

# *Carne Prima*

ITALIAN STEAKHOUSE

*A Classic Steakhouse with Italian Flavor*



**Fabrizio Donato / Sales Director**

314 Fifth Avenue, San Diego CA 92101

T 619.403.8316 | [fabrizio.donato@wmentertainmentgroup.com](mailto:fabrizio.donato@wmentertainmentgroup.com)





## **Outdoor Patio**

### **Up To 25 Guests**

Outdoor dining experience on Fifth Avenue



## **Lounge Bar**

### **Up To 30 Guests**

The lounge offers a semiprivate casual reception event.



## **Main Dining Area**

### **Seats up to 100 & 150**

### **Reception**

HDTV Screens

Stunning view of wine cellar



## **Capri Room**

### **Seats up to 90**

Semiprivate Mezzanine

Seats up to 90 guests

HDTV Screen and ready audio hook up

# Carne Prima

ITALIAN STEAKHOUSE

Located just one block from the Convention Center in the heart of San Diego's Gaslamp Quarter, Carne Prima Italian Steakhouse offers guests an experience worth dining for. A cozy outdoor patio, bustling bar and beautifully designed interior set the tone for an exceptional evening. Dry-aged prime steaks, fresh seafood and pasta are paired with a global wine selection from our expansive wine vault. Executive chef Aliano Decka, who was born in Italy and classically trained, uses timeless techniques to prepare beautifully composed dishes presented in familiar and modern presentations.



## Aliano Decka Executive Chef

Italian born and classically trained chef, Aliano Decka, started his culinary career at only 14 years of age. Growing up in a family who loved to cook, it's easy to see how Aliano's interest in becoming a chef was sparked at such a young age. After graduating from culinary school, Aliano decided to expand his culinary repertoire, which led him to cook in some of the world's top kitchens. His travels gave him the much-needed experience that turned him into the chef he is today. From honing his butchering, curing and drying skills by working alongside Walter Apfelbaum, to preparing refined multi-course dinners with Michelin chefs, Aliano has mastered the ability to prepare beautifully composed dishes presented in familiar and modern presentations.

## Hors d'Oeuvres

Select 4 from below \$16 per person ++ (unlimited/45min)

Select 6 from below \$20 per person ++ (unlimited/45min)

### Meat Delicacies

- » Chicken Skewers
- » Filet Mignon Bites with Mushrooms
- » Air Cured Beef Breasaola with Arugula and Parmesan
- » Chicken Liver Spread over Toasted Bread
- » Beef Strips Bites
- » Spoon of Beef Tartar

### From the Ocean

- » Shrimp Skewers
- » Lobster Bisque Shots
- » Smoked Salmon Mousse tartlets
- » Cream Fresh / Chive
- » Tuna Tartare / Wanton
- » Mini Crabcakes

### From the Land

- » Trio of Bruschetta
  - Tapenade
  - Sundried Tomato Pesto
  - Chopped Tomatoes
- » Bruschetta with Tomato
- » Caprese Skewers
- » Deep Fried Squash Blossom
- » Zucchini Tartlets
- » Bel Pepper Tartlets

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### ANTIPASTO MISTO FAMILY STYLE

\$12 PER PERSON





## menu Frascati

**\$55 Per Person ++**

### **First Course** choice of:

Romaine lettuce, crispy Parmesan, white anchovies, croutons  
with house Caesar dressing

Mixed greens, carrots and cherry tomato in Lemon Dressing.

### **Second Course** choice of:

Penne pasta, guanciale and speck, with vodka and  
San Marzano tomato sauce

Airline Gidori Chicken with wild mixed mushroom sauce,  
served with sauteed seasonal veggies

CAB 8oz Filet Mignon served with sautéed seasonal vegetables  
and horse radish mashed potato.

