

PRIME

Italian Steakhouse & Bar

- APPETIZERS -

Flat-Bread Pizzetta

Topped with sun-dried tomato compote, fresh garlic and melted mozzarella.

10

Chicken Wings

Fresh chicken wings in our "Award Winning" sweet yet spicy chili sauce, served with a side of blue cheese.

12

Fried Ravioli

Chef's choice ravioli topped with melted mozzarella then drizzled with truffle oil.

12

Fried Calamari

If you think that Federal Hill's is good, wait until you try ours. Domestic calamari lightly coated and fried with a side of lemon garlic aioli.

12

Tuna Spring Rolls

Our house made spring rolls stuffed with tuna, savory purple cabbage and carrots, served with a spicy chili sauce.

13

Chachi's Calamari

Fried calamari sautéed with banana peppers, pesto, sweet tomatoes, and olives, in a tangy lemon garlic sauce.

15

Spicy Sausage and Peppers

Homemade grilled sausage topped with roasted red and banana peppers sautéed in olive oil and garlic, served over a crostini, and drizzled with a balsamic glaze.

15

Jumbo Lump Crab Cakes

Fresh Lump Crab tossed with onions and peppers, then lightly breaded with Panko bread crumbs.

14

Colossal Shrimp Cocktail

Served with Prime's special cocktail sauce.

15

- SALADS -

House Salad

Mixed greens, tomatoes and onions, drizzled with our house vinaigrette and topped with parmigiana shavings.

8

Caesar Salad

Romaine tossed with homemade croutons, shaved Pecorino Romano cheese, then tossed in our delicious house made Caesar dressing.

11

Dirty Caesar

Our classic Caesar with bacon and tomatoes, then topped with a young-aged short balsamic dress.

12

B.L.T. Wedge

Iceberg lettuce, apple wood smoked bacon and tomatoes, topped with homemade chunky blue cheese dressing.

13

- FROM THE GRILL -

All grilled items served with the starch and vegetable of the day

Free Range Chicken Breast

Succulent free-range chicken breast marinated and slowly grilled.

22

Wild Jumbo Shrimp

Gulf of Mexico's finest jumbos, grilled to your perfection.

24

Rack of Lamb

12 oz. French-cut New Zealand rack of lamb, perfectly spiced.

29

Prime's NY Strip

14-16 oz. The most tender of the short loin, the classic cut of all steaks.

29

Rib-Eye

16 oz. Char-grilled certified Black Angus rib-eye steak. The juiciest, most flavorful cut of beef.

31

Center Cut Filet Mignon

8 oz. Center cut choice aged beef. "The Queen of Beef".

34

- ITALIAN ENTRÉES -

Veal, Chicken, or Eggplant Parmigiana

Your choice served with tomato sauce and topped with mozzarella cheese, served with pasta.

21

Veal or Chicken Gondola

Layered with eggplant and fresh ricotta, topped with mozzarella cheese, served with pasta.

23

Homemade Gnocchi

If you think your Noni made the best gnocchi, then think again! Made by Antonio and rolled by his chubby fingers in a sweet marinara sauce. Add homemade Bolognese sauce . . . extra \$5

21

Pasta Bolognese

Tender Beef, Pork, Veal, and Lamb, simmered slowly and served in a creamy marinara tossed with pasta.

24

Chicken Roma

Free Range Boneless breast sautéed with broccoli, olives, peas, artichokes and fresh mozzarella tossed with marinara and pasta.

24

Pasta Al Forno

Fresh peas, apple wood bacon and fresh mozzarella, tossed with pasta in a creamy Carbonara then baked until golden brown.

22

- SEAFOOD ENTRÉES -

Pasta Vongole

Rhode Island little neck clams either in a red or white sauce sautéed with fresh garlic, olive oil, white wine, with a hint of butter, and tossed with pasta.

22

Lobster Ravioli

Ravioli stuffed with Maine Lobster tossed with asparagus, artichoke hearts, and a sweet vodka sauce.

24

Calamari Alla Marinara

Slowly simmered in a tangy marinara sauce served over pasta.

25

Warm-Shrimp Salad

Sautéed shrimp tossed with chilled spinach, sun-dried tomatoes, gorgonzola cheese, black walnuts, then drizzled with a balsamic vinaigrette.

27

Sautéed White Haddock

Served with summer succotash and topped with a medley of marinated vegetables and finished with a drizzle of infused basil oil.

25

Wild Salmon

Grilled with toasted corn relish, sweet grape tomatoes, accompanied with sundried tomato puree, finished with infused basil oil.

27

Angry Battered Tuna

Cajun encrusted tuna served with potatoes and grilled asparagus then topped with infused lobster oil.

29

- SIDES -

(Served with entrée only.)

Crispy Prime fries

6

Fried sweet potato sticks

6

Sauteed wild mushrooms

7

Broccoli with oil and garlic

7

Side of pasta

6

Truffle oil fries

9

Grilled asparagus with shavings of cheese

11

*"One of
America's Top 1000
Italian Restaurants."
by Zagat 2008*

Please let your waitstaff know if you have any food allergies. Please no substitutions. Menu subject to change based on availability and market prices. To insure the comfort and privacy of our patrons, we ask that you refrain from cell phone use in the restaurant.

Limit one (1) guest check per table. 20% gratuity will be added to check for parties of five (5) or more.

The Commonwealth of Massachusetts suggest that the consumption of raw or under cooked meat, shellfish, eggs and poultry may be harmful to your health.

*"Top
Italian Restaurant
in the Berkshires"
by Zagat 2007*

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