

RAW BAR

Kumamoto Oysters 4.00 each

Blue Point Oyster 3.50 each

Shrimp Cocktail 22

Shrimps with cocktail sauce

Tuna Tartare 23

Yellowfin tuna, shallot, jalapeno,  
avocado, sea salt

ANTIPASTI

Clams Oreganata 15

Half shelled baked clams

Mussels 21

Light red sauce, diced jalapeno and fresh basil

Calamari 16

Lightly fried Rings of fresh local squid

Sea Scallops 27

Cauliflower, capers, and pistachio vinaigrette

Octopus 24

Grilled; sashimi quality, peppers, onion and capers

Crab Cake 24

Jumbo lump crab served with remoulade

Applewood Smoked Bacon 15

Drizzled with Vermont spicy syrup

Meatballs 17

Slowly cooked veal meatballs

SOUP

Onion Soup 13

Traditional Onion Soup

Minestrone Soup 13

INSALATE

Caprese 17

Buffalo mozzarella, tomato, basil

Burrata & Prosciutto 24

Creamy imported mozzarella, tomato, prosciutto di  
Parma

Arugula & Parmigiano 16

Cherry tomatoes, arugula, shaved Parmigiano Reggiano  
cheese, lemon vinaigrette

Mediterranean Tomato Salad 22

Tomatoes, red onion, green bell peppers, cucumber, feta  
cheese, olives, champagne oregano vinaigrette

Caesar Salad 16

Romaine lettuce, Caesar dressing, croutons, parmigiana cheese

PASTA

Linguine Ai Gamberi 31

Jumbo shrimp, garlic, EVOO

Linguine Alle Vongole 26

Manila clams, white wine sauce

Spaghetti with Lobster 48

Tomato, chili flake and basil

Spaghetti Carbonara 25

Guanciale (pork cheek), egg and Pecorino Romano  
cheese

Pappardelle Al Ragù 29

Al Ragu Meat, House made Pappardelle and Ricotta  
Cheese

Macaroni 25

Broccoli rabe, sausage and broccoli rabe pesto

Frutti di Mare 31

Fettuccine, mussels, squid, shrimp, and cherry  
tomatoes

Gluten Free & Whole Wheat Pasta Available

SECONDI

Tuna 40

Sesame crusted and served with sautéed spinach

Salmon 37

Braised escarole, butter beans and tomato confit

Red Snapper 45

Pan seared Red Snapper filet, oyster mushrooms,  
broccoli rabe with a fish fumet.

Branzino 37

Mediterranean Sea bass pan seared  
with fingerling potatoes, fennel, onion and mint

Chicken Parmigiana 34

Breaded organic chicken breast,  
tomato, fresh mozzarella, with side of pasta

Chicken Diavolo 36

Organic chicken, spicy cherry peppers and sautéed  
spinach

Wagyu Prime Burger 27

Cheddar cheese, caramelized onion, shitake  
mushroom, truffle aioli and hand cut fries

Veal Milanese 65

Pan fried veal chop on the bone 16oz topped with  
arugula, red onion, cherry tomato with lemon  
vinaigrette

PIZZA

Margherita 18

Traditional tomato, mozzarella, basil

Robiola Tartufo 24

Black truffle

Chicken Parmesan Pizza for Two 52

Breaded organic chicken breast, mozzarella, basil  
and choice of marinara or vodka sauce.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of foodborne illness

STEAK & CHOPS

16 oz Prime Skirt Steak 49

10 oz Filet Mignon 57

16 oz New York Sirloin 59

24 oz Ribeye on the Bone 72

16 oz Veal Chop 62

French Cut Lamb Chops 52

Pork Chop 38

Sunchoke Smash, guanciale, cabbage and apple

FOR THE TABLE

48 oz Prime Porterhouse Steak

155

40 oz Prime Tomahawk Steak

145

ALL MEATS ARE PRIME

SIDES

Steamed Asparagus 10

Creamy Truffle Spinach 14

Hand Cut Steak Fries 8

Sautéed Spinach 12

Garlic Mashed Potatoes 10

Pan Fried Brussel Sprouts 13

with honey and cheese

Sautéed Broccoli Rabe 11

Mushroom 13

LUNCH MENU		
Monday -Friday 12 pm-4pm		
Saturday-Sunday 12:00 pm-3:00 pm		
LUNCH PRE-FIX		
\$35 pp, plus tax and gratuity**NOT AVAILABLE TO GROUPS OVER 8 & HOLIDAYS**		
FIRST COURSE	MAIN COURSE	DESSERT
Onion Soup	Chicken Paillard	Fruit platter
Applewood Smoked Bacon	Macaroni	Gelato
Mixed Green Salad	Pan seared salmon	Sorbet
Clams Oreganata	8 oz sirloin with fries +7	Lava Cake
Caesar Salad	Linguini in Garlic/oil with Branzino	Panna Cotta
Octopus +5	Shrimp Roll	
	Tuna Sliders with fries	

## INSALATE

- Crab Salad 21

Jumbo Lump Crab, red onion, celery, chives, light mayonnaise, lemon, sliced avocado over mixed greens
- Prime Cobb Salad 20

Crumbled bacon, diced cucumber, sliced eggs, sliced avocado, cherry tomato, pan seared chicken breast over romaine lettuce lemon vinaigrette
- Seafood Salad 26

Marinated Mussels, shrimp, squid, scallops, celery, red onion, romaine and red bell pepper
- Mixed Green Salad 14

Mixed greens, cherry tomatoes, red onion, shaved fennel, ricotta salata, balsamic vinaigrette
- Mediterranean Tomato Salad 22

Tomatoes, red onion, green bell peppers, cucumber, feta cheese, olives, champagne oregano vinaigrette

## SANDWICH & PANINI

- Panino Caprese 17

Sliced tomato, buffalo mozzarella, Basil, served with a side of mixed green salad
- Panino Chicken 18

Grilled chicken, avocado, tomato, arugula, spicy aioli, roasted red bell peppers, with side of mixed green salad
- Steak Sandwich 22

8oz sirloin sautéed onions and peppers, provolone cheese on a garlic butter Italian hero
- Lobster Roll 27

Lobster Meat, celery, red onion, mayonnaise, lemon chives on a potato bun, with a side of French fries
- Wagyu Prime Burger 27

Caramelized onion, mushroom, cheddar on a brioche bun with French fries and truffle aioli



At the heart of our vibrant eatery, our Chef and his talented team have created an eclectic menu which include handmade pastas, authentic hand tossed pizza and perfectly cooked steaks. All items are expertly prepared using traditional Italian techniques and only the finest and freshest ingredients. Whether creating a fresh pasta or a prime porterhouse for two, our team delivers delicacies designed to meet highest expectations and varied tastes. Delectable cuisine coupled with impeccable service and gracious hospitality are what Prime 1024 the ideal place to dine!

OPEN AT NOON EVERY DAY

PRIME1024 TEAM