

PRIME

ITALIAN STEAKHOUSE & BAR

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

- DINNER MENU -

- APPETIZERS -

- Garlic Bread** 5
Crispy oven baked homemade Italian bread/garlic
EVOO/sprinkle of parmigiano reggiano cheese
- Prime Bread** 7
Gorgonzola fondue/toasted garlic bread
sun-dried tomatoes
- Caprese** 12
Fresh sliced tomatoes/buffalo mozzarella/mixed
greens/truffle balsamic glaze
- Chachi's Calamari** 12
Fried calamari/banana peppers/cherry tomatoes
kalamata olives/lemon/basil/garlic/vinaigrette
Calamari fritti 6
- Spicy Homemade Sausage & Peppers** 13
Grilled sausage/sweet peppers/banana peppers
EVOO/garlic/parmigiano reggiano
balsamic reduction over our homemade bread

- SALADS -

- House Salad** 7
Mixed greens/tomatoes/onions
parmigiano shavings/vinaigrette
- Caesar Salad** 10
Romaine hearts/croutons/pecorino romano
Prime Caesar dressing
White anchovies 4
- Dirty Caesar** 11
Romaine hearts/bacon/tomatoes/croutons
pecorino romano/balsamic short dressing
- Romaine Wedge** 12
Hearts/applewood smoked bacon/tomatoes
house-made creamy bleu cheese dressing

- ANTONIO'S CLASSICS -

Pasta or potato and vegetable

- All natural Veal** 24
Free Range Chicken 21
- Parmigiano**
Mozzarella/parmigiano reggiano/pomodoro sauce
- Scaloppini**
Peppers/onion/mushrooms/pomodoro sauce
- Francese**
White wine/lemon/garlic/butter
- Marsala**
Mushrooms/garlic/creamy marsala sauce

- ITALIAN SPECIALTY ENTRÉES -

Half entrée/full entrée

- Homemade Gnocchi** 14/21
Made by Antonio and rolled by his chubby fingers
garlic/pomodoro sauce or white pesto cream sauce
Bolognese add 3
- Pasta Bolognese** 12/21
Beef/pork/veal/creamy pomodoro sauce
- Sausage al la Luca** 15/23
Grilled sausage/sweet peppers/banana peppers/red
pepper coulis/EVOO/garlic/parmigiano reggiano/pasta
- Steak al la Marcello** 16/28
Beef tips/onions/peppers/mushrooms/bleu cheese
fondue sauce/pasta

- GRILLED ENTRÉES -

*all entrees are served with your choice of pasta
or starch and vegetable or over house salad*

- Rib Eye** 39
16-18oz Certified black angus
- Filet Mignon** 11-12 OZ 42, 7-8 OZ 32
Choice/center cut
- Rack of Lamb** 32
12-14oz New Zealand rack
- Wild Grilled Salmon** 26
7 oz - 8 oz Salmon
- Kobe Beef Burger** 15
10 oz Grass fed/mozzarella

- SEAFOOD ENTRÉES -

- Baked New England Cod** 26
Sprinkle of bread crumbs/capers/lemon/sweet peppers
mushrooms/broccoli
- Blackened Shrimp** 29 *or Salmon* 26
Sweet cherry tomatoes/fresh basil/oil/garlic/broccoli
whole wheat pasta
- Shrimp Scampi** 29
Jumbo white gulf shrimp/fresh lemon/white wine/garlic/butter
- Shrimp David** 29
Jumbo white gulf shrimp/onions/pesto/pomodoro sauce/garlic
- Calamara Marinara** 24
Onions/parsley/pomodoro sauce

- EXTRA TRIMMINGS -

- Prime fries/sea salt dusting* 6
Sweet potato sticks 6
Truffle fries/parmigiano 8
Homemade sausage/marinara 8
Broccoli/garlic/oil 8
Mushrooms 6
Pasta 6