PRIMO

PRIMO EASTER BRUNCH MENU
10:00AM – 3:00PM

BREAD SERVICE

BASKET OF SWEET AND SAVORY 12
hot cross buns, ricotta grapefruit pound cake, olive rosemary focaccia, grilled sourdough, rose petal honey butter, whipped herb ricotta, mostarda

ANTIPASTI

LAMB AND FOIE GRAS MEATBALL 22
arribiatta sauce, marinated sheep's milk feta, green olive, cucumber-tomato relish

MUSHROOM TOAST 16
grilled sourdough, crème di burrata, mushroom conserva, garden greens, cured egg yolk

PIZZA GAINA 19
mortadella, ricotta, spinach, frisee salad, mustard vinaigrette

SEASONAL BURRATA 18
local strawberries, prosciutto, honey balsamic dressing, toast, hazelnut granola

FARMER SALAD 20
baby romaine, bitter greens, olive oil croutons, house bacon, parmesan, soft boiled egg, lemon-parmesan vinaigrette

KALE SALAD 19
pickled apples, crispy farro, crushed almonds, blue cheese vinaigrette

SHRIMP COCKTAIL 18
vegetable crudités, gin cocktail sauce

LOADED HASHIES 16
stracciatella, prosciutto crispies, green onion, truffles

ROASTED OYSTERS 22
garden greens, pecorino, oreganata crumbs

MENU ITEMS MAY CONTAIN OR COME INTO CONTACT WITH WHEAT, EGGS, PEANUTS, SOY, GARLIC, SESAME, TREE NUTS, AND MILK. *CONSUMING RAW OR UNDER-COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

PASTA

TORTELLINI 35
zucchini-ricotta tortellini, green garbanzo, poached egg, smoked lion's mane mushrooms

CACIO DE PEPE 32
cavatelli, cured egg yolk, garden chives, asparagus, artichokes, green crumbs

CRAB SPAGHETTI 36
lemon-parm broth, cherry tomatoes, garden herbs, english peas, fried egg

RIGATONI 35
house sausage, broccoli, tomato-pepper sauce, kale, fennel, silky ricotta

MAINS

PORK SALTIMBOCCA 42
mashed yukon potato, prosciutto, spinach, mushroom madeira jus

DUCK HAM & FRENCH TOAST 30
aperol glaze, marcona puree, rhubarb chutney

STEAK FRITES 45
caramelized onion vinegar, fried egg, potato hash pave, salsa verde

CRUSTED SEA TROUT 38
green garbanzo and asparagus salad, bitter greens, pickled shallots

CANAVERAL SHRIMP & POLENTA 32
spring pesto, sweet peas, fava beans, morels, brown butter

PIZZA

SHAKSHUKA PIE 25
poached lake meadow eggs, zataar spice, seasonal vegetables, wild arugula

MARGARITA PIE 22
local fresh mozzarella, tomatoes, basil, primo sauce

BUTCHER'S PIE 25
pepperoni, sausage, prosciutto, arugula, l.m.n. egg, hot honey, garden oregano