

Appetizers—Entradas

All Prices in Mexican Pesos

Soup of the Day ask server!

Bruschetta

Grilled Garlic Toast with Fresh Tomato Ragu, Basil gratinée
Pan de Ajo Tostado con Tomate Fresco, Parmesano y Pesto \$50

Tuna Sashimi

#1 Grade Yellow Fin with Wasabi , Ginger & Soy
Atún Aleta Amarilla con Wasabi, jengibre y Salsa de Soya \$110

Shrimp Scampi, Garlic Sauce *Camarones en Salsa de Ajo* \$110

Fried Mozzarella Sticks

3 piezas de Mozzarella Frito con salsa Marinara \$50

Calamari Frito

Sweet & Spicy Glaze or Prima Style with Red Sauce
Aros de Calamar empanizados Bañados con Glasé Dulce-Picante o Estilo Prima con salsa Tomate \$80

Caramelized Scallops (2) & Togarashi Shrimp (2)

Crispy Polenta, Sweet and Spicy Thai Sauce
Callos caramelizados (2) sobre crujiente Polenta Con salsa Tai picosa y dulce \$135

Steamed New Zealand Black Mussels

In a Red Wine Marinara Sauce *Mejillones Negros al Vapor en una salsa de Tomate ,Ajo y Vino \$110*

Carpaccio of Filet Mignon

Capers, Parmesan Pesto *Carpaccio de Filete Mignon con Alcaparros, Parmesano Pesto \$110*

Sautéed Mushrooms *Garlic Wine Sauce* *Champiñones en Salsa de vino y ajo \$ 55*

Salads—Ensaladas

Ensalada Caprese

Fresh Mozzarella, Beefsteak Tomato, Pine Nut Pesto Sauce
Mozzerella Fresca con Tomate, Piñones y Salsa Pesto \$90

Prima House Salad

Lettuces, Garden Items , Tossed with Our House Vinaigrette *Lechuga, vegetales frescos y vinagreta \$50*

Spinach Salad

Fresh Leafs, Crumbled Egg & Bacon with our Balsamic Vinaigrette
Hojas de Espinaca,, Huevo Duro, tocino y Vinagreta \$70

Our Caesar Salad *Romaine Lettuce, Garlic Crouton, Parmesan Ensalada Caesar \$70*

With Sliced Chicken Breast con pollo \$130

Incredible Blue Cheese Salad

Crispy Romaine with A Basil Vinaigrette Dressing
Hojas de Lechuga con Queso Azul con aderezo Basil Vinagreta \$70

Mediterranean Salad

Feta, Olives , Tomatoes, Cucumbers, Lettuce, Onion, Peppers, Lemon Vinaigrette
Feta, Aceitunas, Tomate, Pepino, Lechugas, Pimiento Morrón, Pepperuchini, Cebolla \$90

All Taxes included, Gratuity is notIVA Incluido. Propina No Incluida

The Seafood— Mariscos

The Combo

Fresh Fish, Lobster, Scallops & Shrimp, Sautéed with Butter, Mushrooms, Garlic and Tossed with our Handmade Fettuccine .Choice of Sauce

Camarones, Langosta, Pescado y Callos de Hacha con Pasta y Salsa al gusta \$250

Decadent Crab Macaroni & Cheese

Back Fin Maryland Crabmeat Baked in a Parmesan Cream & Mozzarella Sauce

Pené Pasta con Cangrejo Horneado en Salsa de Parmesano con Mozzarella \$220

Pesto Crusted Chilean Sea Bass

Filet topped with Sun dried Tomato Panka Bread Crumb Pesto

Filete de Mero con una capa de Panka combinado con pimiento Morón Rojo , Tomate y especias \$250

Blackened Jumbo Shrimp & Scallops

with Penne Pasta in a Garlic Pesto Sauce

Camarón Y Callos de Hacha Estilo Ennegrecido Sobre Pasta Pené al Pesto \$240

Seafood Lasagna (Saturday and Sunday Only)

Lobster, Fish, Shrimp, Spinach ,Mushrooms in a Parmesan Sauce

Lasagne de Mariscos, espinaca, con Salsa de Parmesano Alfredo horneada (solo Sábado y domingo) \$ 220

