

CHICAGO PRIME ITALIAN



Digital Dinner Menu

Soup or House Salad w/ Entrees

APPETIZERS

Fried Goat Cheese Balls \$18

Fried over Arugula, Olives & Red Onion

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 Filet, 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 (Add 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 - Sourced from Creekstone Farms

Oscar Style \$15

Jumbo Lump Crab, Asparagus & Bearnaise

Add 9 oz Lobster Tail \$55

Grilled Or Broiled

Toppings \$6

Gorgonzola, De Jonghe, Peppercorn, Jalapeño Bleu Cheese

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

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

24oz Porterhouse \$71

8oz Filet \$48

16oz Bone-in Filet \$72

16oz New York Strip \$68

38oz "Tomahawk" Ribeye \$145

Drunken Filet \$48

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

Trio Filet \$55

Gorgonzola, De Jonghe & Peppercorn

Land & Sea \$52

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

16oz Veal Chop \$59

12oz Berkshire Pork Chops \$37

Calabrese Style, Sage Wine Sauce w/ Roasted Potatoes

Lamb Chops Oreganato \$60

Lemon Butter Sauce w/ Garlic Mashed

Rack of Lamb \$60

Roasted Potatoes & Broccolini

CHICKEN & VEAL

Parmigiana: Chicken \$30 Veal \$38

Marinara Sauce w/ Penne Pasta w/ Cavatappi Pasta

Piccata: Chicken \$30 Veal \$38

Lemon White Wine Sauce, Capers & Organic Vegetables

Marsala: Chicken \$30 Veal \$38

Marsala wine sauce, mushrooms & garlic mashed potatoes

Whole Brick Chicken \$40

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

SEAFOOD PASTA

Seafood Carbonara \$41

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

Voodoo Shrimp \$36

Blackened Over Spaghetti, & Cajun Cream Sauce

Lobster Ravioli Aretina \$38

Pesto Sauce, Goat Cheese & Balsamic Glaze

Zuppa de Mare \$55

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

FISH

Branzino Portofino \$38

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

Salmon Alfresco \$38

GF Tomato Topped, Asparagus & Balsamic Glaze

Cod Fish Francese \$38

Dipped in Egg Wash w/ Lemon Butter Caper Sauce
Over Angel Hair

Blackened Ahi Tuna \$38

GF w/ Beet Salad & Honey Mustard Sauce

Broiled Dover Sole \$65

Over Sautéed Vegetables w/ Lemon Butter Sauce

PASTA

Enhancements: 4oz Filet \$22, Shrimp \$14, Scallops \$14, Chicken \$7
Crumbled Sausage \$5, Meatball \$5, Sausage \$5, Organic Vegetables \$5

GF Pasta Available: Fettuccini, Gnocchi, Penne
Sauces: Marinara, Bolognese, Vodka, Alfredo, Arrabiata, Pesto, Aglio e Olio

Rigatoni Alla Vodka \$22

Vodka Cream Sauce

8 Finger Cavatelli \$26

Choice of Sauce

Eggplant Parmigiana \$24

Marinara, Mozzarella & Artisan Parmigiana

Cheese Ravioli \$21

Choice Of: Marinara, Bolognese or Brown Butter Sage

Meat Lasagna \$26

Layers Of Imported Artisan Cheese & Bolognese

Fettuccini Alfredo \$26

Parmigiana Cream Sauce

Gnocchi Alla Pesto \$26

Basil, Garlic & Pine Nuts topped with Arugula & Balsamic

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 \$8

Organic Vegetables \$9

Sauteed Mushrooms \$10

French or Sweet Potato Fries \$5

Garlic Mashed Potato \$5

Baked Potato \$5

Fingerling Potatoes \$7

CHICAGO PRIME

ITALIAN



Digital Drink Menu

CHAMPAGNE & SPARKLING

Mionetto Prosecco <i>Veneto, Italy</i>	13/49
Moët & Chandon Imperial <i>Champagne, France</i>	28/112
Pierre Delize Blanc de Blancs <i>France</i>	32
Veuve Cliquot <i>Champagne, France</i>	143
Dom Perignon <i>Champagne, Epernay, France</i>	402
Louis Roederer Cristal <i>Champagne, France</i>	523

