercooked meats, poultry, eggs, seafood or shellfish may increase your risk of food borne illness.

**before placing your order, please inform your server if a person in your party has a food allergy.