

PRIME

ITALIAN STEAKHOUSE & BAR

15 Franklin St. • Lenox, MA 01240 • 413-637-2998 • primelenox.com • Gennaro Gallo, Proprietor - Chef

- DINNER MENU -

- THE BEGINNING -

Classic Garlic and Cheese	8
Grilled Crispy Toasted Butter	8
Prime's Gorgonzola	10
Bruschetta	10
Caprese	12
Fresh sliced tomatoes/buffalo mozzarella/quinoa/truffle glaze	
Chachi's Calamari	14
Banana peppers/cherry tomatoes/kalamata olives/lemon garlic/basil/vinaigrette Calamari Fritti	13
Sweet & Spicy Calamari	13
Crispy calamari/sweet and spicy chili sauce	
Homemade Gnocchi	10
Pomodoro sauce or white creamy pesto sauce	
Layered Tower	16
Fresh mozzarella/ripe tomato/avocado/purple cabbage slaw chimichurri sauce (toppings change daily)	
YO's Homemade Gnocchi	10
Made by the YO and rolled with his chubby fingers Choice of red sauce/creamy pesto	
Jumbo Lump Crab Cakes	15
Lump crab/onions/peppers/carrots/celery/sweet chilli aioli	
Octopus Salad	17

- THE GREENS -

All dressings are made in-house (Kitchen cannot split salads)

House Salad	9
Mixed greens/tomatoes/onions/cucumbers/house dressed	
Caesar Salad	10
Romaine hearts/croutons/pecorino romano/Prime's caesar dressing	
Dirty Caesar	11
Twisted caesar/croutons/pecorino romano cheese/bacon tomatoes/balsamic short dressing	
Shorty's Spinach	12
Candied walnuts/encrusted goat cheese/craisins/quinoa/citrus pesto vinaigrette	
Arugula	14
Fresh mozzarella/prosciutto/fig glaze	

- CHOICES -

*Entrees are served with your choice of pasta,
vegetables and potato OR house salad*

Veal Cutlet (farm-raised)	24
Chicken Cutlet (free-range)	21

preparation choice:

- Milanese**—breaded cutlet/fresh lemon/capers
- Parmigiano**—breaded mozzarella/baked/pomodoro
- Francese**—battered/white wine/lemon/garlic/butter
- Marsala**—naked cutlet/mushrooms/garlic
creamy marsala wine sauce

White Gulf Shrimp Entrees	31
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preparation choice:

- Scampi**—lemon/garlic/wine/butter
- Aglio Olio**—white anchovies/basil/garlic/EVOO
- Fra Diavolo**—chilli peppers/leeks/garlic/wine/basil/pomodoro

- ANTONIO'S DAYS -

The YO's Homemade Gnocchi	21
Made by the YO and rolled by his chubby fingers/choice of red sauce or creamy pesto bolognese or gorgonzola add	3
Sausage al la Luca	23
Spicy sausage/peppers/banana peppers/sweet tangy pepper coulis/EVOO/garlic/aged parmigiano cheese (pasta choice)	
Principessa Primavera	19
Mushrooms/peas/artichokes/olives/peppers/leeks/red sauce/oil & garlic/whole wheat pasta	
Marcello's Bolognese	21
Beef/veal/pork/pancetta/lamb/creamy pomodoro sauce (pasta choice)	

- GRILLED PLAIN JANE -

Lightly coated with EVOO and seasoned

*Served with your choice of pasta, potato and
vegetables, fries OR house salad*

Grilled Wild Salmon 7-8oz	25
Grilled Jumbo White Gulf Shrimp 8oz	31
Grilled Free Range Chicken 6-8oz	21
Grilled Tuna Loin 6-7oz	29

- NO GILLS -

*All of our beef is hand selected, Black Angus from Iowa Premium, a
company that specializes in the farming of the most high-quality USDA
Prime and Black Angus beef in the United States.*

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vegetables, fries OR house salad*

8oz Kobe Beef Cheese-Burger	18
8oz Hanger Steak	25
(Chef recommends rare to medium-rare)	
Filet Mignon 7-8oz	32
11-12oz	42
The most tender and lean cut	
16-18oz N.Y Strip Loin	36
Very lean, not as tender as the Rib-eye	
16-18oz Rib-Eye	39
Juicy, flavorful, not as lean as the NY strip *Chef recommended	
Bone-In Special Steak	market price

- NOT STEAK -

Jumbo Sea Scallops	32
Spaghetti summer vegetables/spinach/oil & garlic	
Atlantic Salmon	27
Pancetta/sweet corn/roasted peppers/broccoli	
Ahi Tuna	32
Encrusted tuna/wild mushrooms/broccoli/tomatoes/oil & garlic/drizzled cherry gastric/whole wheat pasta	
Chilean Seabass chef's choice	market price

- EXTRA TRIMMINGS -

Prime fries	6
Sweet potato sticks	6
Truffle fries parmigiano dusted	8
Homemade sausage	8
Broccoli/oil/garlic	8
Wild mushrooms/oil and garlic	8
Seasonal vegetables	6
Quinoa	6