SAUVIGNON BLANC

Kim Crawford <i>Marlborough, New Zealand</i>	13/52
Cakebread <i>Napa Valley, California</i>	80

PINOT GRIGIO

Ruffino Lumina <i>Veneto, Italy</i>	11/44
Santa Margherita <i>Veneto, Italy</i>	17/66

CHARDONNAY

Ferrari-Carano <i>Sonoma, California</i>	13/52
Sonoma-Cutrer <i>Sonoma, California</i>	15/60
Far Niente <i>Napa Valley, California</i>	109

INTERESTING WHITE & ROSE

Moscato Frizzante <i>Australia</i>	11/44
Mulderbosch Sparkling Rose <i>Stellenbosch, South Africa</i>	11/44
Hirschbach & Söhne Riesling <i>Mosel, Germany</i>	12/48
Whispering Angel Rose <i>Provence, France</i>	17/68
Domaine Sigalas VinSanto <i>California</i>	17
Inniskillin <i>Canada</i>	18

PINOT NOIR

Meiomi <i>California</i>	13/52
Lonesome Rock <i>Willamette Valley, Oregon</i>	15/60
Emeritus <i>Russian River Valley, California</i>	80
Flowers <i>Sonoma Coast, California</i>	94
Domaine Serene <i>Willamette Valley, Oregon</i>	129

AMERICAN RED

Opolo Red Zinfandel <i>Paso Robles, California</i>	12/48
Ferrari-Carrano Siena <i>Sonoma, California</i>	15/60
Prisoner <i>Napa Valley, California</i>	25/100
Justin Iscocles <i>Paso Robles, California</i>	145
Joseph Phelps "Insignia" <i>Napa Valley, California</i>	441
Duckhorn Merlot <i>Napa Valley, California</i>	100

ITALIAN RED

Badia Al Colle Chianti <i>Tuscany, Italy</i>	11/44
Colle del Duca Montepulciano <i>Abruzzo, Italy</i>	13/52
RS Coltibuono Badia Chianti Classico <i>Tuscany, Italy</i>	50
Stefano Farina Barbara D'Alba <i>Piedmont, Italy</i>	52
Ruffino Ducale Chianti Classico Reserva <i>Tuscany, Italy</i>	69
Rocca Delle Macie Sasyr "Super Tuscan" <i>Tuscany, Italy</i>	76
Vietti "Castiglioni" Barolo <i>Piedmont, Italy</i>	120
Cesari "IL" Bosco" Amarone <i>Piedmont, Italy</i>	142
Greppone Mazzi Brunello <i>Di Montalcino, Italy</i>	160

IMPORTED RED

Casa De Campo Malbec <i>Mendoza, Argentina</i>	11/44
Stark-Conde Syrah <i>South Africa</i>	58
Domaine Skouras Megas Oenos <i>Nafplion, Greece</i>	64
Chateau Coutet, Grand Cru <i>St. Emillion, Bordeaux, France</i>	76
Marques De Caceras Rioja Gran Reserva <i>Rioja, Spain</i>	84
Ferrer Bobet <i>Priorat, Spain</i>	98

CABERNET SAUVIGNON

Joel Gott 815 <i>California</i>	13/52
Justin <i>Sonoma County, California</i>	20/80
Ferrari-Carano <i>Sonoma County, California</i>	22/88
Alexander Valley <i>Alexander Valley, California</i>	69
Simi <i>Sonoma County, California</i>	76
Raymond Reserve <i>Napa Valley, California</i>	91
Mt. Veeder <i>Mt. Veeder, California</i>	89
Faust <i>Napa Valley, California</i>	98
Duckhorn Cabernet <i>Napa Valley, California</i>	116
Jordan <i>Sonoma County, California</i>	121
Chateau Montelena <i>Napa Valley, California</i>	131
Stags Leap "Artemis" <i>Napa Valley, California</i>	134
Cakebread Cellars <i>Rutherford, California</i>	144
Silver Oak <i>Alexander Valley, California</i>	158
Caymus <i>Napa Valley, California</i>	185
Lewis Cellars Reserve <i>Napa Valley, California</i>	283
Quintessa <i>Napa Valley, California</i>	312
Opus One <i>Oakville, California</i>	590
Hundred Acre "Kayli Morgan" <i>St. Helene, California</i>	890