



# CHICAGO PRIME ITALIAN



Digital Menu  
2-17-26



Soup or House Salad Included w/ Entrees

## APPETIZERS

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

**Sausage & Peppers \$24**  
Sautéed Tri-Color Organic Peppers w/ Garlic White Wine

**Bruschetta \$20**  
Organic Roma Tomatoes, Fresh Basil, Mozzarella

**Burrata Prosciutto Di Parma \$24**  
GF Beefsteak Tomato, Organic Arugula, Burrata Cheese, Balsamic Glaze

**Shrimp De Jonghe \$27**  
Tiger Shrimp w/ Garlic-Butter Dipping Sauce

**Baked Clams \$23**  
Middle Neck Clams, Bread Crumbs, Garlic Butter

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

**Fried Calamari \$25**  
Lightly Breaded, Served w/ Cocktail Sauce

**Crab Cakes \$25**  
Jalapeño Remoulade & Organic Arugula

**Grilled Steak Calamari \$27**  
GF Spring Mix w/ Lemon Oil Caper Sauce, Balsamic Glaze

## SALADS

Add: Chicken \$10 | Shrimp \$5pp | 4oz Filet \$17 | Meatball \$5 | Scallops \$8pp | Salmon \$14

**Eggplant Napoleon \$27**  
Crispy Eggplant, Roma Tomatoes, Mozzarella, Arugula & Balsamic Glaze

**Steak Salad \$31**  
GF 4oz Filet, Arugula, Candied Walnuts, Craisin, Tomato Mozzarella, Red Onion & Raspberry Balsamic Vinaigrette

**Nonna's Salad \$17**  
Spring Mix, Onion, Tomato, Garbanzo Beans, Olives, Carrots Cucumber, Pepperoncini, Red Cabbage, Italian Dressing

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

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

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

## USDA Prime Steaks



## MEATS & CHOPS



9 oz Lobster Tail \$55

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

Oscar Style \$15: Jumbo Lump Crab | Asparagus | Bearnaise

**8oz Filet \$52**

**16oz New York Strip \$68**

**24oz Bone-in "Cowboy Cut" Ribeye \$75**

**38oz "Tomahawk" Ribeye \$145**

**Drunken Filet \$55**  
Two 4oz Filets, Brandy Mushroom Onion Sauce w/ Garlic Mashed

**Bacon Wrapped Filet \$57**  
Two 4oz Filets Topped w/ Bleu Cheese w/ Garlic Mashed

**Land & Sea \$59**  
Two 4oz Filets & Two Gulf Tiger Shrimp w/ Garlic Mashed

**16oz Veal Chop \$62**

**12oz Berkshire Pork Chops \$40**  
Calabrese peppers, Garlic Wine Sauce w/ Roasted Potatoes

**Lamb Chops Oreganato \$66**  
Rosemary Lemon Butter Sauce w/ Garlic Mashed

**Rack of Lamb \$69**  
Served w/ Roasted Potatoes & Broccolini

## CHICKEN

**Chicken Parmigiana \$38**  
Served w/ Penne Marinara

**Chicken Piccata \$38**  
Lemon Butter Wine Sauce, Capers, served w/ Vegetables

**Chicken Marsala \$38**  
Mushroom Marsala Wine Sauce w/ Garlic Mashed

**Whole Brick Chicken \$45**  
GF Pan-Seared w/ Rosemary, Garlic Served w/ Roasted Potatoes & Broccolini

## VEAL

**16oz Veal Chop Parmigiana \$72**  
Served w/ Cavatappi Marinara

**16oz Veal Chop Milanese \$72**  
Served w/ Arugula, Tomato Salad & Shaved Parmigiana

**Veal Parmigiana \$42**  
Served w/ Cavatappi Marinara

**Veal Piccata \$42**  
Lemon White Wine Sauce, Capers w/ Organic Spinach

**Veal Marsala \$42**  
Mushroom Marsala Wine Sauce w/ Garlic Mashed

## FISH

**Branzino Portofino \$47**  
Sautéed w/ Asparagus, Sun-Dried Tomato Fresh Herbs & Garlic White Wine Sauce

**Salmon Alfresco \$46**  
GF Topped w/ Tomato, Asparagus & Balsamic Glaze

## PASTA

Chicken \$10 | Shrimp \$5pp | 4oz Filet \$17 | Meatball \$5 | Scallops \$8pp | Salmon \$14 | Crumbled Sausage \$5 | Whole Sausage \$5 | Vegetables \$5

**Rigatoni Alla Vodka \$28**  
Vodka Cream Sauce

**Cacio e Pepe \$28**  
Parmesan cheese / Black pepper

**Meat Lasagna \$33**  
Crumbled Sausage, Beef, Marinara Layers of Imported Artisan Cheese

**Eggplant Parmigiana \$30**  
Penne Marinara, Mozzarella & Artisan Parmigiana

Gluten Free Pastas: Fettuccini | Gnocchi | Penne  
Sauces: Marinara | Bolognese | Vodka | Alfredo | Arrabbiata | Pesto | Aglio e Olio | Brown Butter Sage

