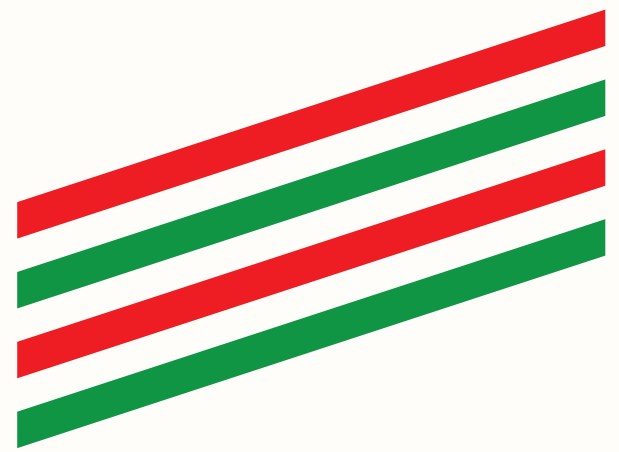


## STARTERS

<b>CHARCUTERIE BOARD</b>	19
CHEF'S SEASONAL SELECTION OF ITALIAN IMPORTED ARTISAN CHEESES & CURED ITALIAN MEATS, FIG MARMALADE, FRUITS AND CERIGNOLA OLIVES FROM ITALY.	
<b>RIBEYE STRIPS</b>	15
RIBEYE STRIPS SAUTEED WITH SHALLOTS, ARUGULA, SHAVED PARMESAN AND TRUFFLE OIL.	
<b>CRISPY CALAMARI</b>	15
CALAMARI AND ZEPPOLE FRIED TO PERFECTION SERVED WITH OUR SIGNATURE SPICY MARINARA SAUCE. <b>ADD SHRIMP \$4</b>	
<b>BEEF CARPACCIO</b>	16
BEEF CARPACCIO WITH BLACK PEPPER CRUST SERVED WITH ARUGULA, SHALLOTS, SHAVED PARMESAN CHEESE AND AIOLI SAUCE.	
<b>VEGETARIAN RICE BALLS</b>	12
DEEP FRIED RICE BALLS STUFFED WITH MUSHROOMS AND PEAS SERVED WITH CHEESE SAUCE.	

<b>SMOKED EGGPLANT PARMIGIANA</b>	14
LAYERED FRIED EGGPLANT WITH SMOKED MOZZARELA AND MARINARA SAUCE	
<b>SALMON CARPACCIO</b>	14
SMOKED SALMON CARPACCIO SERVED WITH CHIVES, SHALLOTS CREME FRAICHE AND GINGER AIOLI.	
<b>PROSCIUTTO E BURRATA</b>	17
FRESH CREAMY HEART MOZZARELLA, PARMA PROSCIUTTO, BASIL AND CHERRY TOMATOES.	
<b>BRUSCHETTA YOUR STYLE</b>	
CHOOSE ONE STYLE:	
GARLIC / TOMATOES / BASIL	7
SAUTEED MUSHROOMS / GARLIC / PARMESAN	8
SUNDRIED TOMATO TAPENADE & GOAT CHEESE	8



*Carne Prima*  
ITALIAN STEAKHOUSE

WI-FI: @CarnePrimaGuest

## PASTA

<b>PENNE SMOKED SALMON</b>	21
PENNE PASTA WITH SMOKED SALMON, GARLIC AND PARSLEY IN A TOMATO CREAM SAUCE.	
<b>HOUSE MADE LASAGNA</b>	18
HOMEMADE LASAGNA WITH BESCIAAMELLA SAUCE AND MOZZARELLA.	
<b>ANGEL HAIR PUTTANESCA</b>	19
ANGEL HAIR PASTA WITH ANCHOVIES, GARLIC, TOMATO SAUCE AND BLACK OLIVES.	
<b>SPAGHETTI &amp; MEATBALLS</b>	19
SPAGHETTI WITH OUR SIGNATURE MEATBALLS, MOZZARELLA CHEESE AND MARINARA SAUCE.	
<b>LINGUINE WITH CLAMS</b>	21
LINGUINE PASTA WITH MANILA CLAMS, GARLIC, CHERRY TOMATOES AND WHITE WINE SAUCE.	
<b>PAPPARDELLE BOLOGNESE</b>	24
HOMEMADE PAPPARDELLE PASTA WITH DRY AGED GROUND BEEF BOLOGNESE SAUCE.	
<b>FETTUCCHINE WITH SAUSAGE</b>	24
HOMEMADE FETTUCCHINI PASTA WITH SAUSAGE, MUSHROOMS, PEAS AND A LIGHT CREAM SAUCE.	

### CHEF'S SIGNATURE PASTA

<b>PENNE SPICY TUNA</b>	24
TUNA, GARLIC, CHERRY TOMATOES AND PARSLEY IN A WHITE WINE TOMATO SAUCE.	
<b>SEAFOOD PACCHERI</b>	26
HALF MANICOTTI, MANILA CLAMS, MUSSELS, SHRIMP, CALAMARI, WHITE WINE, CHERRY TOMATOES AND MUSHROOMS.	
<b>CRAZY FOR BACON SPAGHETTI</b>	21
PANCETTA, GINGER, SAUTEED ONIONS, TOMATOES AND PECORINO CHEESE.	