Jumbo Shrimp Your Way

Garlic Scampi , Fried or Grilled, your Choice

Camarones al gusto \$240

Lobster Fettuccine Alfredo

Parmesan Cream Sauce & Mushrooms

Langosta Fettuccini Alfredo Con Champiñones y Salsa Parmesana \$265

Broiled Jumbo Shrimp with Crabmeat Au Gratin

With Fettuccine your way

Camarones Rellenos Con Pulpa de Cangrejo gratinados y pasta al gusto \$250

Lobster Raviolis

Handmade stuffed with Lobster and Cheese, Rosado Sauce Ravioli de Langosta \$150

Sautéed Baby Shrimp, Mushrooms and Broccoli Fettuccine

Fettuccine con Camarones, Broccoli y Champiñones \$170

Broiled or Blackened Fresh Catch of the Day

Pescado del Día Ala Parilla, Horneado o Estilo Enegrecido \$195

Broiled Fresh Local Lobster Tail

Served with Drawn Butter Market Price

Langosta ala Parilla Servido con mantequilla 8 oz. 12 oz. Precio Mercado

All Entrees (except Pasta Dishes) come with your choice of Homemade Roasted Garlic Mashed Potatoes,

Pasta or Rice of the Day, Fresh Baked Breads and Grilled Fresh Vegetables.

Todos nuestros platillos (excepto pastas) vienen acompañados de pure de papa, pasta o arroz del día; Pan y vegetales frescos

There is a \$3.00 Charge for Sharing of Second Service Main Courses, includes Bread Service

Hay un cargo adicional al compartir el plato fuerte.

18% Gratuity will be added on Tables of 6 or more persons

Se cargará el 18% de servicio en grupos de 6 o más personas.

The Steaks - Carnes

Todos los Cortes Importados son USDA Black Angus

All beef is Certified USDA Imported Black Angus Choice or Prime

Filet Mignon

Hand Trimmed *Filete Miñón 6 Oz. \$210 10 Oz. \$310*

Surf & Turf

6 oz. Filet Mignon & 6 Oz. Local Fresh Lobster Tail Mkt. Price

Mar y Tierra 6 Oz. Filete Miñón y 6 Oz. Cola de Langosta

Delmonico Rib Eye Steak 12 Oz

Prime Aged Black Angus *Bistec Prime Rib Sin Hueso \$225*

Rack of Lamb

Dijon Mustard Crust, Free Range

Costillas de Cordero con Capa de mostaza Dijon \$365

Dry Aged NY Strip

Lean, Hand Trimmed *Bistec de NY 12 Oz. \$225*

Steak Pouvre *Bistec a la Pimienta Negra*

8 Oz. NY Strip , Crusted with Fresh Black Pepper, Butter Sauce *Bistec Sautee con Pimienta Negra y Mantequilla \$195*

Steak Prima

(only available Crusty Rare!!) The Chateaubriand of the Filet, Aged, Seared in Butter and Garlic, Sliced and served over a bed of Italian Bread, Sweet Vidalia Onions & Roasted Red Peppers

Bistec Prima La Especialidad (solo en termino Rojo), con cebolla vidalia, pimienta rojo , ajo , encima de pan de ajo \$260

Served with your choice of Our Famous Garlic Mashed Potatoes , Side of the Day or Side of Handmade Pasta

Servido a su gusto con nuestro famoso pure de papa o la guarnición de el día o Nuestra Pasta hecha en casa.

We can not be responsible for taste or texture of any Beef or Lamb dishes ordered well done

No nos podemos hacer responsables del sabor o textura de las carnes ordenadas Bien cocidas.

Side Orders -*Extra Ordenes*

Order of Anchovies *Orden de anchoas \$35* Sautéed Spinach with Garlic *Espinaca Salteadas con Ajo \$50*

Steamed Broccoli, Butter Sauce *Brócoli al Vapor con mantequilla \$45* Side of Mushrooms in Garlic & Butter—*Champiñones Salteados en ajo y mantequilla \$55*

Side of Blue Cheese Crumbles—*Porción de Queso Azul \$40* Sautéed Green Beans *Ejotes Salteados \$30*

The Poultry - Pollo

Chicken Parmesan & Fettuccine *Pollo Parmesanoy Fettuccini \$185*

Chicken Picata *Mushrooms, Parsley, Wine and lemon Sauce*

Pollo estílllo Picata Salteado con Salsa de Limón, champiñones, vino y perejil \$185

Marinated Garlic Chicken Breast *Tangy Garlic Flavor*

Pollo Marinado con Ajo \$165

Pollo Cozumel

Grilled Chicken Breast, Topped with Spinach, Proscuitto and Alfredo Sauce under the Broiler *Pechuga ala Parilla con Espinaca, Proscuitto y Mozzarella con Fettuccini Alfredo \$180*

Separate Checks are available, Please note that Food comes out of our Kitchen by ticket and not by Table. We appreciate your understanding
Manejamos cuentas separadas pero la comida sale por cuentas y no por mesas, agradecemos su comprensión.

