

PRIMI

- PRIMO BREAD SERVICE 4 per person** | ROSEMARY FOCACCIA, SESAME BAGUETTE, LEVAIN, OLIVE OIL, 12 YR BALSAMIC
- TUNA TARTARE* 24** | GARLIC TOUM, RED AND GREEN CABBAGE SLAW, GREEN APPLE, TRUFFLE VINAIGRETTE
- SUMMER HARVEST 19** | SUGAR TOP ARUGULA, ASPARAGUS, ORANGE SUPREME, AVOCADO, CORN, GOLDEN BALSAMIC
- FARMER SALAD* 20** | PRIMO BACON, LAKE MEADOW EGG, LEMON-PARMESAN VINAIGRETTE, LEVAIN CROUTONS
- DICURU BURRATA 22** | GOLDEN BEETS, STRAWBERRIES, WHIPPED RICOTTA, CANDIED PISTACHIO, CHAMPAGNE VINAIGRETTE
- FROG SONG EGGPLANT 21** | POMEGRANATE MOLASSES, SUNFLOWER DUKKAH, ROASTED SHALLOTS & TAHINI
- OCTOPUS 29** | SWEET POTATO, GREEN OLIVE, PICKLED PEPPERS, FERMENTED GARLIC, ALMOND PURÉE
- PRIMO MEATBALLS 19** | CREAMY RICOTTA, TOMATO SAUCE, SMOKED SCAMORZA, CRISPY GARLIC, HERBS

PASTA AND PIZZA

- BOLOGNESE 34** | CAMPANELLE, CRISPY KALE, FRESH GARDEN BASIL
- MUSHROOM A LA SALSICCIA 34** | FUNGI JON MUSHROOM, KALE RIGATONI, TRUFFLE CREAM, LEMON & PARMESAN
- LOBSTER CACIO E PEPE 45** | LOBSTER TAIL, BUCATINI, TOASTED BLACK PEPPER, PECORINO
- SHRIMP SCAMPI 40** | FLORIDA ROCK SHRIMP, LINGUINI, PARSLEY BUTTER, FRIED PROSCIUTTO
- CAPRESE PIZZA 22** | DICURU MOZZARELLA, ROASTED CHERRY TOMATOES, BASIL, BALSAMIC GLAZE
- PIZZA VERDE 24** | ZUCCHINI, ASPARAGUS, ARUGULA, GRANA PADANA, PRESERVED LEMON
- BUTCHER’S PIE 26** | PRIMO SAUSAGE, BROCCOLI RABE, CUBANELLE PEPPERS, PEPPERONATA SAUCE

SECONDI

- LION’S MANE MUSHROOM MILANESE 38** | PARMESAN, GRILLED ENDIVE, VEGETABLE DEMI-GLACE
- PORK SALTIMBOCCA 45** | MASHED YUKON POTATO, SPINACH, PROSCIUTTO, MUSHROOM MADEIRA JUS
- FLOUNDER PICCATA 48** | FENNEL, GARDEN SALAD, PICKLED ANISE BULB, HERB & CAPER BUTTER SAUCE
- DUCK BREAST 46** | BRAISED BEANS, ORANGE SUPREME, SWISS CHARD, JUS
- GRILLED FLORIDA WHOLE FISH 78** | SEASONAL VEGETABLES, SAUCE PROVENCAL, BASIL PISTOU
- EYE OF RIB 67** | ROASTED POTATOES, GRILLED CABBAGE & PICKLED PURPLE CABBAGE, CREAMY PEPPERCORN DEMI
- PRIMO BISTECCA 150** | ROSEMARY, FENNEL POLLEN, PRIMO STEAK SAUCE, CHIMICHURRI

CONTORNI

- HONEY-GLAZED FARM VEGETABLES 13** | APPLE CIDER
- POMMES PUREE 12** | ROASTED GARLIC
- SAUTEED MUSHROOMS 14** | GARDEN HERBS
- GRILLED LOCAL BROCCOLINI 13** | GARLIC, LEMON, CHILI FLAKES

CHEF DE CUISINE: DANILO “DJ” TANGALIN

WE ARE PROUD AND GRATEFUL TO SUPPORT OUR LOCAL FARMERS AND PRODUCERS: JW GARDEN, WHISPER CREEK FARM, FROG SONG ORGANICS, SUGAR TOP FARMS, MICK FARMS, FUNGI JON MUSHROOMS, SIMPLE SEAFOOD, DICURU MOZZARELLA, AND LAKE MEADOW NATURALS

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
OPERATION CHARGES: A TAXABLE 20% STAFF SERVICE CHARGE IS ADDED TO PARTIES OF 6 OR MORE AND IS DISTRIBUTED ENTIRELY TO SERVICE STAFF PERFORMING THE SERVICE. ADDITIONAL GRATUITIES ARE NOT EXPECTED, BUT ALWAYS APPRECIATED.