<b>FOUR CHEESE GNOCCHI</b>	20
GNOCCHI WITH ASIAGO, PECORINO, PARMIGIANO AND GORGONZOLA CHEESES.	
<b>LOBSTER RAVIOLI</b>	28
HOMEMADE LOBSTER RAVIOLI WITH SAFFRON CREAM SAUCE AND BOTTARGA.	
<b>MUSHROOM TRUFFLE RISOTTO</b>	29
CARNAROLI RICE, MUSHROOMS, BLACK TRUFFLE AND IMPORTED SHAVED CACIOTTA TRUFFLE CHEESE.	
<b>CHEESE RAVIOLI WITH WALNUTS</b>	21
CHEESE RAVIOLI WITH A WALNUT CREAM SAUCE.	

## STEAKS

ALL OF OUR BEEF IS FROM CATTLE BORN AND RAISED IN THE USA; 100% VEGETARIAN FED; CERTIFIED HUMANLY HANDLED & RAISED.

<b>FILET MIGNON</b>	
8oz	45
10oz	49
<b>14oz RIBEYE</b>	45
<b>18oz T-BONE</b>	52
<b>20oz PORTERHOUSE</b>	59
<b>16oz BONE-IN NY</b>	48
<b>16oz BONE-IN RIBEYE</b>	58
28 days dry aged	

## SAUCES

MARINARA	4
SALMORIGLIO	4
BÉARNAISE	4
BLACK PEPPER CORN	5
BORDELAISE	6
TRUFFLE CREAM	6

## MEATS

<b>POLLO YOUR STYLE</b>	24
SERVED OVER SOFT YELLOW CORN MEAL POLENTA.	
CHOOSE YOUR STYLE:	
PARMIGIANA	
PICCATA	
MARSALA	
<b>VEAL COGNAC &amp; MUSHROOMS</b>	28
VEAL SCALOPPINE SAUTEED IN A MUSHROOM AND COGNAC CREAM SAUCE.	
<b>CHEF'S VEAL SCALOPPINE</b>	28
VEAL TENDERLOIN SCALOPPINI WITH ASPARAGUS AND TOMATOES.	
<b>WILD BOAR SCALOPPINE</b>	30
WILD BOAR SCALOPPINE WITH PORCINI DUST IN A PORT AND FIG SAUCE OVER CREAMY POLENTA.	

"CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS"

PARTY OF 6 OR MORE, 18% GRATUITY WILL BE ADDED TO THE BILL.

## SALADS

ADD CHICKEN 4 | ADD SHRIMP 6  
ADD SALMON 9 | ADD SKIRT STEAK 10

<b>ROASTED BEET</b>	11
MIXED GREENS AND RED AND YELLOW BEETS WITH GOAT AND MASCARPONE CHEESE IN A LEMON VINAIGRETTE.	
<b>MOZZARELLA CAPRESE</b>	14
HEIRLOOM TOMATOES, WATER BUFFALO MOZZARELLA AND BASIL.	
<b>CAESAR</b>	10
ROMAINE LETTUCE, CRISPY PARMESAN CHEESE, WHITE ANCHOVIES AND CROUTONS IN HOUSE CAESAR DRESSING.	
<b>SPINACH SALAD</b>	10
BABY SPINACH, DRIED CHERRIES, PINE NUTS, ROASTED BELL PEPPERS AND SHAVED ASIAGO CHEESE WITH A CHERRY VINAIGRETTE DRESSING.	
<b>TUSCAN SALAD</b>	11
ARUGULA, SLICED PEAR, GOAT CHEESE, RED ONIONS AND CARAMELIZED WALNUTS IN A CHERRY VINAIGRETTE.	

## SOUPS

<b>SOUP OF THE DAY</b>	8
<b>LOBSTER BISQUE</b>	12

## FISH & SEAFOOD

<b>FISH OF THE DAY</b>	MKP
<b>ATLANTIC SALMON</b>	24
WILD ATLANTIC SALMON SAUTEED WITH ARTICHOKE, PINE NUTS, WHITE WINE AND TOMATO SAUCE.	
<b>SEAFOOD STEW "CIOPPINO"</b>	29
MUSSELS, CLAMS, SHRIMP, CALAMARI AND FISH IN A WHITE WINE AND RED TOMATO SAUCE.	

## SIDES

<b>BAKED POTATO</b>	5
SOUR CREAM, CHIVES, BACON & BUTTER	
<b>RUSTIC GARLIC MASHED POTATOES</b>	5
<b>SAUTEED SPINACH WITH GARLIC</b>	10
<b>MEATBALLS</b>	8
<b>SEASONAL VEGETABLES</b>	8
<b>TRUFFLE FRIES</b>	9
<b>ASPARAGUS WITH HOLLANDAISE</b>	12
<b>WILD MUSHROOMS</b>	12
<b>LOBSTER GNOCCHI &amp; CHEESE</b>	16