

ANTIPASTI

PRIMO BREAD SERVICE | 3 PER PERSON
EXTRA VIRGIN OLIVE OIL, 12 YEAR BALSAMIC

BUTTERNUT SQUASH SOUP | 14

CHESTNUT GRANOLA, SHEEP'S MILK RICOTTA,
SMOKED HONEY

PRIMO MEATBALLS | 19

CREAMY RICOTTA, TOMATO SAUCE,
SMOKED SCAMORZA, CRISPY GARLIC, HERBS

ROCK CRAB ARANCINI | 20

RICOTTA SALATA, SHERRY CRAB BISQUE,
VERMOUTH AIOLI

TUNA CARPACCIO | 18

GREEN OLIVE, SUMMER TRUFFLE,
CARAMBOLA, LOCAL CITRUS,
PINE NUTS, PARMESAN TOAST

DICURU BURRATA | 20

LOCAL STRAWBERRIES, HEIRLOOM TOMATOES,
CACAO BALSAMIC, TOASTED PINE NUTS

CHARCUTERIE BOARD | 32

ARTISAN CHEESES, ASSORTED ACCOMPANIMENTS

OCTOPUS | 25

PRESERVED BEAN EMULSION | CHORIZO CRUMBLE
SEASONAL GLAZED ROOT VEGETABLES
HARISSA GLAZE | RAISIN AGRODOLCE

OYSTERS OREGANATA | 22

PARMESAN, GARDEN OREGANO,
GARDEN GREENS, LEMON BREADCRUMBS

PRIMO

MAINS

PORK SALTIMBOCCA | 42

MASHED YUKON POTATO, SPINACH,
PROSCIUTTO, MUSHROOM MADEIRA JUS

GRILLED COBIA | 44

FARRO VERDE, GRILLED BROCCOLI RABE,
CEDAR KEY CLAM VINAIGRETTE

LAKE MEADOW ROASTED CHICKEN | 39

KALE-CHESTNUT STUFFING, PANZANELLA SALAD,
PROSCIUTTO VINAIGRETTE, CURRANT JUS

CIOPPINO BIANCO | 45

LOCAL CATCH, SHRIMP, MUSSELS,
BILLI BI SAFFRON CREAM, ENGLISH GREEN PEAS,
LOCAL SWEET POTATO, FENNEL

PRIME RIBEYE* | 65

SMOKED BONE MARROW, SALSA VERDE

PORK BELLY & SCALLOPS | 42

SHEEP'S MILK POLENTA, ROMANESCO CAULIFLOWER,
BROWN BUTTER BALSAMIC, PINE NUT DUKKAH

CONTORNI

GRILLED BROCCOLINI, "CAESAR" BUTTER | 9

SHEEP'S MILK POLENTA GRATINE | 9

GRILLED GARDEN VEGETABLES | 12

MUSHROOM FRICASSEE | 13

INSALATA

FARMER SALAD* | 20

PRIMO BACON, LAKE MEADOW EGG,
LEMON-PARMESAN VINAIGRETTE,
LEVAIN CROUTONS

KALE SALAD | 19

GARDEN KALE, CRISPY FARRO, HEIRLOOM APPLES,
BLUE CHEESE VINAIGRETTE, SUNCHOKE,
DAIKON RADISH

FROG SONG FARMS SWEET POTATO | 18

MUSHROOMS A'LA GRECQUE, FRISEE,
CHARRED RADICCHIO, SHEEP'S MILK GOUDA,
PEPITA VINAIGRETTE

PASTAS

RIGATONI | 35

HOT ITALIAN SAUSAGE, BROCCOLI,
TOMATO PEPPER SAUCE, SILKY RICOTTA

CHITARRA NERO | 36

FLORIDA ROCK SHRIMP, HOUSE SAUSAGE,
ARRIBIATTA SAUCE, GARDEN PEPPERS,
COURGETTES, BAGNA CAUDA BREADCRUMBS

BOLOGNESE | 34

CAMPANELLE, CRISPY KALE,
FRESH GARDEN BASIL

RICOTTA CAVATELLI | 32

GRILLED SHERRY CHICKEN, MIXED MUSHROOMS,
BROCCOLINI, GARDEN GREENS, PARMESAN BROTH

TORTELLONI | 38

BRAISED BEEF RIB. BUTTER POACHED LOBSTER,
SUNCHOKE SKORDALIA, PARMESAN,
SUMMER TRUFFLE

PIZZA

MARGHERITA | 22 FRESH MOZZARELLA, SAN MARZANO TOMATO, ITALIAN BASIL

