

PRIMO

ANTIPASTI

- Primo Meatballs**, Mick's Farm polenta, roasted corn, pecorino romano, grilled crostini 16
- Manti**, wagyu beef, san marzano tomato & chicken brodo, yogurt espuma 19
- Cape Canaveral Calamari**, kalamata olives, basil, garden grenada pepper tomato sauce 20
- Garden Kale & Spinach Pie**, garlic chives, goat feta cheese, romesco, sweet drop 16
- Charcuterie**, cured meats, selection of assorted cheeses 27
- Charred Octopus**, garden tomatoes, bunching onions, carrots, beets 20

INSALATA

- Farmer Salad**, garden lettuces, house bacon, croutons, soft boiled egg, lemon-parmesan vinaigrette 19*
- Baby Kale**, croutons, pecorino cheese, anchovies, caesar dressing 18
- Garden Arugula Salad**, watermelon, goat feta, Primo almonds, cucumber mint yogurt dressing 19

PASTA

- Casarecce**, primo sausage, broccoli rabe, parmigiana-reggiano cheese, ricotta salata, garden herbs 30
- Herb Gnocchi**, farm tomato, mushrooms, smoked lamb 30
- Fettuccine**, short rib, garden herbs, shishito peppers, stracciatella, garden oregano 31
- Parsley Linguini**, grenada peppers, heirloom tomatoes, nduja, red royal shrimp, Cedar Key clams, mussels, garden arugula 34
- Truffle Potato Agnolotti**, verjus wild mushroom ragu, garden peppers, puffed wild rice, truffle oil 32

PESCE

- Seared Pompano Beach Swordfish**, bacon potato pave, caponata, garden pesto, lemon butter sauce 36*
- Ponce Inlet Red Snapper**, local squid heirloom tomato stew, Mick Farm field peas, charred corn, fennel & cauliflower salad, salmon roe 42*

CARNE

- Sautéed Scaloppine of Pork Saltimbocca**, garlic mashed potatoes, prosciutto, spinach, sage infused mushroom madeira jus 36
- Fennel Cured Half Duck**, seared foie gras, potato gnocchi, thumbelina carrots, shishito peppers, duck jus 47*
- Colorado Lamb Chop**, charred eggplant puree, farm honey marinated endive, garden arugula, wild mix mushroom lamb ragu, turnip puree, lamb jus, pistachio gremolata 56
- Ribeye**, grilled local mushrooms, Micks Farm corn puree, herb butter 49*

add local royal red shrimp to any entrée or pasta 12

CONTORNI

- Charred Farm Vegetables**, sourced from Primo garden & Whisper Creek Farm 14
- Greens & Beans**, seasonal white beans, spicy sausage, spinach, tomato sauce 11
- Brussel Sprouts**, mascarpone crème, Primo bacon, lemon zest 11

PRIMO

WINES

Red

House Red, Cantine Colosi, Rosso Sicilia, Sicily 14/56

Cafaggio, Chianti Classico, Tuscany 16/64

Camigliano, Rosso di Montalcino, Tuscany 15/60

Talley, Pinot Noir, Arroyo Grande Valley 20/80

Poggio alla Guardia, Super Tuscan Red Blend, Tuscany 16/64

Savincato, Dolcetto d'Alba, Piedmont 16/64

'75' Wine Company, Cabernet Sauvignon, Napa Valley 16/64

Emblem, Cabernet Sauvignon, Napa Valley 16/64

Northstar, Merlot, Columbia Valley 25/100

Damilano, Nebbiolo, Piedmont 30/120

Maison les Alexandrins, Crozes-Hermitage, Rhone 19/76

Sparkling

Le Contesse, Brut, Prosecco, Veneto 14/56

Scagliola 'Primo Bacio,' Moscato D'asti, Piedmont 15/60

Segura Viudas, Brut Rosé, Penedes 12/-

White

House White, Licia, Alberino, Rias Baixas 12/48

Terredora di Paolo, Falanghina Irpinia, Campania 14/56

Coppola, Director's Cut, Chardonnay, Sonoma 16/64

Bernkasteler, Kabinett Riesling 15/60

San Giorgio, Pinot Grigio, Veneto 14/56

Marani, Pinot Bianco, Veneto 14/56

Clos Henri, Sauvignon Blanc, Marlborough 17/68

SIGNATURE COCKTAILS

Endless Summer 18

Strawberry Absolut Juice, Moscato
Refreshing & Sweet

Primo Old Fashioned 18

Winter Park FL Bear Gully Bourbon Whiskey, Orange Bitters,
Rosemary Syrup
Bright & Boozy

Primo Red or White Sangria 16

House Made With Seasonal Ingredients
Fruity & Crushable

Summer Spritz 16

Malfy Limone Italian Gin, Fresh Grapefruit Juice, Citrus Soda,
Lemon, Garden Mint
Fresh & Bright

