

**. PRIME . ITALIAN . LUNCH .**

**SOUPS**

**LOBSTER BISQUE SPIKED  
W/ DRY SACK SHERRY  
\$27**

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**VEGETABLE  
MINISTRONE W/ PESTO  
\$13**

**RAW BAR**

**JUMBO SHRIMP COCKTAIL \$10 EACH  
MAINE LOBSTER COCKTAIL \$27  
MARYLAND CRAB COCKTAIL \$25**

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**SELECTION OF PETROSSIAN CAVIARS  
W/ TRADITIONAL ACCOMPANIMENTS \$MP**

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**EAST AND WEST COAST OYSTERS \$3.50 EACH  
SERVED W/ HORSERADISH, COCKTAIL SAUCE &  
BLACK PEPPER MIGNONETTE**

**PROSCIUTTO DI PARMA  
\$25 PER PLATE**

**AGED 500 DAYS, SLICED TO ORDER  
& SERVED WITH A DAILY SELECTION OF ARTISANAL CHEESES,  
FRESH SEASONAL FRUITS & HOUSE MADE GRISSINI**

**APPETIZERS**

**BRICK OVEN ROASTED WHOLE CAULIFLOWER w/WHIPPED FETA CHEESE \$25  
JUMBO LUMP CRAB CAKE w/ SWEET CORN, SPECK, ENGLISH PEAS & RED PEPPER AIOLI \$22  
"A 5" KOBE BEEF CARPACCIO w/ ARUGULA, BLACK TRUFFLE PECORINO &  
MUSTARD VINAIGRETTE \$55  
HOT & SWEET HOUSE MADE ITALIAN SAUSAGE w/ PEPPERS & ONIONS \$18  
STEAMED MEDITERRANEAN MUSSELS w/ SPICY MARINARA & GARLIC CROUTONS \$23  
HAWAIIAN BIG EYE TUNA TARTARE w/AVOCADO, CRISPY GARLIC & CHILI SAUCE \$22  
CRISPY CALAMARI w/ LEMON & SPICY MARINARA \$23  
PAN SEARED DIVER SCALLOPS w/ WAGYU SHORT RIB, TRUFFLE MASH &  
PINOT NOIR SAUCE \$36  
FRIED BUFALA MOZZARELLA w/ MARINATED TOMATOES, ARUGULA, & AGED BALSAMIC \$17**

**SLIDERS**

**KOBE MEATBALL \$25  
CHICKEN PARMESAN \$22  
KOBE BURGER \$27**

**MEATBALLS \$35**

**KOBE MEATBALL SALAD  
KOBE MEATBALL ON A PIZZA \$42  
KOBE MEATBALL w/HOUSE MADE RICOTTA  
RICOTTA & SAUSAGE STUFFED  
BRICK OVEN MEATBALL  
OR TURKEY MEATBALL WITH ANY OF THE  
ABOVE \$30**

**SALADS**

**HEARTS OF ROMAINE CAESAR SALAD w/ FOCACCIA CROUTONS & PARMESAN \$21  
CHOPPED KALE SALAD w/QUINOA, BLACK CURRANTS, CRUSHED WALNUTS, SHAVED  
PARMESAN & LEMON THYME VINAIGRETTE \$21  
BUFALA MOZZARELLA & HEIRLOOM TOMATOES w/ 25YR. BALSAMIC VINEGAR  
& EXTRA VIRGIN OLIVE OIL \$26  
ORGANIC MIXED GREENS w/ ENDIVE, SHAVED APPLES, GORGONZOLA,  
CANDIED WALNUTS & LEMON THYME VINAIGRETTE \$21  
BEEFSTEAK TOMATO SALAD w/ FLEUR DE SEL, CRACKED BLACK PEPPER, PARMESAN,  
EXTRA VIRGIN OLIVE OIL & AGED BALSAMIC \$18  
PRIME ITALIAN CHOPPED SALAD w/ ROMAINE, SPINACH, ARTICHOKE, HEARTS OF  
PALM, CHICK PEAS, ASPARAGUS, GRAPE TOMATOES, PORTOBELLO MUSHROOMS, GREEN  
BEANS, PROVOLONE, SOPPRESSATA & HOUSE MADE ITALIAN DRESSING \$25**