### **Third Course**

Chocolate mouse with raspberry glaze

**\*american coffee and hot tea included**





## menu Ostia

**\$68 Per Person ++**

### **First Course** choice of:

Simple Salad, arugula, carrots, tomato, onion, cucumber in balsamic vinaigrette

Romaine lettuce, crispy Parmesan, white anchovies, croutons  
with house Caesar dressing

### **Second Course:**

Rigatoni pasta with eggplant, cherry tomatoes  
and Smoked mozzarella

### **Third Course** choice of:

Atlantic wild catch salmon sautéed with artichokes, pine nuts,  
white wine sauce and cherry San Marzano

Prime Filet Mignon served with garlic mashed potatoes

Airline Gidori Chicken with wild mixed mushroom sauce,  
served with sautéed seasonal veggies

### **Fourth Course**

Flourless chocolate cake served with vanilla gelato

\*sodas / american coffee and hot tea included



## menu Capri

**\$78 Per Person ++**

### **First Course** choice of:

Chef Caprese with fresh mozzarella, Tomatoes, Basil

Lobster Bisque

### **Second Course** choice of:

Romaine lettuce, crispy Parmesan, white anchovies,  
croutons with house Caesar dressing

Prosciutto wrapped cantaloupe and honeydew  
with baby Arugula and yuzu vinaigrette

### **Third Course** choice of:

Linguine Pasta with Manila clams,  
garlic, bottarga and white wine sauce

Fresh fettucine pasta with sautéed with mixed wild mushroom  
white wine sauce and fresh grated parmesan

14oz Certified Black Angus Ribeye served with Garlic Mashed Potatoes

Atlantic wild catch salmon sautéed with artichokes,  
pine nuts, white wine sauce and cherry San Marzano

### **Fourth Course** choice of:

Traditional Tiramisu

Strawberry Panna Cotta

\*sodas / american coffee and hot tea included



## menu Positano

**\$98 Per Person ++**

### **Selection of 3 hors d'oeuvres**

**First Course** choice of:  
Prosciutto and Cantalope Melone with Arugula

Lobster Salad

**Second Course** choice of:

Caesar Salad

Baby Spinach, dried cherries, pine nuts, roasted bell peppers,  
shaved Asiago cheese, cherry vinaigrette dressing

**Third Course** choice of:  
Atlantic wild catch salmon sautéed with artichokes,  
pine nuts, white wine sauce and cherry San Marzano

Homemade lobster ravioli with saffron cream sauce and bottarga

14oz Certified Black Angus Ribery served with Garlic Mashed Potatoe

8oz CAB Filet Mignon served with asparagus

Airline Jidori Chicken served with roasted potatoes

**Fourth Course** choice of:

Flourless chocolate cake served with vanilla gelato

Tiramisu

Sicilian Cannoli

\*sodas / american coffee and hot tea included





## menu Caracalla

**\$120 Per Person ++**

Selection of Cheese and Cold Cuts Family Style

**First Course** choice of:

Ahi tuna fine chopped, avocado, wasabi sauce, wontons and crème fresh

Shaved Rib-eye sautéed served with arugula, shaved parmesan,  
cherry tomatoes and truffle oil

**Second Course** choice of:

Romaine lettuce, crispy Parmesan, white anchovies,  
croutons with house Caesar dressing

Baby Spinach, dried cherries, pine nuts, roasted bell peppers, pork belly, shaved Asiago  
cheese, cherry vinaigrette dressing

**Third Course** choice of:

Carnaroli rice with Porcini mushroom, black truffle and shaved  
Caciotta truffle imported from Puglia

Homemade lobster ravioli with saffron cream sauce and bottarga

Pan Seared Fresh Chilean Seabass served with Sauteed Spinach

CAB Filet Mignon 8oz and 6oz Lobster Tail served with three color mashed potatoes

