



## DINNER MENU

### ANTIPASTI

**MEATBALLS** beef, veal, marinara, crostini, parmesan 16

**SPIEDINI** chicken, sausage, Italian bacon, wagyu beef, Firenze sauce, parmesan garlic butter, balsamic steak sauce, buttermilk ranch ~ for two 18 / for four 26

**WHIPPED RICOTTA** apricot preserves, honey, pistachios 9

**FRIED CRISPY CHEESE PAVÉ** mozzarella, mascarpone, Peri Peri sauce 12

**CHEESY BREAD** Tuscan bread, mozzarella, provolone, pesto, marinara 11

**OVEN ROASTED MUSSELS** pancetta, garlic, capers, chilies, wine, butter, Tuscan bread 17

**BRUSCHETTA STRACCIATELLA** marinated grape tomatoes, basil, herbs, olive oil 10

**MEAT & CHEESE BOARD** assorted Italian meats, olives, roasted peppers, mozzarella, gorgonzola, pecorino, nuts For two 19 / for four 27

**CRAB SHRIMP IMPERIAL DIP** lump crab, Argentinian shrimp, robiola, spinach, Cajun spice, house bread 17

**CHICKEN LOLLIPOPS** Calabrian blood orange glaze, wood grilled then crispy fried, pickled vegetables 12

**BELLA ROASTED PEARS**, gorgonzola cheese, roasted walnuts, hot honey, cranberries, balsamic, rosemary 14

### SOUP & SALAD

**BROCCOLI SOUP WITH BROKEN LINGUINI** poached chicken, broth, parmesan, lemon 8 / 12

**CAESAR** classic house blend dressing, freshly shaved parmesan Reggiano, croutons 12  
add chicken 4 / shrimp 6 / beef 10

**CARRARA WEDGE** block of romaine lettuce, gorgonzola cheese, pancetta, tomatoes, salami, black olives, house vinaigrette, fried cippolini onions 14

**HOUSE SALAD** bibb lettuce, Roma tomatoes, cucumbers, red onion, croutons, chopped egg, choice of house vinaigrette, balsamic, creamy garlic, ranch 10

**LOCAL BEET SALAD** organic yellow and red beets, pickled red onion, oranges, goat cheese, field greens, pistachios, prosecco vinaigrette 15

### CONTORNI

**SPICY BROCCOLINI** chargrilled, chili, lemon, garlic aioli 12

**FINGERLING POTATOES** fork smashed, crispy pan fried, parmesan, truffle oil 9

**ROASTED VEGGIES** zucchini, carrots, broccolini, squash, eggplant 9

**WHIPPED POTATOES** Idaho potatoes, garlic 9

**PASTA** 9

### HOMEMADE PASTA

**MAMA'S GRAVY** short ribs, Duroc pork, veal, meatballs, pancetta, red sauce served over bucatini pasta 26

**RAVIOLI BURRATA** roasted cherry tomatoes, fennel, garlic, cream, basil, creamy burrata cheese 27

**CHICKEN ALFREDO** our version of the American classic, parmesan, cream, basil, roasted chicken, fettuccine pasta 22

**WILD MUSHROOM GNOCCHI** grappa cream, toasted pistachios, truffle, goat cheese, olive oil dressed arugula 27

**CHICKEN PARMESAN** pan fried chicken cutlet, fresh mozzarella, parmesan, linguini, house marinara sauce 26

**SPAGHETTI WESTERN** house marinara sauce, meatball or sausage, parmesan, basil, virgin olive oil 16

**LASAGNA AL FORNO** fresh made pasta sheets, Bolognese, mozzarella, bechamel, ricotta, touch of marinara 26

**CARBONARA** house cured pancetta, basil, parmesan Reggiano, farm fresh egg, tagliatelle pasta 24  
add chicken 6 / shrimp 12

**RIGATONI A LA VODKA** spicy roasted chicken, Rossa sauce, ricotta, basil, parmesan 23

**SPICY DUNGENESS CRAB** jalapeño linguini, Fresno chilies, artichokes, brushetta, white wine sauce, toasted breadcrumbs 41

**MUSSELS** spicy red marinara sauce, capalini, herbs, toasted garlic, ciabatta 24

**CLAMS CASINO ROYAL** little neck clams, pancetta, sweet and hot peppers, parmesan, butter broth, tagliatelle pasta 28

### SPECIALTIES

**DUROC PORK CHOP & PEPPERS** double cut, sous vide and wood grilled, pesto Genovese 38

**SCOTTISH SALMON** butternut squash fregola, creamy celeriac, pistachio vinaigrette 29

**FILET BRACIOLE** two petite filets stuffed with, prosciutto, spinach, fontina cheese, demi glace 37

**RIBEYE MARSALA** aged 14oz boneless rib eye, wild mushroom wine sauce 58

**CIOPPINNO** lobster tail, shrimp, mussels, clams, fregola pasta, lobster saffron broth 58

**PRIME BISTECCA** 34oz porterhouse, gremolata, parmesan Reggiano, house cured tomatoes, aged balsamic, arugula, Tuscan olive oil 129

**WOOD GRILLED BLACK TIGER SHRIMP SCAMPI** shaved fresh garlic, pepper relish, angel hair, Italian garden herbs 29

**TEXAS RED FISH** Italian crawfish beurre blanc sauce, Carnolli rice, spicy grilled broccolini 31

**FARM GRILLED CHICKEN BREAST** sous vide, wood grilled, parmesan basil risotto, charred cherry tomatoes, salsa verde, broccolini 26

**VEAL MILANESE** thinly pounded veal chop, panko, arugula, capers, shaved parmesan Reggiano, lemon garlic aioli 48

**SIRLOIN ALEXANDRA** 10oz steak, roasted garlic, basil pesto, crispy prosciutto, sage, lemon, fennel 26

**PRIME RIB** slow roasted, with basil horseradish gremolata, Chianti au jus, whipped mashed potato 54  
(AVAILABLE FRIDAY, SATURDAY, SUNDAY)