# **PRIME** 1024

# APPS - (Choice of:)

#### Caesar Salad

Romaine lettuce, Parmesan cheese & Caesar dressing

#### **Applewood Smoked Bacon**

**Drizzled with Vermont Spicy Syrup** 

#### Clams Oreganata

Half shelled baked clams

#### Octopus +5

Grilled; sashimi quality, peppers, onion and capers

# **ENTREE - (Choice of:)**

## **Linguine Alle Vongole**

Manila clams, white wine sauce

## **Chicken Paillard**

Grilled organic chicken breast, arugula, cherry tomatoes, shaved parmigiana cheese, red onions, homemade lemon dressing

## **Branzino**

Served in linguine with Garlic & Olive Oil

#### 8 oz Sirloin +8

Served with fries

### **LUNCH RESTAURANT WEEK -MENU \$22**

Tax and gratuity not Included

4/23-4/30

AVAILABLE FOR GROUPS UP TO 4PPL

# **PRIME** 1024

# \$44

## Restaurant Week Dinner Prix-Fixe

PER PERSON, PLUS TAX AND GRATUITY

\*\*NOT AVAILABLE TO GROUPS OVER 6 \*\*

### **A**ntipasti

Choice of:

Onion Soup Caesar Salad Clams Oreganata Applewood Smoked Bacon Meatballs Octopus +5

#### Secondi

Choice of:

Pappardelle Al Ragù Linguine Alle Vongole Chicken Parmigiana Branzino 16 oz New York Sirloin\* +15

#### Dessert

Choice of:

Gelato Sorbet Tiramisu Panna Cotta