



PRIME

ITALIAN STEAKHOUSE & BAR

15 Franklin Street, Lenox, MA 01240
413-637-2998
www.primelenox.com

"Top Rated
Italian Restaurant
in The Berkshires"
by Zagat

Check our reviews on
[Tripadvisor.com](https://www.tripadvisor.com)

– APPETIZERS –

- Antonio's Pizzetta** 9
Fresh ricotta, tomatoes, pesto, mozzarella.
- Prime Bread** 9
Homemade toasted garlic bread topped with a creamy Gorgonzola fondue sauce.
- Meatball and Sausage** 10
In our homemade red sauce
- Gnocchi A La Crema** 10
Homemade and rolled by Antonio's chubby hands simmered in garlic, pesto béchamel, topped with white truffle oil.
- Chachi's Calamari** 12/Fritti – 10
Crispy calamari sautéed with peppers, olives, sweet tomatoes, in a tangy lemon garlic, with 9 yr aged red wine vinaigrette sauce.
- Spicy Homemade Sausage & Peppers** 14
Grilled sausage, sautéed red and banana peppers, fresh garlic, basil, sundried tomato-balsamic reduction.
- Classic Clams Antonio** 14
Garlic steamed Little Necks in red or white sauce over homemade bread.

– SALADS –

- Prime Salad** 6
Artisan mixed greens, tomatoes, onions, Parmigiano cheese, and Prime's signature vinaigrette.
- Caesar Salad** 9
Romaine hearts, croutons, Reggiano cheese, creamy anchovy Caesar dressing. add white anchovies \$3.
- Gennaro's Spinach Salad** 11
Baby spinach, sun-dried tomatoes, Berkshire's blue cheese, walnuts, tossed in a balsamic vinaigrette.
- Dirty Caesar** 12
Our classic Caesar with a twist; apple wood bacon, tomatoes, tossed with a young aged balsamic reduction.

– MAKE YOUR OWN PASTA –

Half entrée, or full entrée

1. Pasta of the day

2. Choose your sauce

Alfredo	Oil & Garlic
Creamy Pesto	Pesto
Fra Diavolo	Tomato Basil
Marinara	Vodka Sauce
9/18	

– ANTONIO'S CLASSICS –

Served with pasta or potato and vegetable

BREADED MILK-FED VEAL – 21 OR CHICKEN CUTLET – 18

Parmigiano

Red sauce/ mozzarella/ baked

Sorrento

Eggplant/ red sauce/ mozzarella/ baked

Gondola

Eggplant/ ricotta/greens/ red sauce/ mozzarella/ baked

Milanese

Cutlet/ olive oil/ fresh lemon

MILK-FED VEAL MEDALLIONS – 21 OR BONELESS CHICKEN – 19

Preparation sauce:

Scallopini

Peppers/onions/mushrooms/red sauce

Francese

White wine/lemon/ garlic/butter

Marsala

Mushrooms/garlic/creamy Marsala sauce

– ITALIAN SPECIALTY ENTRÉES –

Half entrée, or full entrée

- Gnocchi** 10/18
Served with a tomato basil marinara sauce.
- Roasted Pollo Nonna** 10/20
Free-range bone-in chicken slowly roasted with organic carrots, potatoes, celery and Italian herbs.
- Chicken Cacciatore** 10/20
On the bone with mushrooms, onions, peppers and red sauce over pasta.
- Eggplant Rolletini** 11/20
Rolled and stuffed with ricotta and Italian greens, topped with mozzarella and marinara sauce with pasta.
- Meat Balls and Sausage** 12/21
Sweet tomato marinara sauce.
- Pasta Bolognese** 12/22
Angus beef, Berkshire pork, milk-fed veal and lamb, in a creamy marinara sauce tossed with pasta.
- Calamari Marinara** 12/24
Simmered, then served over vegetable or pasta.
- Pasta with Clam Sauce** 14/26
Little necks, your choice of red or white wine clam sauce.

– SEAFOOD ENTREES –

- Scrod Calabrese** 22
Marinara sauce, onions, hot and sweet peppers, olives, capers, over pasta.
- Wild Grilled Salmon** 24
Broccoli, wild mushrooms, fresh lemon.
- Grilled Jumbo Shrimp** 25
White Mexico tiger shrimp, lightly seasoned, served with vegetable of the day.
- Shrimp Capri** 26
Jumbo shrimp, olive oil, garlic, tomatoes, broccoli, whole-wheat pasta.
- Pesci Fradiavolo** 28
Mixed seafood in a tangy marinara sauce over pasta.

– GRILLED STEAKS –

- Delmonico** 28
16oz, certified Black Angus, cut in house, served with starch and vegetable of the day.
- Filet Mignon** 31
8oz. center cut, aged 28 days, grass-fed, served with starch and vegetable of the day.
- STEAK OF THE DAY** Priced to market
Please ask your server.

– EXTRAS TRIMMINGS –

- Meatballs/ red sauce** 8
- Prime fries/ lightly seasoned with sea salt** 5
- White Truffle fries/ Parmigiano cheese** 8
- Grilled homemade sausage/ with marinara** 8
- Broccoli Saltati** 6
- Escarole Saltati** 6
- Spinach alla milanese** 8
- Wild mixed mushrooms** 6