**101 OCEAN DRIVE, MIAMI BEACH...305-695-8484...WWW.PRIMEITALIANMIAMI.COM  
18% GRATUITY ADDED TO PARTIES OF SIX OR MORE  
THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY & SEAFOOD**

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OUR BEEF IS USDA PRIME AND DRY AGED FOR 21-28 DAYS

**PRIME STEAKS**

8 OZ. FILET MIGNON \$45  
12 OZ. FILET MIGNON \$61  
16 OZ. BONE IN FILET \$66  
14 OZ. NY STRIP \$59  
20 OZ. NY STRIP \$69  
22 OZ. BONE-IN RIB EYE \$74  
30 OZ. BONE-IN RIB EYE FOR 2 \$95  
48 OZ. PORTERHOUSE FOR 2 \$140

**BUTTERS \$4**

GORGONZOLA  
TRUFFLE  
GARLIC & HERB

**SAUCES \$3**

PRIME 1 1/2 STEAK  
HORSE RADISH CREAM  
BEARNAISE  
CHIMICHURRI  
PEPPERCORN

**CHAPEAUX**

GORGONZOLA \$4  
LOBSTER OSCAR \$20  
ROSSINI (FOIE GRAS) \$25

**JAPANESE A5 KOBE FILET**

**\$35 PER OZ.**  
(2 OZ. MINIMUM)

**MAINE LOBSTER: MKT. PRICE**

BROILED, STEAMED  
CRACKED AND STUFFED W/ JUMBO LUMP CRAB & SCALLOPS \$20 EXTRA  
FRA DIABLO W/ CHOICE OF PASTA \$20 EXTRA

**CHEF'S COMPOSITIONS**

SIMPLY GRILLED FISH OF THE DAY \$MP

PRIME PHILLY CHEESE STEAK W/ SWEET PEPPERS, ONIONS & AGED PROVOLONE \$34

CHICKEN PARMESAN W/ MARINARA & BUFALA MOZZARELLA \$34

CHICKEN MILANESE W/ ARUGULA, TOMATOES & AGED PARMESAN \$33

16 OZ VEAL CHOP PARMESAN OR MILANESE \$59

PAN ROASTED BONELESS HALF CHICKEN "MARSALA"  
W/ ROASTED GARLIC MASH & CREMINI MUSHROOMS \$36

BRICK OVEN BAKED EGGPLANT PARMESAN \$28

GIANT SHRIMP SCAMPI ON GARLIC TOAST W/ LEMON, GARLIC, WHITE WINE & CHILIES \$48

HAWAIIAN BIG EYE TUNA W/ QUINOA, HEIRLOOM TOMATOES, CUCUMBER, MARCONA ALMONDS & ARUGULA SAUCE \$48

CHILEAN SEA BASS W/ GINGER SPINACH, CARROT BUTTER & CRISPY SHIITAKES \$43

BRICK OVEN ROASTED WILD KING SALMON W/ ITALIAN BREAD SALAD \$39

GRILLED SWORDFISH "PUTTANESCA" W/ BROCCOLI RABE & GARLIC CHIPS \$38

CHICKEN PAILLARD W/ ARUGULA, TOMATOES & AGED PARMESAN \$32

**BURGERS & SANDWICHES**

SERVED W/ CHIPS, HOUSE MADE FRIES OR SIDE SALAD

KOBE MEATBALL HERO W/ PROVOLONE \$25

10OZ KOBE BURGER W/ LETTUCE, TOMATO & ONION \$20

10OZ "PRIME" KOBE BURGER W/ APPLEWOOD BACON, FARM EGG & AGED CHEDDAR \$25

EGGPLANT PARMESAN HERO \$19

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**BRICK OVEN PIZZA 12" & 24"**

