



CHICAGO PRIME ITALIAN

Soup or House Salad Included w/ Entrees



Digital Menu

APPETIZERS

Fried Goat Cheese Balls \$20
Organic Arugula, Olives, Sundried Tomatoes & Red Onion

Fried Calamari \$22
Lightly Breaded, Served w/ Cocktail Sauce

Sausage & Peppers \$22
Sautéed Tri-Color Organic Peppers w/ Garlic White Wine

Blackened Scallops \$35
GF Served w/ Honey Mustard & Sautéed Spinach

Shrimp Cocktail \$25
GF Traditionally Prepared

Burrata Prosciutto Di Parma \$22
GF Beefsteak Tomato, Organic Arugula, Burrata Cheese

Bruschetta \$18
Organic Roma Tomatoes, Fresh Basil, Mozzarella

Shrimp De Jonghe \$25
Tiger Shrimp w/ Garlic-Butter Dipping Sauce

Baked Clams \$20
Middle Neck Clams Bread Crumb Garlic Butter Sauce

Spinach & Crab Meat Dip \$25
Garlic Bread Crisinitis, Romano Cheese

Crab Cakes \$25
Jalapeño Remoulade & Organic Arugula

Grilled Steak Calamari \$24
GF Spring Mix w/ Lemon Oil Caper Sauce

SALADS

Enhancements: 4oz Filet \$17, Shrimp \$15, Scallops \$15, Chicken \$7

Eggplant Napoleon \$24
Crispy Layered Eggplant, Roma Tomatoes
Ovolini Mozzarella, Arugula & Balsamic Glaze

Steak Salad \$27
GF 4oz Filet, Arugula, Candied Walnut, Craisin
Mozzarella, Red Onion & Raspberry Balsamic Vinaigrette

Mama's Meatball Salad \$24
Spring Mix, Onion, Tomato, Garbanzo Beans, Olives, Carrot
Cucumber Pepperoncini, Red Cabbage, Italian Dressing

Substitute Meatballs: Chicken \$0, Salmon \$7, Shrimp \$7, 4oz Filet \$7

Wedge \$16
GF Iceberg Lettuce, Tomato, Bacon, Hard-Boiled Egg
Crumbled Bleu Cheese Dressing

Caesar
Small \$8 Large \$14
Romaine, Caesar Dressing, Parmigiana & Croutons

Caprese \$15
GF Roma Tomato, Mozzarella, Basil, Balsamic Glaze

MEATS & CHOPS



USDA Prime Steaks Sourced from Creekstone Farms

Add: 9 oz Lobster Tail \$55

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

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

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 \$50
Two 4oz Filets, Brandy, Mushroom, Onion, Garlic Mashed

Trio Filet \$55
Gorgonzola, De Jonghe & Peppercorn

Land & Sea \$58
Two 4oz Filets w/ 2 Gulf Tiger Shrimp & Garlic Mashed

16oz Veal Chop \$69

12oz Berkshire Pork Chops \$38
Calabrese peppers, Sage Wine Sauce w/ Roasted Potatoes

Lamb Chops Oreganato \$64
Rosemary Lemon Butter Sauce w/ Garlic Mashed

Rack of Lamb \$65
Served w/ Roasted Potatoes & Broccolini

CHICKEN

Chicken Parmigiana \$34
Served w/ Penne Marinara

Chicken Piccata \$34
Lemon White Wine Sauce w/ Capers & Organic Vegetables

Chicken Marsala \$34
Mushroom Marsala Wine Sauce w/ Garlic Mashed

Whole Brick Chicken \$45
GF Pan-Seared w/ Rosemary, Garlic
Roasted Potatoes & Broccolini (allow 30 min)

VEAL

16oz Veal Chop Parmigiana \$69
Served w/ Cavatappi Marinara

16oz Veal Chop Milanese \$69
Served w/ Arugula, Tomato Salad & Shaved Parmigiana

Veal Parmigiana \$38
Served w/ Cavatappi Marinara

Veal Piccata \$38
Lemon White Wine Sauce, Capers w/ Organic Vegetables

Veal Marsala \$38
Mushroom Marsala Wine Sauce w/ Garlic Mashed

FISH

Branzino Portofino \$42
Sautéed w/ Asparagus, Sun-Dried Tomato
Fresh Herbs & Garlic White Wine Sauce

Salmon Alfresco \$42
GF Topped w/ Tomato, Asparagus & Balsamic Glaze

PASTA

Enhancements: 4oz Filet \$17, Shrimp \$15, Scallops \$15, Chicken \$7

Crumbled Sausage \$5, Meatball \$5, Sausage \$5, Organic Vegetables \$5

Meat Lasagna \$28
Layers Of Imported Artisan Cheese & Bolognese

Rigatoni Alla Vodka \$24
Vodka Cream Sauce

Mushroom Ravioli \$28
Brown Butter Sage Sauce

Eggplant Parmigiana \$28
Marinara, Mozzarella & Artisan Parmigiana

Cheese Ravioli \$24
Choice Of: Marinara, Bolognese or Vodka Sauce

Fettucini Alfredo \$28
Parmigiana Cream Sauce

Gnocchi Alla Pesto \$28
Basil, Garlic, Pine Nuts & Pesto Sauce

Penne Arrabbiata \$24
Garlic Marinara, Chili Flakes & Pecorino Cheese

Gluten Free Pasta Available: Fettuccini, Gnocchi, Penne

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

SEAFOOD PASTA

Seafood Carbonara \$44
Pancetta (Italian Bacon), Tiger Shrimp, Scallops
w/ Spaghetti, Parmigiana Cream Sauce