FUNGHI | 24 ROASTED GARLIC, MIXED MUSHROOMS, SPINACH, THYME

BUTCHER'S PIE* | 25 PEPPERONI, PRIMO SAUSAGE, PROSCIUTTO, ARUGULA, CALABRIAN HOT HONEY

BIANCA | 24 MARINATED EGGPLANT, LONG HOT PEPPERS, PISTACHIO, SHEEP'S MILK RICOTTA, PECORINO

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

COCKTAILS

PRIMO SPRITZ | 19

FABRIZIA LIMONCELLO, ATIAN GIN,
ITALICUS, FEVER TREE SPARKLING LEMON,
SPARKLING WINE

THE CONNIPTION | 20

CONNIPTION GIN,
ROCKEYS BOTANICAL LIQUEUR,
DOLIN VERMOUTH

MEDITERRANEAN BREEZE | 16

KETEL ONE CUCUMBER MINT VODKA,
FRESH STRAWBERRY BASIL SYRUP,
FRESH LEMON

SAY LESS | 20

APPLETON ESTATE SIGNATURE RUM,
PINEAPPLE INFUSED AMARO MONTENEGRO,
LUXARDO MARASCHINO LIQUEUR, LIME

SHAKEN LIVES | 18

CASAMIGOS BLANCO TEQUILA,
ILEGAL MEZCAL, APEROL,
GRAPEFRUIT, AQUAFABA,
FEVER TREE SPARKLING LEMON

LOST IN SICILY | 17

LOST IRISH WHISKEY,
BANANA INFUSED AVERNA AMARO,
ORANGE BITTERS, LIME TINCTURE



BLACKBERRY SMASH | 25

WOODFORD RESERVE, COMBIER,
BLACKBERRY MINT,
FRESH LEMON THYME, FRESH LEMON



PRIMO GARDEN

FEATURES INGREDIENTS
GROWN HERE AT THE
JW MARRIOTT GRANDE LAKES
IN THE PRIMO GARDEN

WINE BY THE GLASS

SPUMANTE

ZARDETTO PROSECCO ROSE | 16
VENETO, ITALY

LA GIOIOSA PROSECCO | 16
VENETO, ITALY

LAMBRUSCO | 17
EMILIA-ROMAGNA, ITALY

TATTINGER BRUT | 33
MONTAGNE DE REIMS, FRANCE

ROSA

SUMMER IN A BOTTLE | 19
PROVENCE, FRANCE

FORTANT | 15 *ON TAP
ROSE, PROVENCE, FRANCE

BIANCHI

LA VIS | 17
PINOT GRIGIO, TRENTINO, ITALY

HARTFORD COURT | 22
CHARDONNAY, RUSSIAN RIVER, CALIFORNIA

SAN GREGORIO | 16
FALANGHINA, CAMPANIA, ITALY

MOHUA | 19
SAUVIGNON BLANC, NEW ZEALAND

DOUGH | 16
SAUVIGNON BLANC, NORTH COAST,
CALIFORNIA

LUNATICO MOSCATO D'ASTI | 16
PIEDMONT, ITALY

ROSSO

PIKE ROAD | 18
PINOT NOIR, WILLAMETTE VALLEY,
OREGON

PAOLO CONTERNO | 20
NEBBIOLO, LANGHE, ITALY

1847 CAB | 19
CABERNET, NAPA VALLEY, CALIFORNIA

IMPOSSIBLE | 22
MALBEC, MENDOZA, ARGENTINA

SODALE | 17
MERLOT, LAZIO, ITALY

CHIANTI CLASSICO | 17
VILLA CERNA PRIMOCOLLE, TUSCANY, ITALY

QUILT | 16 *ON TAP
CABERNET, NAPA VALLEY, CALIFORNIA

LA GIARETTA | 26
AMARONE, VENETO, ITALY

BEER | 10

ON TAP

SURPLUS, HONEY PALE ALE
BIG STORM BREWING -CLEARWATER, FL

TAG & RELEASE, RED ALE
SAILFISH BREWING - FORT PIERCE, FL

JAI ALAI, IPA, CIGAR CITY BREWING -
TAMPA, FL

BLOOD ORANGE WHEAT ALE
PERSIMMON HOLLOW - ORLANDO, FL

PERONI
LAGER, ITALY

SPIRIT FREE

BLACKBERRY MOJITO | 13
BLACKBERRY-MINT SYRUP,
LIME, CLUB SODA

PRIMO TONIC | 11
SEASONAL SYRUP,
COLD BREW TEA, HERBS