

CHICAGO PRIME ITALIAN



Digital Dinner Menu

Soup Or House Salad with All Entrees

Appetizers

Baked Goat Cheese Dip \$18

Roasted Eggplant, Marinara & Toasted Crostini

Fried Calamari \$22

Lightly Breaded & Fried, Served with Cocktail Sauce & Lemon

Sausage & Peppers \$18

Sautéed Tri-color Organic Peppers w/ Garlic White Wine

Blackened Scallops \$26

GF Served w/ Honey Mustard on a Bed of Spinach

Shrimp Cocktail \$22

GF Tiger Shrimp, Cocktail Sauce & Raw Horseradish

Burrata Prosciutto \$22

GF Beefsteak Tomato, Prosciutto di Parma Burrata Cheese

Bruschetta \$16

Organic Roma Tomatoes, Fresh Basil, Mozzarella

Shrimp De Jonghe \$24

Tiger Shrimp in a Garlic-butter Crust

Baked Clams \$20

Middle-neck Clams w/ Butter, Garlic & Bread Crumbs

Mushroom Al Forno \$18

Portobello Stuffed w/ Bread Crumbs, Garlic & Fontinella Cheese w/ Pesto

Crab Cakes \$24

Jalapeño Remoulade & Organic Spring Mix

Grilled Steak Calamari \$22

GF Spring Mix w/ Lemon Oil Caper Sauce

Salads

Eggplant Napoleon \$20

Crispy Layered Eggplant, Roma Tomatoes
Ovolini Mozzarella, Arugula & Balsamic glaze

Steak Salad \$27

GF 4oz Tenderloin, Arugula, Candied Walnuts, Craisins
Mozzarella, Red Onions & Balsamic Raspberry Vinaigrette

Caprese \$15

GF Roma Tomato, Mozzarella, Basil, Balsamic Glaze & EVOO

Caesar

Small \$8 Large \$14

Romaine, Caesar dressing & Croutons (Chicken \$7)

Mama's Meatball Salad \$24

2 Meatballs, Spring Mix, Vegetables, Italian Dressing

Wedge \$16

GF Iceberg Lettuce, Tomatoes, Bacon, Hard-Boiled Egg &
Crumbled Bleu Cheese Dressing

Meats & Chops USDA Prime Steaks - Creekstone Farms



Oscar Style \$15: Jumbo Lump Crab, Asparagus & Bearnaise

Lobster Tail \$55: 9oz Grilled Or Broiled

Toppings \$6: Gorgonzola, De Jonghe, Peppercorn, Jalapeño Bleu Cheese

18oz Bone-in "Kansas City" Strip \$62

Drunken Filet \$50

Two 4oz Filets, Brandy, Mushroom, Onions
Served w/ Garlic Mashed

16oz Veal Chop \$59

24oz Bone-in "Cowboy Cut" Ribeye \$70

Trio Filet \$55

Gorgonzola, De Jonghe & Peppercorn

10oz Skirt Steak \$55
Charbroiled w/ Au Jus & French Fries

24oz Porterhouse \$71

Land & Sea \$52

Two 4oz filets w/ 2 Gulf Tiger Shrimp
Served w/ Garlic Mashed

12oz Berkshire Pork Chops \$37
Calabrese Style, Sage Wine Sauce w/ Roasted Potatoes

8oz Filet \$48

38oz "Tomahawk" Ribeye \$145

Lamb Chops Oreganato \$60
Lemon Butter Sauce w/ Garlic Mashed

16oz Bone-in Filet \$72

Rack of Lamb \$60

Roasted Potatoes & Broccolini

16oz New York Strip \$68

Chicken & Veal

Seafood Pasta

Fish

Parmigiana: Chicken \$30 Veal \$38

Marinara Sauce w/ Penne Pasta w/ Cavatappi Pasta

Seafood Carbonara \$41

Pancetta, Tiger Shrimp, Scallops, Spaghetti &
Parmigiana Cream Sauce

Branzino Portofino \$38

Sautéed w/ Asparagus, Sun-Dried Tomatoes,
Fresh Herbs & Garlic White Wine Sauce

Piccata: Chicken \$30 Veal \$38

Lemon White Wine Sauce, Capers & Organic Vegetables

Voodoo Shrimp \$36

Blackened Over Spaghetti, & Cajun Cream Sauce

Salmon Alfresco \$38

GF Tomato Topped, Asparagus & Balsamic Glaze

Marsala: Chicken \$30 Veal \$38

Marsala wine sauce, mushrooms & garlic mashed potatoes

Lobster Ravioli Aretina \$38

Pesto Sauce, Goat Cheese & Balsamic Glaze

Cod Fish Diablo \$38

w/ Angel Hair Pasta

Whole Brick Chicken \$40

GF Pan-Seared w/ Rosemary & Garlic Sauce
Over Roasted Potatoes & Broccolini (allow 35 min)

Zuppa de Mare \$55

Seafood Variety, Diablo Sauce w/ Spaghetti
& Toasted Crostini (allow 35 min)

Blackened Ahi Tuna \$38

GF w/ Beet Salad & Honey Mustard Sauce

Broiled Dover Sole \$65

Over Sautéed Vegetables w/ Lemon Butter Sauce

Pasta

Enhancements: Shrimp \$14, Scallop \$14, Chicken \$7, Crumbled Sausage \$5, Meatball \$5, Two Sausage \$5, Organic Vegetables \$5

Sauces: Marinara, Bolognese, Vodka, Alfredo, Arrabiata, Pesto, Aglio e Olio

GF Pasta Available: Fettuccini, Gnocchi, Penne

Rigatoni Alla Vodka \$22

Vodka Cream Sauce

Cheese Ravioli \$21

Choice Of: Marinara, Bolognese or Brown Butter Sage

Fettucini Alfredo \$26

Parmigiana Cream Sauce

8 Finger Cavatelli \$26

Choice of Sauce

Meat Lasagna \$26

Layers Of Imported Artisan Cheese & Bolognese

Gnocchi Alla Pesto \$26

Basil, Garlic, Pine Nuts & Pesto Sauce

Eggplant Parmigiana \$24

Marinara, Mozzarella & Artisan Parmigiana

Penne Arrabiata \$22

Spicy Garlic Marinara Sauce w/ Crushed Chili Flakes
Topped w/ Pecorino Romano Cheese

Sides

Sauteed Spinach \$10

Broccolini \$12

Asparagus \$10

Roasted Brussel Sprouts \$10

Meatball \$5

Two Sausage \$5

Organic Vegetables \$9

Sauteed Mushrooms \$10

French or Sweet Potato Fries \$5

Garlic Mashed Potato \$5

Baked Potato \$5

Fingerling Potatoes \$7