

APERITIVO

Primo Meatballs, yellow polenta, roasted Zellwood corn, Pecorino Romano, grilled crostini 13

Sausage & White Bean Soup, garden tomatoes, spinach, house made Primo sausage, cannellini beans 9

Seasonal Bruschetta, balsamic caramelized onions, goat cheese feta, fresh figs, arugula, prosciutto 11

Gnoccho Fritto, Primo tomato sauce 9

Braised Spanish Octopus, chorizo, chickpea escabeche, garden radish, frisee, onions, peppers 14

Arancini, braised beef, wild mushrooms, carrot puree, Parmigiano-Reggiano 13

Antipasti, cured meats, selection of assorted cheeses 21

PIZZA

Margherita, heirloom tomatoes, mozzarella di bufala, fresh basil, tomato sauce 21

Broccoli Rabe, Kale & Radicchio Pie, caramelized onion, béchamel, sage, Parmigiano-Reggiano 21

Butcher's Pie, salami, calabrese, bacon, tomato sauce, onion, arugula, farm egg 23

INSALATA

Farmer Salad, garden lettuces, house bacon, croutons, soft boiled egg, lemon-parmesan vinaigrette 17

Florida Heirloom Tomato & Burrata Salad, pistachio vinaigrette, pickled fennel, arugula, toasted pistachios 17

Whisper Creek Farm Roasted Beet Salad, beet puree, pickled beets, horseradish herbed ricotta, toasted pistachios, honey Dijon vinaigrette 17

PASTA

Wild Boar Bolognese, casarecce pasta, shaved Parmigiano-Reggiano, grilled ricotta salata 30

Lobster Aglio e Olio Fettuccine, local prawns, wild mushrooms, tomatoes, onions, parmesan, bacon crumbs, lemon zest 40

Linguini Cacio e Pepe, poached egg, wild mushrooms, romanesco, shaved Parmigiano-Reggiano 30

PIATTO PRINCIPALE

Sautéed Scaloppine of Pork Saltimbocca, garlic mashed potatoes, prosciutto, spinach, sage infused mushroom madeira jus 35

Braised Short Rib, butternut squash gnocchi, pickled onions, puffed quinoa, short rib jus 40

Pan Seared Duck Breast, herbed parmesan polenta cake, sautéed garden greens, poached pears, pan jus 36

Chianti Marinated Lake Meadows Chicken, green pea risotto, asparagus, turnips, shaved carrots & asparagus, Chianti pan jus 28

Pan Seared Halibut, crushed potatoes, Brussel sprouts, tomatoes and capers, crispy tomato skin 36

Sea Scallops, Zellwood Corn & Andouille sausage risotto, kale, black puffed Rice, garden tomatoes 36

12oz. Prime NY Strip, roasted corn puree, potato gratin, greens, seared thumbelina carrots, red wine demi 48

*****add local roasted prawns or pan seared scallops to any entrée 12*****

CONTORNI

Seasonal Mixed Grill, carrots, shishito pepper, cauliflower, acorn squash, asparagus 9

Greens & Beans, seasonal white beans, spicy sausage, spinach, tomato sauce 9

Truffle Potatoes, crispy fingerling potatoes, Parmigiano Romano, pickled mustard seed aioli, truffle oil 9

Fried Brussel Sprouts, red pepper jelly 9

Grilled Broccoli Rabe, garlic, Parmigiano Romano 9

20% Gratuity added to parties of 6 or more, \$4 split charge, 10/05/18

*Chef/Proprietor ~ Melissa Kelly, Chef de Cuisine ~ Eric Santiago, General Manager ~ Michael McGuire
At PRIM® we source our food from responsible growers and producers that practice sustainable methods of farming. We buy local and organic whenever possible. If you have any concerns regarding food allergies, please alert your server prior to ordering.*