**MARGHERITA \$14/\$24**  
FRESH BUFALA MOZZARELLA & TOMATO

**PEPPERONI \$15/\$27**  
MOLINARI PEPPERONI & TRUGOLE CHEESE

**ARTICHOKE \$14/\$26**  
CRISPY PANCETTA, MOZZARELLA & FRESH BASIL

**KALE & SAUSAGE \$16/\$28**  
HOUSE MADE RICOTTA & PARMESAN

**WHITE CLAM \$15/\$29**  
MOZZARELLA, ITALIAN PARSLEY & GARLIC OIL

**PROSCIUTTO \$22/\$35**  
BUFALA MOZZARELLA, ARUGULA & AGED BALSAMIC

**MAINE LOBSTER \$27/\$42**  
FONTINA & GRILLED SCALLIONS

**TRUFFLE MAC N CHEESE \$16/\$28**  
FONTINA, GRUYERE, MOZZARELLA, CHEDDAR  
& WHITE TRUFFLE

**PASTA**

**SPAGHETTI & KOBE MEATBALL \$38**  
FRESH BUFALA RICOTTA & BASIL

**RIGATONI ALLA CARBONARA \$29**  
SMOKED BACON, PECORINO & POACHED EGG

**LINGUINI & MANILA CLAMS \$33**  
WHITE WINE, GARLIC & CHILIES

**BAKED RIGATONI \$28**  
HOT & SWEET SAUSAGE

**KOBE LASAGNA BOLOGNESE \$32**

**HOUSE MADE  
FETTUCINE ALFREDO \$29**

**ANGEL HAIR \$27**  
FRESH TOMATO & BASIL

**ORECCHIETTE  
& CRISPY KOBE MEATBALLS \$34**  
BROCCOLI RABE & LOCATELLI CHEESE

**PENNE ALLA VODKA \$29**  
PROSCIUTTO & FRESH PEAS

**RISOTTO**

**PARMESAN RISOTTO \$35**

**BRAISED WAGYU SHORT RIB**  
W/ WHITE TRUFFLE \$45

**MAINE LOBSTER w/ ASPARAGUS \$47**

**SIDE PASTA**

**HOUSE MADE PARMESAN GNOCCHI**  
W/MARINARA, ALFREDO, OR PESTO \$18

**SPAGHETTI, RIGATONI, LINGUINE,  
ANGEL HAIR OR PENNE**  
W/ MARINARA OR GARLIC & OLIVE OIL \$15

**ACCESSORIES \$14**

**SEA SALT BAKED POTATO W/ VERMONT BUTTER, APPLEWOOD  
SMOKED BACON BITS AND CHIVE SOUR CREAM \$15**

**HASH BROWNS  
ROASTED GARLIC MASH  
CRISPY FRENCH FRIES  
TRUFFLED PARMESAN FRIES \$16  
SAUTÉED SPINACH  
CREAMED SPINACH W/ CRISPY SHALLOTS  
CRISPY ZUCCHINI W/ LEMON BASIL AIOLI  
CREAMED CORN W/ BLACK TRUFFLES  
MUSHROOMS MARSALA  
SAUTÉED BROCCOLI RABE W/ ROASTED GARLIC  
GRILLED ASPARAGUS  
FIVE CHEESE TRUFFLE "MAC"  
CRISPY MAC N CHEESE BALLS  
TRUFFLED LOBSTER MAC N CHEESE \$27  
STEAMED BROCCOLI W/ TRUFFLE PARMESAN  
SLOW ROASTED BRUSSELS SPROUTS W/ CRISPY PANCETTA**

**VISIT OUR OTHER RESTAURANTS  
PRIME 112, PRIME FISH & BIG PINK**