



APPETIZERS

RAW OYSTERS

celery mignonette, bloody mary
cocktail sauce MP

YELLOWFIN TUNA CRUDO

calabrian chili crunch, marcona almond,
spicy cucumber, ponzu 21

CRISPY LONG STEM

ARTICHOKES
lemon caper aioli 18

HOT BANANA PEPPERS

ricotta stuffing, garlic, olive oil 17

CHARRED SPANISH

OCTOPUS
green lentils, ’nduja, pickled peppers,
romesco 20

BURRATA & HONEY

red onion & poppyseed jam, 18 month
parma prosciutto, sea salt, saba syrup 21

CAULIFLOWER FRITTERS

gorgonzola picante, calabrian chili “hot sauce”,
celery leaf salad 18

PRIME BEEF TARTARE

hand cut potato chips, horseradish,
red wine aioli 21

WILD MUSHROOM ARANCINI

black truffle pecorino, arugula,
charred lemon 18

SALADS

800

local greens, parmesan reggiano,
aged balsamic 15

CAESAR

lemon anchovy dressing 16

CHOPPED

soppressata, fontina, castelvetro olives,
fried chickpeas, red onion, pepperoncini,
oregano vinaigrette 17

WEDGE

danish blue cheese, cherrywood bacon,
marinated tomato, tobacco onions 17

SIDES

PARMESAN TRUFFLE FRIES 9

MAC AND CHEESE 13

add lobster 6

CHEF: MIKE SMALDONE

ENTREES

CHICKEN CUTLETS

milanese or downtown 34

ROASTED ORGANIC
CHICKEN

potato gnocchi, spring peas,
asparagus, yellow oyster mushrooms,
madeira black truffle jus 38

WAGYU BEEF

BURGER
bibb lettuce, tomato, onion,
american cheese, house pickles 26

LONG ISLAND

DUCK BREAST
parsnip puree, strawberry rhubarb
agrodolce, black garlic, charred
scallion 45

AHI TUNA STEAK

teriyaki noodles, avocado, pineapple
pico de gallo, furikake 46

FAROE ISLAND SALMON

sweet corn, wild rice, green tomato
salsa, chipotle honey butter 42

HOT PEPPER

FETTUCCINI
filet mignon, hot & sweet peppers,
asiago, marsala, basil 45

MEDITERRANEAN

SEAFOOD BAKE
celery, olives, potatoes, capers,
saffron tomato broth 49

BUTCHER BLOCK

All cuts are served with seasonal potato & vegetable

PRIME NY STRIP STEAK 14 oz. 68

caramelized onions, brandy peppercorn sauce

FILET MIGNON 8 oz. 64

blue cheese butter, red wine demi glace

MARINATED HANGER STEAK 10 oz. 45

garlicky greens, horseradish aioli

BERKSHIRE PORK CHOP 14 oz. 44

bacon jalapeño slaw, pickled mustard seed, bbq jus

ADD TO ANY STEAK

sea scallops 22

cold water lobster tail (6oz) 34

jumbo grilled shrimp 16

WOOD-FIRED NEAPOLITAN PIZZA

All pizzas are made with galbani mozzarella

JOEY

tomato sauce, fresh mozzarella, basil 24

MICHAEL

basil pesto, caramelized onion, mozzarella, arugula,
parmesan reggiano, balsamic 22

NICKY

tomato sauce, mozzarella, margherita pepperoni 23

LOUIE

balsamic chicken, stuffed hot banana pepper, spinach, garlic oil 24

LUCIA

chopped clams, bacon, potatoes, sweet corn, roasted garlic, chives 25

LYDIA

roasted garlic, steak, provolone, spicy giardiniera 25

Gluten free add 5.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Please make us aware of any food allergies. We do have gluten free options, however we are not a flourless restaurant.

CRAFT
cocktails

800 COSMO — vodka, triple sec, fresh lime, cranberry	15
WATER LILY — hendrick’s gin, cointreau, violet, lemon, orange bitters	15
FIG BLOSSOM — figenza vodka, fresh grapefruit juice, lemon, st-germain	15
PAPER PLANE — bourbon, amaro nonino, aperol, lemon	15
FRENCH PEAR MARTINI — grey goose la poire vodka, st-germaine, baby pear	15
OLD FASHIONED — bourbon, angostura bitters, demerara sugar, orange twist	15
FRENCH 75 — gin, prosecco, fresh lemon, simple syrup, lemon zest	15
RED GRASSHOPPER — volcan blanco tequila, honey syrup, fresh lime, smoked paprika	15

WINES
by the glass

Sparkling

PROSECCO BRUT — Jeio Superiore, Italy	SPLIT 12.50
BRUT — Domaine Chandon, California	SPLIT 12.50

White

ROSE — Hecht & Bannier, France	13 / 19.50
MOSCATO — Castello del Poggio, Italy	7.5 / 11.25
PINOT GRIGIO — Circa, Italy	9 / 13.5
RIESLING — Red Newt, Finger Lakes	10.5 / 15.75
SAUVIGNON BLANC — Kono, New Zealand	12 / 18
CHARDONNAY — A to Z, Oregon	12 / 18
GAVI DI GAVI — Broglia, La Meirana, Italy	12.5 / 18.75
CHARDONNAY — Eshcol, Napa, California	12.5 / 18.75
PINOT GRIGIO — Santa Margherita, Italy	15.5 / 23.25

Red

MALBEC — Alhambra, Argentina	9 / 13.5
SUPER TUSCAN — Argiano Non Confunditur, Tuscany, Italy	12 / 18
CABERNET SAUVIGNON — Hess, Maverick Ranches, Paso Robles	15 / 22.5
SANGIOVESE — Volpaia, "Chianti Classico", Tuscany, Italy	13.5 / 20.25
PINOT NOIR — Ramsay, North Coast California	12 / 18
CABERNET SAUVIGNON — Decoy Limited, Alexander Valley, California	18 / 27

draft
BEER

PERONI — Lager, Nastro Azzuro, Italy	7.95
STELLA ARTOIS — Lager, Belgium	7.95
FAT TIRE — Amber Ale, New Belgium Brewing, Colorado	7.95
WEST COAST IPA — IPA, Southern Tier, New York	7.95
GREEN CITY IPA — IPA, Other Half Brewing, Brooklyn, New York	9.95
ALLAGASH WHITE — Witbier, Allagash Brewing, Maine	8.95

bottled BEER

Bud Light, Coors Light, Labatt Blue, Labatt Blue Light, Labatt Blue NA, Michelob Ultra, Miller Lite, Molson Canadian	5.95
Blue Moon, Corona Extra, Corona Light, Heineken, Heineken Zero, Sam Adams Boston Lager	6.95
Boddington, Flying Bison Rusty Chain, Guinness Stout,	7.95