FALL 2026

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

Il 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