Voodoo Shrimp \$38
Blackened Over Spaghetti, w/ Cajun Cream Sauce

Lobster Ravioli Aretina \$40
Pesto Sauce, Goat Cheese & Balsamic Glaze

Zuppa de Mare \$55
Seafood Variety Platter, Diablo Sauce w/
Spaghetti & Toasted Crostini (allow 30 min)

SIDES

Sautéed Spinach \$10

Broccolini \$14

Asparagus \$14

Roasted Brussel Sprouts \$12
(W/ Caramelized Onions)

Meatball \$5

Two Sausage \$8

Organic Vegetables \$10

Sautéed Mushrooms \$10

French or Sweet Potato Fries \$7

Garlic Mashed Potato \$7

Baked Potato \$7

Fingerling Potatoes \$10

CHICAGO PRIME

ITALIAN



Digital Drink Menu

CHAMPAGNE & SPARKLING

Mionetto Prosecco 13/52

Veneto, Italy

Moet Imperial 28/112

Champagne, France

Pierre Delize Blanc De Blancs 32

France

Veuve Cliquot 135

Champagne, France

Dom Perignon 379

Champagne, Epernay, France

Louis Roederer Cristal 489

Champagne, France

SAUVIGNON BLANC

Kim Crawford 13/52

Marlborough, New Zealand

Cakebread 77

Napa Valley, California

PINOT GRIGIO

Ruffino Lumina 11/44

Veneto, Italy

Santa Margherita 17/66

Veneto, Italy

CHARDONNAY

Ferrari-Carano 13/52

Sonoma, California

Sonoma-Cutrer 15/60

Sonoma, California

Far Niente Chard 99

Napa Valley, California

INTERESTING WHITE & ROSE

Moscato Frizzante 11/44

Italy

Mulderbosch Sparkling Rose 11/44

Stellenbosch, South Africa

Whispering Angel Rose 17/68

Provence, France

Hirschbach & Söhne Riesling 12/48

Mosel, Germany

Domaine Sigalas VinSanto 17

California

Inniskillin 18

Canada

PINOT NOIR

Meiomi 13/52

California

Lonesome Rock 26/105

Willamette Valley, Oregon

Emertitus 79

Russian River Valley, California

Flowers 94

Sonoma Coast, California

Domaine Serene 129

Willamette Valley, Oregon

AMERICAN RED

Red Zinfandel 12/48

Paso Robles, California

Ferrari-Carrano Siena 15/60

Sonoma, California

Prisoner 25/100

Napa Valley, California

Duckhorn Merlot 100

Napa Valley, California

Justin Isocles 139

Paso Robles, California

Joseph Phelps "Insignia" 441

Napa Valley, California

ITALIAN RED

Badia Al Colle Chianti 11/44

Tuscany, Italy

Colle del Sarto Montepulciano 13/52

Abruzzo, Italy

RS Coltibuono Badia Chianti Classico 53

Tuscany, Italy

Ruffino Ducale Chianti Classico Reserva 77

Tuscany, Italy

Rocca Delle Macie Sasyr "Super Tuscan" 93

Tuscany, Italy

Vietti "Castiglioni" Barolo 135

Piemont, Italy

Cesari "IL" Bosco" Amarone 153

Piemont, Italy

Greppone Mazzi Brunello 171

Di Montalcino, Italy

IMPORTED RED

Casa De Campo Malbec 11/44

Mendoza, Argentina

Domaine Skouras Megas Oenos 64

Nafplion, Greece

Chateau Coutet, Grand Cru 76

St. Emillion, Bordeaux, France

Marques De Caceras Rioja Reserva 104

Rioja, Spain

Ferrer Bobet 110

Priorat, Spain

CABERNET SAUVIGNON

Joel Gott 815 13/52

California

Justin 20/80

Sonoma County, California

Ferrari-Carano 22/88

Sonoma County, California

Alexander Valley 72

Alexander Valley, California

Simi 86

Sonoma County, California

Raymond Reserve 99

Napa Valley, California

Faust 108

Napa Valley, California

Duckhorn Cabernet 126

Napa Valley, California

Mt. Veeder 129

Mt. Veeder, California

Jordan 131

Sonoma County, California

Chateau Montelena 141

Napa Valley, California

Stags Leap "Artemis" 151

Napa Valley, California

Cakebread Cellars 154

Rutherford, California

Silver Oak 168

Alexander Valley, California

Caymus 195

Napa Valley, California

Lewis Cellars Reserve 283

Napa Valley, California

Quintessa 312

Napa Valley, California

Opus One 590

Oakville, California

Hundred Acre "Kayli Morgan" 890

St. Helene, California