WINES BY THE GLASS

SPARKLING

Acinum, Extra Dry, Prosecco, Veneto 12/48

Coppo, "Moncalvina" Moscato D'Asti Piedmont 10/40

Laurent-Perrier, Brut Champagne, Tours-sur-Marne 187ml 33

ROSE

Maison Saleya, Rosé, Côtes de Provence 11/44

WHITES

Heinz Eifel, Kabinett Riesling, Mosel River Valley 12/48

San Giorgio, Pinot Grigio, Veneto 14/56

Feudi di San Gregorio, Fiano di Avellino, Campania 12/48

Terredora di Paolo, Falanghina Irpinia, Campania 12/48

Roth Estate, Sauvignon Blanc, Sonoma County 16/64

Drouhin Vaudon, Chardonnay, Chablis, Burgundy 15/60

Nozzole, "Le Bruniche" Chardonnay, Tuscany 14/56

Cakebread Cellars, Chardonnay, Napa Valley 27/108

Alain Chavy, Chardonnay, Puligny-Montrachet, Burgundy 50/200

REDS

Talley Vineyards, Pinot Noir, Arroyo Grande Valley 18/72

King Estate, Pinot Noir, Willamette Valley 19/76

Batasiolo, Barbera d'Alba, Piedmonte 14/56

Cantine Colosi, Rosso Sicilia, Sicily 12/48

Gagliole, Rubiolo, Chianti Classico, Tuscany 15/60

Vina Cobos, Malbec, Felino, Mendoza [by Paul Hobbs] 15/60

La Valentina, Montepulciano d'Abruzzo, Abruzzo 12/48

Carrara, Vino Nobile di Montepulciano, Tuscany 17/68

Damilano, Barolo, Leciñquevigne, Piedmonte 32/128

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

Sansonina, Cabernet Sauvignon, Evaluna, Veneto 16/64

Emblem, Cabernet Sauvignon, Napa Valley 20/80

Cantele, Amativo, Puglia [Amarone of Southern Italy] 25/100

Hall, Cabernet Sauvignon, Napa Valley 25/100

Austin Hope, Cabernet Sauvignon, Paso Robles 28/112

Sartori di Verona, Amarone de Valpolicella, Veneto 35/140

Halter Ranch, Cabernet Blend, Ancestor, Paso Robles 32/128

Stag's Leap, Cabernet Sauvignon, Artemis, Napa Valley 43/172

SIGNATURE COCKTAILS

Primo Sangria 12

Our best seller, available in red, white, rosé, house made sangria with seasonal ingredients

Spritz & Giggles 14

Prosecco, Luxardo Bitter Bianco, citrus soda, fresh orange

Bourbon Pecan Pie 18

Buffalo Trace Kentucky Straight Bourbon Whiskey, Evangeline's Praline Pecan Liqueur, almond milk, pecan crumble

Pumpkin Spice Latte Martini 15

Van Gogh Double Espresso Vodka, Pumpkin spice liquor, Godiva™ White Liqueur

Oskar Blues

Mamas Little Yella Pils 8.5

Oskar Blues Brewery, 4.7%, Boulder CO

Wynwood La Rubia

Blond Ale 8.5

Wynwood Brewing, 5.0, Miami FL

Sailfish White Marlin

Wit Witbier 8.5

Sailfish Brewing Co., 5%, Fort Pierce FL

Infinite West Floridian

Belgian Quad Ale 16

Infinite Ale Works, 10.5%, Ocala FL

Rogue Dead Guy Ale

Maiibock 8.5

Rogue Ales, 6.5%, Newport OR

Fall for You 18

Fall inspired house infused Bourbon, fresh lemon juice, house made apple cider

Our Chocolate Martini 16

Van Gogh Dutch Chocolate Vodka, White & Dark Godiva Liqueur

Venetian Lemonade 15

Banyan Reserve vodka made in St. Petersburg FL, fresh lemon, sparkling wine, garden rosemary

Lemon Grass Margarita 16

Florida Kush Blue Agave spirit made in Fort Lauderdale FL, house made lemon grass syrup, fresh lime juice

BEER

Menabrea 150° Amber Lager 10

Bira Menabrea, 5%, Biella Italy

Duke's Cold Nose Brown Ale 8.5

Bold City Brewery, 5%, Jacksonville FL

Big Storm Oktoberfest

Märzen Lager 8.5

Big Storm Brewing Company, 6.4%, Pinellas Park FL

Pair O' Dice Lowball IPA 8.5

Pair O' Dice Brewing Co., 5%, Clearwater, FL

Dogfish Head 90 Minute IPA 9.5

Dogfish Head Brewery, 9.0%, Milton DE

Coppertail Night Swim Porter 8.5

Coppertail Brewing Co., 6.2%, Tampa FL

Wine Thyme 12

Malty lemon, white wine, house made thyme and blackberry syrup

Birds and the Bees 15

Cathead Vodka, St. Germain, Royal Mead made in St. Petersburg FL, fresh lemon juice

Pomegranate Lemon Drop 14

Limoncello, Pom liquor, fresh lemon, served up

Just Peachy 12

Enchanted Rock Peach Vodka, Moscato D'Asti, garden basil

Moretti La Rossa Doppelbock 8.5

Bira Moretti, 7.2%, Udine Italy

Chimay Cinq Cents

Abbey Tripel 15

Bieres de Chimay, 8.0%, Belgium

Chouffe Houblon Dobbelen IPA

Tripel Belgian Strong Ale 11.5

Brasserie d'Achouffe, 9.0%, Belgium

Stella Artois Pale Lager 8.5

Stella Artois, 4.8%, Belgium

Peroni Nastro Azzurro 8.5

Peroni Brewing, 4.7% | Roma, Italy

Surplus Honey Pale Ale 8.5

Big Storm Brewery, 5.5%, Pinellas Park FL