

# **BEGINNINGS...**

## **Today's Soup...8**

### **Chef's Charcuterie, Artisan Cheeses & Cured Meat for Two...20**

#### **\*Steamed Local Little Neck Clams...18**

Pinot Grigio, Calabrese Salami, Tomato, Garlic, Cilantro

#### **\*Charcoaled Octopus...20**

Warm Butter Bean & Escarole Salad, Sicilian Pesto

#### **\*Crispy Calamari...18**

Scampi Sauce, Cherry Pepper & Tomato Salad

#### **\*Prime Beef & Veal Meatballs...14**

Pomodoro, Fresh Ricotta

#### **\*Slow Roasted & Braised Baby Back Ribs...18**

Over Creamy Parmesan Polenta

#### **\*Bowl of Pan Roasted Mussels...16**

Fennel, Roasted Tomato

#### **\*Shrimp Saganaki...18**

Jumbo Shrimp, Garlic, Olive Oil, Olives, Feta over Crostini

#### **\*Twin Lump Blue Crab Cakes...20**

Avacado Salsa, Chipolte & Lime Tartar Sauce

**Parties of 6 or more will include a 20 % gratuity**

## **GREENS...**

### **Simple...12**

Mixed Young Greens, Balsamic Vinaigrette

### **Classic Romaine Caesar...15**

Toasted Garlic Croutons, Anchovies, Parmesan

### **Super Bowl Salad...18**

Baby Kale, Avocado, Sugar Snap Peas, Quinoa, Cucumber, Egg, Toasted Pumpkin Seeds, Hemp Hearts

### **75 Main Chopped Salad...18**

Roasted Red Peppers, Red Onions, Craisens, Candied Walnuts, Blue Cheese, Balsamic Vinaigrette

### **Burrata with Beets...20**

Baby Arugula, Toasted Hazelnut Pistou

**Add: Avocado...4, Chicken...8, Salmon...10, Shrimp...12**

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## **PASTA...**

### **Fusiloni alla Vodka Telefono...24**

Pomodoro, Mozzarella, Cream, Peas

### **Linguini with Local Clams...28**

Toasted Garlic, Parsley, Pinot Grigio, Chile Flakes, Fresh Breadcrumbs

### **Mezze Rigatoni Bolognese...24**

Chianti, Veal, Pork, Beef, Tomatoes, Parmesan

### **Spaghetti Carbonara...24**

Guanciale, Farm Egg, Parmesan

### **Ricotta Pillows...26**

Roasted Porcini Mushrooms, Onions, Taleggio Cheese, Touch of Cream

### **Pappardelle with Homemade Sausage...28**

Broccoli Rabe, Ricotta, Mint, Parmesan

## **MAINS...**

### **\*Balsamic Honey & Mustard Roasted Scottish Salmon...30**

Wilted Spinach, Fregola, Vegetable Cous Cous

### **\*Old Fashioned Chicken Parmesan...28**

Mozzarella, Pomodoro over Homemade Spaghetti

### **\*Today's Fresh Fish...MKT**

Ask for preparation

### **\*Crispy Fish over Steamed Rice...38**

Spicy Ginger & Black Bean Sauce, Stir Fried Green Beans

### **\*Seared Breast of Long Island Duck...30**

Chickpeas, Swiss Chard, Parsnip, Kumquat Jam

### **\*Chicken Francaise...28**

Lightly Egg Battered, Lemon over Spaghetti

### **\*Triple Prime Burger...19**

Toasted Potato Bun, Tomato, Onion Jam, Gruyere, Blue Cheese, Arugula, Secret Sauce

### **\*Natural Breast of Chicken...32**

Stuffed with Black Truffle, Creamy Polenta, Broccoli Rabe, Marsala Sauce

### **\*Grilled 8oz Beef Tenderloin Steak...40**

Balsamic Onions, Potato Gratin, Grilled Asparagus, Gorgonzola Butter

### **\*Grilled Marinated Skirt Steak...32**

Mashed Potatoes, Seasonal Vegetables, Cabernet Sauce

## HEALTHY...

### **Quinoa & Vegetable Stuffed Pepper...20**

Mixed Greens, White Balsamic Vinaigrette (Vegan)

### **Homemade Hummus...20**

Mediterranean Salad, Flax Seed Crackers (Vegan)

### **Black Bean & Quinoa Burger...24**

Quinoa, Black Beans, Corn, Cilantro, Rolled Oats (Vegan)

### **Beyond Meat Burger...19**

Potato Bun, Lettuce, Tomato, Onion, Secret Sauce (Vegan)

### **Crisp Flat Bread...17**

Eggplant Coponata, Ricotta, Mixed Greens

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## SIDES...

### **Garlic Spinach...10**

### **Broccoli Rabe...10**

### **Green Beans...10**

### **Asparagus...10**

### **Potato Puree...10**