**Fettucini Alfredo \$32**  
Parmigiana Cream Sauce

**Gnocchi Alla Pesto \$33**  
Garlic, Pine Nuts, Sundried Tomato & Balsamic Glaze

**Penne Arrabbiata \$29**  
Garlic Marinara, Chili Flakes & Pecorino Cheese

**Cheese Ravioli \$28**  
Choice of Sauce

## SEAFOOD PASTA

**Seafood Carbonara \$45**  
Pancetta (Italian Bacon), Tiger Shrimp, Scallops w/ Spaghetti, Parmigiana Cream Sauce

**Voodoo Shrimp \$42**  
Blackened Over Spaghetti, w/ Cajun Cream Sauce

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

**Zuppa De Mare \$55**  
Seafood Variety Platter, Diablo Sauce, Spaghetti & Toasted Crostini (30 Min)

## SIDES

**Sauteed Spinach \$10**

**Broccolini \$14**

**Asparagus \$14**

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

**Meatball \$5**

**Two Sausage \$8**

**Organic Vegetables \$10**

**Sauteed Mushrooms \$10**

**French or Sweet Potato Fries \$7**

**Garlic Cheddar Mashed \$7**

**Parmesan Risotto \$10**

**Fingerling Potatoes \$10**

# CHICAGO PRIME

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# ITALIAN



Digital Drink Menu

1/2 Wine Glasses Available

## CHAMPAGNE & SPARKLING

**Pierre Delize Blanc De Blancs (Sparkling) 10/40**

*France*

**Bread & Butter Prosecco 12/48**

*Napa, California*

**Mionetto Prosecco 13/52**

*Veneto, Italy*

**Dom Perignon 409**

*Champagne, Epernay, France*

**Louis Roederer Cristal 489**

*Champagne, France*

## SAUVIGNON BLANC

**Bread & Butter 12/48**

*Napa, California*

**Kim Crawford 14/56**

*Marlborough, New Zealand*

## PINOT GRIGIO

**Bread & Butter 12/48**

*Napa, California*

**Ruffino Lumina 14/56**

*Veneto, Italy*

**Santa Margherita 66**

*Veneto, Italy*

## CHARDONNAY

**Bread & Butter 12/48**

*Napa, California*

**Ferrari-Carano 14/56**

*Sonoma, California*

**Sonoma-Cutrer 15/60**

*Sonoma, California*

**Rombauer Vinyards 75**

*Sonoma, California*

**Far Niente Chard 99**

*Napa Valley, California*

## INTERESTING WHITE & ROSE

**Mulderbosch Sparkling Rose 12/48**

*Stellenbosch, South Africa*

**Bread & Butter Rose 12/48**

*Napa, California*

**Hirschbach & Söhne Riesling 13/52**

*Mosel, Germany*

**Moscato 13/52**

*Italy*

## AMERICAN RED

**Bread & Butter Red Blend 12/48**

*Napa, California*

**Red Zinfandel 13/53**

*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*

## PINOT NOIR

**Bread & Butter 12/44**

*Napa, California*

**Meiomi 13/52**

*California*

**Lonesome Rock 25/100**

*Willamette Valley, Oregon*

**Emertitus 79**

*Russian River Valley, California*

**Flowers 94**

*Sonoma Coast, California*

**Domaine Serene 129**

*Willamette Valley, Oregon*

## ITALIAN RED

**Badia Al Colle Chianti 14/56**

*Tuscany, Italy*

**Ca' Del Sarto Montepulciano 16/64**

*Abruzzo, Italy*

**RS Coltibuono Badia Chianti Classico 69**

*Tuscany, Italy*

**Ruffino Ducale Chianti Classico Reserva 87**

*Tuscany, Italy*

**Rocca Delle Macie Sasyr "Super Tuscan" 95**

*Tuscany, Italy*

**Vietti "Castiglioni" Barolo 141**

*Piemont, Italy*

**Cesari "IL" Bosco" Amarone 159**

*Piemont, Italy*

**Greppone Mazzi Brunello 179**

*Di Montalcino, Italy*

## IMPORTED RED

**Trapiche (Oak Cask) Malbec 13/52**

*Mendoza, Argentina*

**Argento Malbec 14/56**

*Mendoza, Argentina*

**Domaine Skouras Megas Oenos 64**

*Nafplion, Greece*

**Chateau Coutet, Grand Cru 89**

*St. Emillion, Bordeaux, France*

## 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*

**Mt. Veeder 129**

*Mt. Veeder, California*

**Jordan 131**

*Sonoma County, California*

**Chateau Montelena 137**

*Napa Valley, California*

**Stags Leap "Artemis" 151**

*Napa Valley, California*

**Silver Oak 168**

*Alexander Valley, California*

**Caymus 195**

*Napa Valley, California*

**Lewis Cellars Reserve 283**

*Napa Valley, California*

**Quintessa 312**

*Napa Valley, California*

**Hundred Acre "Kayli Morgan" 890**

*St. Helene, California*