Colorado Lamb 14oz dry aged 14days served with asparagus

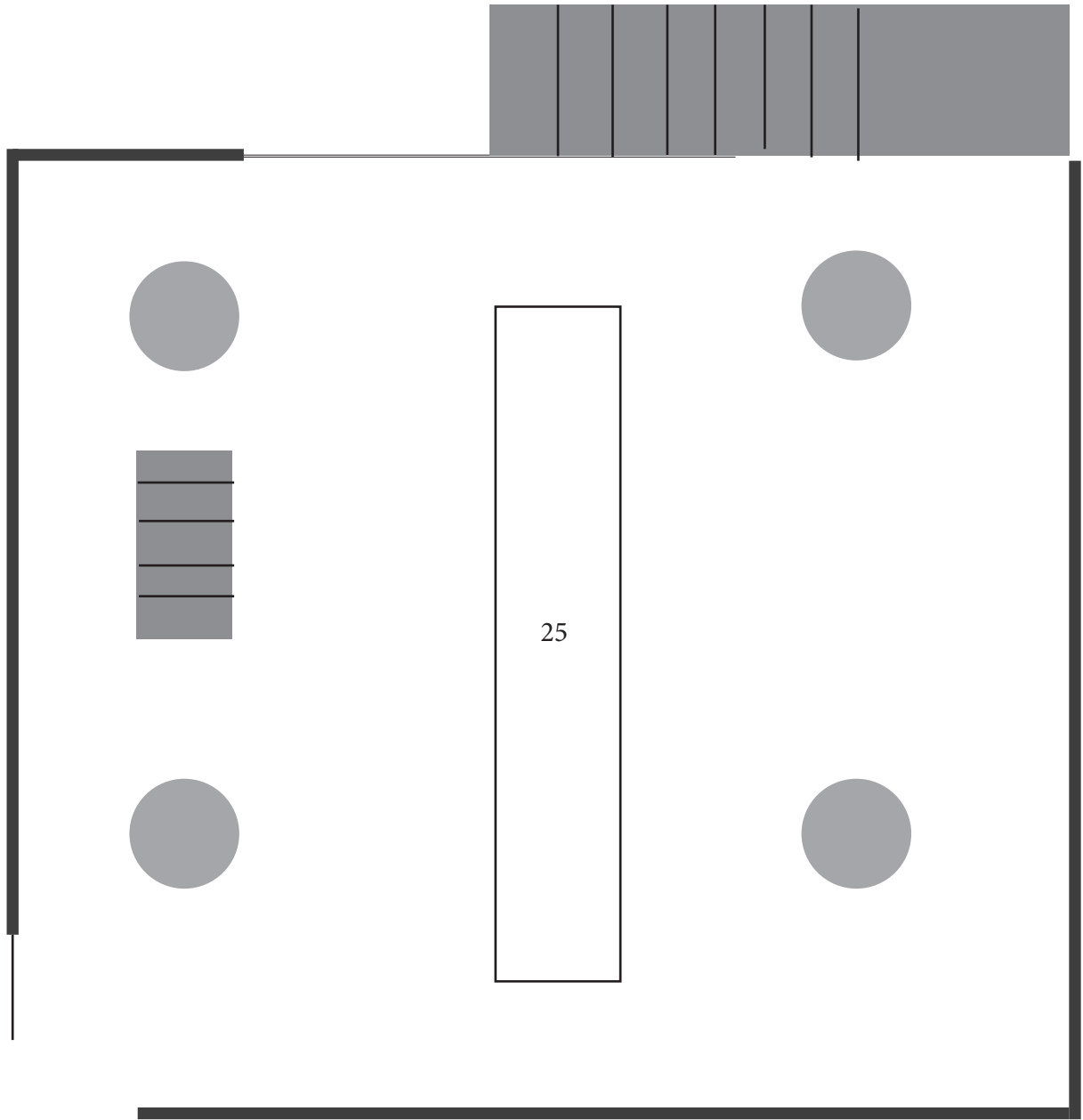
**Fifth Course** choice of:

