

CHICAGO PRIME ITALIAN

APPETIZER

Bruschetta

crostini, organic roma tomatoes, fresh basil, mozzarella, EVOO

Calamari

lightly breaded

GF Sausage & Peppers

sautéed tri-color organic peppers & garlic in a white wine sauce

Burrata Prosciutto

beefsteak tomato, prosciutto di parma & fresh smoked burrata cheese

Blackened Scallops

served with honey mustard on a bed of spinach

Crab Cakes

jalapeño remoulade & spring mix

GF Shrimp Cocktail

tiger shrimp, cocktail sauce & horseradish

Shrimp De Jonghe

tiger shrimp in a garlic-butter crust

Baked Clams

middle-neck clams with butter, garlic & bread crumbs

Baked Goat Cheese Dip

roasted eggplant, marinara & toasted crostini

GF Steamed Mussels

red or white sauce

Beef Carpaccio

sliced rare filet, capers, shaved parm, arugula & truffle oil

SALAD

Caesar Salad

romaine, caesar dressing, croutons (add chicken 7)

Eggplant Napoleon

crispy layered eggplant, roma tomatoes, ovolini mozzarella, arugula & balsamic glaze

Meatball Salad

spring mix with vegetables, italian dressing & two meatballs

Steak Salad

4oz. tenderloin, arugula, candied walnuts, craisins, mozzarella onions & balsamic raspberry vinaigrette

GF Roasted Beet Salad

toasted pistachio, goat cheese, organic citrus vinaigrette

GF Caprese

tomato, mozzarella, basil, balsamic glaze & EVOO

GF Wedge Salad

iceberg lettuce, tomatoes, bacon, topped with bleu cheese dressing

PASTA

Fettuccini Alfredo

parmigiana cream sauce

Meat Lasagna

layers of imported artisan cheese, bolognese

Whole Wheat Penne Primavera

mixed organic vegetables with EVOO & garlic

Cavatappi Salsiccia

crumbled sausage, broccolini, white wine garlic sauce

Cheese Ravioli

marinara

Beef Ravioli

bolognese

Mushroom Ravioli

brown butter sage

Add On

Chicken
Shrimp
Scallop
Meatball
Crumbled Sausage
2 Whole Sausage

Sauces

Marinara
Bolognese
Vodka
Alfredo
Arribiata
Pesto
Aglio e Olio

Ask about **GF** Pasta

Rigatoni Alla Vodka

vodka cream sauce

Gnocchi Al Forno

baked mozzarella, bolognese sauce & ricotta

Gnocchi Alla Pesto

sun-dried tomatoes, pine nuts, arugula, balsamic

Eggplant Parmigiana

marinara, mozzarella & artisan parmigiana

Spaghetti

marinara sauce

8 Finger Cavatelli

choice of any sauce

Penne Arrabbiata

spicy garlic marinara sauce with crushed chili flakes topped pecorino romano

CHICKEN & VEAL

Parmigiana

marinara, mozzarella, penne pasta

Piccata

lemon white wine sauce, capers, organic veggies of the day

Marsala

marsala wine sauce, mushrooms & garlic mashed

Chicken Vesuvio (Bone-In)

white wine, garlic, peas & roasted potatoes (allow 25 min)

Airline Chicken Breast Oreganato

mostly de-boned with garlic & in a lemon sauce (allow 25 min)

GF Brick Chicken

mostly de-boned, pan seared, rosemary garlic cream sauce over roasted potatoes & broccolini (allow 25 min)

SEAFOOD

Lake Superior White Fish

choice of almondine / livornese served with vegetables

GF Salmon Alfresco

tomato topping, grilled asparagus & balsamic glaze

Linguini with Clams or Mussels

spicy pomodoro sauce or white wine garlic sauce

Seafood Carbonara

pancetta, tiger shrimp, scallops, parmigiana cream & spaghetti

Voodoo Shrimp

blackened tiger shrimp, spaghetti, cajun cream sauce

Zuppa De Mare

seafood variety, diablo sauce with spaghetti & toasted crostini

MEATS & CHOPS

GF 8oz. Prime Filet

charbroiled with au jus

GF 14oz. Prime Bone-In Filet

charbroiled with au jus

GF 16oz. Prime New York

charbroiled with au jus

GF 18oz. Prime Bone-In Kansas City

charbroiled with au jus

GF 24oz. Prime Ribeye Bone-In

charbroiled with au jus

GF 38oz. Prime Tomahawk

charbroiled with au jus

GF Drunken Filet

two 4oz filets, brandy, mushroom, onion & garlic mashed

Land & Sea

two 4oz filets with two gulf tiger shrimp & garlic mashed

Trio Filet

three 4oz filets with gorgonzola de jonghe / peppercorn

Add Oscar Style

bearnaise, crab, asparagus

Add Steak Toppings

gorgonzola/de jonghe/peppercorn

16oz. Veal Chop

charbroiled with au jus

12oz. Berkshire Pork Chops Calabrese

spicy calabrese style, sage wine sauce, with roasted potatoes

Lamb Chops Oreganato

lamb with garlic mashed potatoes

Rack of Lamb

roasted potatoes & broccolini

Meatball

House Salad

GF Sautéed Spinach

GF Broccolini

GF Asparagus

GF Mixed Vegetables of the Day

SIDES

GF Fingerling Potatoes

GF Baked Potatoes

French Fries / Sweet Potato Fries

GF Garlic Mashed Potato

GF Sautéed Mushrooms

Fresh & Organic Produce