WINE BY THE GLASS

RED WINE

- II FAUNO DI ARCANUM 25 | RED BLEND, TUSCANY, IT
- VAJRA NEBBIOLO 22 | LANGHE NEBBIOLO DOC, PIEDMONT, IT
- CANTINA ZACCAGNINI 16 | MONTEPULCIANO D'ABRUZZO, IT
- QUERCETO 20 | CHIANTI, CLASSICO, TUSCANY, IT
- ERNESTO CATENA “ANIMAL” 16 | MALBEC, AR
- POST & BEAM 20 | PINOT NOIR, SONOMA VALLEY, CA
- ROBERT MONDAVI 20 | CABERNET SAUVIGNON, NAPA VALLEY, CA
- ORIN SWIFT “PALERMO” 30 | CABERNET SAUVIGNON, NAPA VALLEY, CA

WHITE WINE

- CATINA MESA “GUINCO” 16 | VERMENTINO, SARDINIA, IT
- SARACCO 15 | MOSCATO D'ASTI, PIEDMONT, IT
- BOTTEGA VINAIA 18 | PINOT GRIGIO, TRENTINO, IT
- CALERA 22 | CHARDONNAY, CENTRAL COAST, CA
- GROVE MILL 18 | SAUVIGNON BLANC, MARLBOROUGH, NZ
- CHATEAU DE SANCERRE 24 | SANCERRE, LOIRE, FR

ROSÉ

- DOMAINE DE LEOS 19 | PROVENCE, FR

CHAMPAGNE & SPARKLING

- POGGIO COSTA 16 | PROSECCO, VENETO, IT
- CORLETO 17 | LAMBRUSCO, EMILIA-ROMAGNA, IT
- LUCIEN ALBRECHT 18 | CREMANT D'ALSACE, FR
- LAURENT PERRIER 29 | BRUT ROSÉ, CHAMPAGNE, FR
- LALLIER R.021 33 | BRUT, MONTAGNE DE REIMS, FR

COCKTAILS & ZERO PROOF

COCKTAILS

ALL COCKTAILS MADE WITH LOCAL, SEASONAL INGREDIENTS AND FRESH JUICES.

- CAMOMILA SPRITZ 20 | GRAND MARNIER, HOUSE MADE ORANGECELLO, CHAMOMILE, PROSECCO
- MEDITERRANEAN MARTINI 25 | KETEL ONE CUCUMBER & MINT VODKA, ST. GERMAIN, LEMON, SIMPLE SYRUP, ROSEMARY
- PRIMO ESPRESSOTINI 24 | KETEL ONE VODKA, MR. BLACK COFFEE LIQUEUR, LINEAGE ESPRESSO
- BERGAMOT & BRAMBLE 24 | WOODFORD RESERVE, GIFFARD CRÈME DE MURE, DEMERARA, ORANGE BITTERS
- STELLALUNA 38 | CASA OBSIDIANA BLANCO TEQUILA, LILLET BLANC, AGAVE, SALINE, ORANGE BITTERS
- CITRUS NEGRONI 22 | CALIFORNIA ORANGE DRUMSHANBO GIN, SOLERNO BLOOD ORANGE LIQUEUR, APEROL, LO-FI SWEET VERMOUTH

ZERO PROOF

- COSTA ROSA 12 | LYRE'S AGAVE, GUAVA, COCONUT, LIME
- PRIMO SODA 11 | SEASONAL SYRUP, FRESH LEMON, SODA WATER

BEER

ON TAP 11

- BREWDOG BREWERY, HAZY JANE, HAZY INDIA PALE ALE, SCOTLAND
- PERONI, LAGER, IT