Crème Brûlée

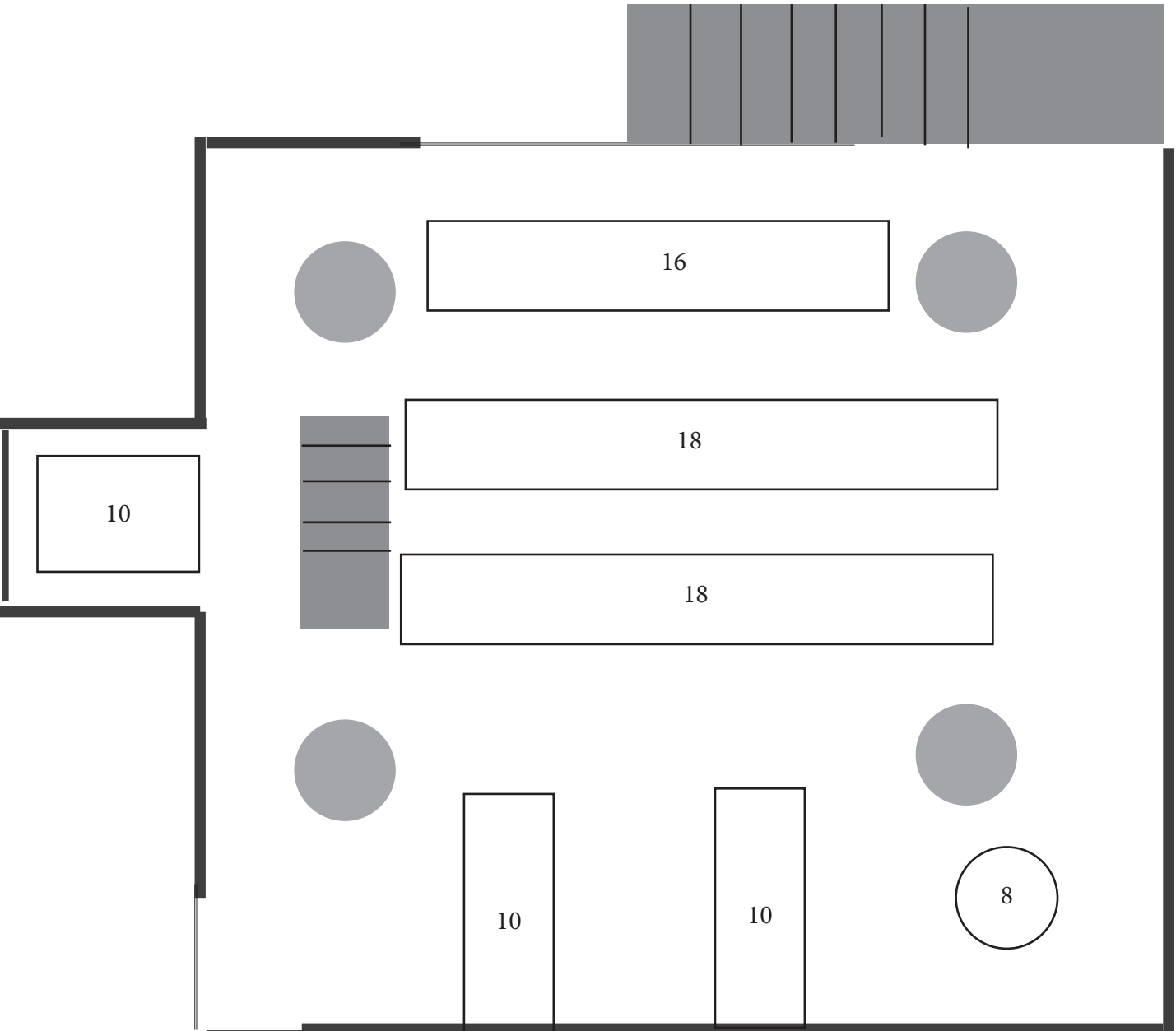
Chocolate Truffle Gelato

*\*sodas / american coffee and hot tea included*

**Capri Room**  
**Diagram Party of 25**



**Capri Room  
Diagram Party of 90**



## Main Dining Area Diagram of 100

