

## ANTIPASTI

**Primo Meatballs**, yellow polenta, roasted corn, pecorino romano, grilled crostini 16

**Calamari**, kalamata olives, basil, lemon aioli 18

**Stracciatella Caprese**, grilled focaccia, confit garlic, caponata, garden tomato, black truffle 15

**Charcuterie**, cured meats, selection of assorted cheeses 27

**Mascarpone Hazelnut Agnolotti**, brown butter, sage 18

## PIZZA

**Margherita**, heirloom tomatoes, mozzarella di bufala, fresh basil, tomato sauce 23

**Butcher's Pie**, salami, calabrese, bacon, tomato sauce, onion, arugula, farm egg 25

**Sausage Ricotta Pie**, pecorino romano, stracciatella, broccoli rabe, tomato sauce 25

**Bianca**, prosciutto, garlic béchamel sauce, artichokes, green olives 23

## INSALATA

**Farmer Salad**, garden lettuces, house bacon, croutons, soft boiled egg, lemon-parmesan vinaigrette 19

**Baby Kale**, croutons, pecorino, white anchovies, caesar 18

**Charred Octopus**, cherry tomato, asparagus, garden onion, lemon vinaigrette 20

## PASTA

**Casarecce**, primo sausage, broccoli rabe, parmigiana-reggiano, ricotta salata, garden herbs 30

**Linguini**, short rib, garden herbs, shishito peppers, stracciatella 31

**Herb Gnocchi**, farm tomato, mushrooms, smoked lamb 30

**Campanelle Cacio e Pepe**, poached egg, wild mushrooms, cauliflower, shaved Parmigiano-Reggiano 31

## PIATTO PRINCIPALE

**Sautéed Scaloppine of Pork Saltimbocca**, garlic mashed potatoes, prosciutto, spinach, sage infused mushroom madeira jus 36

**Grilled Pompano Beach Swordfish**, bacon potato pave, caponata, garden pesto, lemon butter sauce 36

**Smoked Lamb Shank**, wild mushroom risotto, black truffle, lamb jus 38

**Bone-In Beef Tenderloin**, seared foie gras, potato gnocchi, thumbelina carrots, shishito peppers, black truffle, armagnac reduction 85

**Ribeye**, carrot puree, brussel sprouts, beet tuile, blackberry infused beef jus 49

\*\*\*add local roasted prawns to any entrée 12, add Maine lobster tail 20\*\*\*

## CONTORNI

**Seasonal Mixed Grill**, sourced from primo garden and whisper creek farm 14

**Greens & Beans**, seasonal white beans, spicy sausage, spinach, tomato sauce 11

**Grilled Broccoli Rabe**, garlic, Parmigiano-Reggiano 11

**Brussel Sprouts**, mascarpone crème, Primo bacon 11

20% gratuity added to parties of 6 or more, \$4 split charge, 1/22/21

Chef/Proprietor ~ Melissa Kelly, Chef de Cuisine - Ulas Peksun, Restaurant Manager - Anna-Claire Pierce

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the customer's risk of foodborne illness.

# PRIMO

## WINES BY THE GLASS

### REDS

- House Red, Cantine Colosi, Rosso Sicilia, Sicily 14/56
- Camigliano, Rosso di Montalcino, Tuscany 15/60
- Castello dei Rampolla, Chianti Classico, Tuscany 25/100
- Sartori, Pinot Noir, Lombardy 16/64
- MAAL "Biutiful", Malbec, Mendoza 18/72
- Château Greysac, Cru Bourgeois, Médoc 16/64
- Justin Cabernet, Cabernet Sauvignon, Paso Robles 18/72
- Emblem, Cabernet Sauvignon, Napa Valley 20/80
- Stag's Leap Artemis, Cabernet Blend, Napa Valley 35/140
- North By Northwest, "NXNW", Red Blend, Columbia Valley 14/56

### ROSE

- Leone de Castris, Five Roses, Salento Rosé 15/60

### SPARKLING

- Le Contesse, Brut, Prosecco, Veneto 14/56
- Scagliola "Primo Bacio", Moscato D'Asti, Piedmont 15/60

- Villa Di Corlo, Lambrusco, Emilia Romagna 15/60

### WHITES

- House White, Cusumano Insolia, Bianco, Sicily 12/48
- Rocca delle Macie, Vernaccia, Tuscany 14/56
- Torrediluna, Pinot Grigio, Trentino 12/48
- Legende, Sauvignon Blanc Blend, Bordeaux 14/56
- Roth Estate, Sauvignon Blanc, Sonoma County 16/64
- Terredora di Paolo, Falanghina Irpinia, Campania 14/56
- Mer Soleil Reserve, Chardonnay, Central Coast 16/64

## SIGNATURE COCKTAILS

### Pamatini 18

*Pama liquor, Arvero Limoncello, sugar rim*

### Winter Cosmo 18

*Banyan vodka, orange combier, lime, white cranberry*

### Grandma's Apple Pie 18

*Panama-Pacific Rum, cinnamon infused vodka, house made apple shrub*

### Primo Sangria 16

*Our best seller, available in red or white, house made with seasonal ingredients*

### Spritz & Giggles 16

*Prosecco, citrus soda, fresh orange, choice of: Lillet blanc or rouge*

### Mezcal Mule 18

*Del Maguey Vida mezcal, King's ginger liqueur, lemon*

### Campside Old Fashioned 18

*Old Scout bourbon, High West Campfire whiskey, chesnut honey, angostura bitters*

### Bourbon Pecan Pie 18

*Buffalo Trace bourbon, Praline pecan liqueur, almond milk, candied pecans*

## BEER

### Stone IPA 8.5

*Stone Brewing, 6.9%, Escondido, CA*

### Hobo Life Session IPA 8.5

*Lord Hobo Brewing Co, 4.5%, Woburn, MA*

### Bench Life Premium Lager 9

*Green Bench Brewing Co. 4.6%, St. Petersburg, FL*

### Surplus Honey Pale Ale 16oz 8.5

*Big Storm Brewery, 5.5%, Pinellas Park FL*

### Tampa Style Lager 9

*Cigar City Brewing, 4.5%, Tampa FL*

### Menabrea 9

*Menabrea Brewing, 5.0%, Italy*

### Peroni Nastro Azzurro 9

*Peroni Brewing, 4.7% | Roma, Italy*

### Chouffe Houblon Dobbelen IPA

### Tripel Belgian Strong Ale 9

*Brasserie d'Achouffe, 9.0%, Belgium*

### Stella Artois Pale Lager 9

*Stella Artois, 4.8%, Belgium*