Pick Your Mule 18

Choice of: Vodka, Mezcal, or Whiskey
Boozy & Exciting

Sip of Italy 18

Italicus Rosolio di Bergamotto, Sparkling Wine, Lemon Twist
Simple & Sophisticated

BEER

OH-J IPA 16 oz. 10

Long Pine Brewing, 8.1%, Portland, Maine

Hurricane Reef IPA 9

Florida Beer Company, 6.5%, Cape Canaveral, Florida

Stone IPA 8.5

Stone Brewing, 6.9%, Escondido, California

Whisper Creek Surplus Honey Pale Ale 16 oz 8.5

Big Storm Brewery, 5.5%, Pinellas Park, Florida

Tampa Style Lager 9

Cigar City Brewing, 4.5%, Tampa, Florida

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

20% gratuity added to parties of 6 or more, \$4 split charge, 5/31/21

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. Menu is subject to change as ingredients are sourced fresh from the farm.

JW Marriott Orlando, Grande Lakes, 4040 Central Florida Pkwy., Orlando, FL 32837

PRIMO

SCOTCH

Dalwhinnie 15 Year	19	Johnnie Walker Gold	35
Glenfiddich 12 Year	17	Johnnie Walker Blue	62
Glenkinchie 12 Year	20	Lagavulin 16 Year	38
Glenlivet 12 Year	20	Macallan 12 Year	22
Glenlivet 18 Year	40	Macallan 18 Year	60
Glenlivet 21 Year	65	Macallan 25 Year	250
Glenmorangie	25	Oban 14 Year	30
Johnnie Black	18	Talisker 10 Year	19

WHISKEY, BOURBON & RYE

Angels Envy	20	High West Rendezvous Rye	21
Bakers	20	Knob Creek	16
Basil Hayden	18	Knob Creek Rye	18
Blanton's	30	Maker's Mark	14
Booker's	28	Whistle Pig 10 Year	23
Buffalo Trace	15	Whistle Pig 12 Year	27
Green Spot	24	Widow Jane 10 Year	25
High West American Prairie	18	Woodford Reserve	18

PRIMO

PORT & DESSERT WINES

Noble & Murat, Late Bottled Vintage Port, Portugal, 2012	12/140
Taylor Fladgate, Late Bottled Vintage Port, Portugal, 2012	10/72
Taylor Fladgate, 10 Year Old Tawny Port, Portugal	11/102
Taylor Fladgate, 20 Year Old Tawny Port, Portugal	25/220
Fonseca, Bin No. 27, "Finest Reserve" Port, Portugal	10/65
Emilio Hidalgo, Morenita, Cream Sherry, Spain	10/65
Alvear, Pedro Ximenez de Anada, Sweet Sherry, Spain, 2015	13/72
Colosi, Passito di Sicila, Moscato, Sicily, Italy, 2011	12/94
Donnafugata, Ben Rye, Passito, Sicily, Italy, 2006	19/200
Felsina, Vin Santo Chianti Classico, Tuscany, Italy 2006	22/132
La Fleur d'Or, Sauternes, France, 2011	11/55
Chateau d'Yquem, Sauternes, France, 2013	75/500
Far Niente, Dolce, Late Harvest, Napa Valley, California, 2009	22/140

CORDIALS, BRANDY & COGNAC

Aperol	14	Frangelico	16
Averna Amaro	20	Gaja Sperss	40
Amaretto	16	Grand Marnier	16
Bordeneuve Armagnac	14	Nonino Grappa	18
Christian Drouin Calvados	20	Remy Louis XIII	300
Cynar Amaro	20	Martel Cognac L'Or	165
Drambuie	16	Richard Hennessy	220
Fernet Branca	12	White or Black Sambucca	16

PRIMO

DESSERTS

Citrus Cheesecake 12

Local Oranges, Chantilly, Grand Marnier Butterscotch, Almond Biscotti

Warm Belgium Chocolate “Budino” Cake 12

Vanilla Gelato, Fresh Berries

House Made Cannoli “Siciliana” 12

Pistachio Gelato, Amarena Cherry Sauce

“Bacio” Praline Tiramisu 12

Espresso Gelato, Maple Crisp, Mascarpone Mousse, Hazelnut Curd

Profiteroles 12

Primo Garden Mango, Valrhona Satilia Chocolate Sauce,
Exotic Fruit Gel, Coconut Sorbet

Gelato or Sorbetto 9

Seasonal Flavors

DESSERT DRINKS

Limoncello 10

House Made Lemon Liquor,
Chef Melissa’s Recipe

Chocolate Martini 14

Dark & White Chocolate Godiva
Liquor, Van Gogh Chocolate Vodka