Italian Classics * Clásicos Italianos

Handmade Fettuccine

Your choice of Creamy Alfredo , Pesto, Garlic -Butter or Marinara Sauce
Fettuccini Con salsa al gusto Marinara, Ajo, Alfredo , Pesto o Diablo 1/2 Orden \$90 Orden Normal \$135

Chicken & Broccoli Fettuccine *Sautéed Mushrooms and your choice of Sauce*
Fettuccini con Pollo y Brócoli En Salsa a gusto \$ 155

Triple Decker Lasagna

Beef and Cheeses with Melted Mozzarella and Marinara Sauce
Carne molida y queso con una salsa Marinara \$145

Linguini Carbonara Creamy Bacon and Ham Parmesan Sauce

Linguini con Proscuitto , Tocino en salsa parmesano \$150

Linguini Bolognese Sauce Rich Meat Sauce and Parmesan

Linguini con salsa de Tomate, Especies Italianas y carne de res molida \$ 155

Angel Hair Pasta with Baby Shrimp Mushrooms and Broccoli in Alfredo Sauce

Pasta Capellini con Camarones En Salsa Alfredo, Champiñones y Brócoli \$170

Homemade Meatballs with Spaghetti Marinara Sauce

Albóndigas con Spaghetti en salsa marinera \$150

Veal Scaloppini or Parmesan with Linguini \$205

Ternera scalopini con Linguini en Salsa de Vino, Mantequilla y limón \$195

Pizza

Thin Crispy Crust served Fresh from our Brick Oven

Pizza Delgada hecho en un horno de piedra

9" Round *23 cm de ancho*

Margarita **Cheese and Tomato** *Queso y Tomate* **\$95**

Toppings *Guarniciones \$12 cada uno*

Ham *Jamón* **Pepperoni** **Homemade Sausage** *Salchicha Italiana*

Meatballs *Albóndigas*, **Onion** *Cebolla* , **Mushrooms** *Champiñones*, *Green Peppers* *Pimiento*

Morron

Seafood Pizza **Lobster, Shrimp, Cheese, Sauce** *Pizza de Mariscos, Langosta, Camarones, Salsa y Queso \$ 185*

Please Note !!!! *Para su Información*

Our Thin Crust Pizzas are enjoyed most when Crispy Hot from the Oven. Pizza Orders will be served to the table when they are Ready!!! *Las Pizzas se sireven a su mesa en cuanto estén listas para que las disfrute calientitas !!!!!!!*

Beverages

- Pepsi, 7-Up, Orange, Diet Pepsi, Ice Tea \$35 1 Free Refill
 - Cappuccino, Reg or Decaf \$45
 - Coffee, Tea, Decaf, \$30 Free Refills
 - Fresh Lemonade \$40 Frozen Lemonade \$ 45
- Local & Imported Waters, \$25-\$90 , Ask waiter for Brands
- Paul Newman Sodas Bottles, 16 Oz. Various Flavors \$35
- Margaritas 16 oz. \$70 All Frozen Margaritas \$80 All Daiquiris \$80
All Frozen non Alcoholic Slushes , Pinada, Fresada
Please ask for our Wine List & Martini List

Desserts

Please check our Dessert Board or ask you Waiter for Today's Selections of Homemade Ice Creams and other Sweets

No se olvide de revisar el pizarrón de los postres

We Accept , Visa, MC, AX , Cash, Travelers Checks

IVA Included Gratuity is Not Included

IVA incluido El Servicio no está incluido

Prima

Martini Heaven

All Martinis \$70-\$90 Pesos

Absolute	Grey Goose
Apple	Hollywood
Banana	Mandarin
Beefeater	Mango
Belvedere	Margot
Bombay	Melon
Bronx	Orange

Cherry	Peach
Chocolate	Pepper
Citron	Pineapple
Coconut	Raspberry
Cranberry	Road Runner
Dirty	Rosy
Dry	Ruby Red
Fidel	Sky
French	Stolli
Gibson	Strawberry
Grape	Tamarindo
Grapefruit	Tanqueray
	Vanilla