

## APERITIVO

**Primo Meatballs**, yellow polenta, roasted Zellwood corn, Pecorino Romano, grilled crostini 14

**Sweet Corn & Basil Soup**, house bacon, rock shrimp and basil oil 10

**Seasonal Bruschetta**, balsamic caramelized onions, goat cheese feta, fresh pears, arugula, prosciutto 12

**Spanish Braised Octopus**, sweet pea puree, farm quail egg, chorizo, marinated olives, pickled potatoes 17

**Antipasti**, cured meats, selection of assorted cheeses 21

**Black Pepper Crusted Beef Carpaccio**, parmesan cheese, roasted pepper, crispy leeks, arugula, lemon zest, black onion char, pine nuts 18

## PIZZA

**Margherita**, heirloom tomatoes, mozzarella di bufala, fresh basil, tomato sauce 22

**Shishito Pepper & Charred Corn Pizza**, basil pesto béchamel, red onion, lardon, lemon zest, ricotta salata 22

**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 & Cantaloupe Salad**, burrata, eggplant puree, butter roasted pine nuts, white balsamic vinaigrette, fennel, levain crisp 17

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

## PASTA

**Wild Boar Bolognese**, fusili pasta, shaved Parmigiano-Reggiano, grilled ricotta salata 33

**Smoked Chicken Fettuccini**, tomatoes, green & white onions, asparagus, pesto, shaved Parmigiano-Reggiano 32

**Campanelle Cacio e Pepe**, poached egg, wild mushrooms, broccolini, shaved Parmigiano-Reggiano 31

**Linguini alle Vongole**, little neck clams, tomatoes, Primo sausage & Cape Canaveral rock shrimp 35

## PIATTO PRINCIPALE

**Sautéed Scallopine of Pork Saltimbocca**, garlic mashed potatoes, prosciutto, spinach, sage infused mushroom madeira jus 36

**12oz. Bone-In Pork Chop**, apple puree, fried sunchokes, roasted onions & apples, shishito pepper, pork jus 36

**Marinated Lake Meadows Chicken**, mushroom risotto, asparagus, turnips, chicken jus 30

**Pan Seared Mahi Mahi**, cauliflower puree, asparagus, blackened cauliflower, Iberico ham, smoked tomato butter, black tuille 36

**Sea Scallops**, lump crab & saffron risotto, chorizo, green beans & garden tomatoes 38

**12oz. Prime NY Strip**, roasted corn puree, potato gratin, greens, thumbelina carrots, red wine demi 49

**\*\*\*add shrimp or pan seared scallops to any entrée 12\*\*\***

## CONTORNI

**Seasonal Mixed Grill**, carrots, shishito pepper, cauliflower, summer squash, asparagus 12

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

**Truffle Potatoes**, crispy fingerling potatoes, Parmigiano Romano, pickled mustard seed aioli, truffle oil 11

**Fried Brussel Sprouts**, red pepper jelly 10

**Grilled Broccoli Rabe**, garlic, Parmigiano Romano 9

**20% Gratuity added to parties of 6 or more, \$4 split charge, 8/20/19**

*Chef/Proprietor ~ Melissa Kelly, Chef de Cuisine - Eric Santiago*

*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*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the customer's risk of foodborne illness.*

# 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

**Leone de Castris**, Five Roses, Salento Rosé 15/60

## WHITES

**House White**, Rocca delle Macie, Vernaccia, Tuscany 11/44

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

**San Giorgio**, Pinot Grigio, Veneto 14/56

**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

**House Red**, Cantine Colosi, Rosso Sicilia, Sicily 12/48

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

**King Estate**, Pinot Noir, Willamette Valley 19/76

**Batasiolo**, Barbera d'Alba, Piedmonte 14/56

**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, Lacinquevigne, 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

**Hall**, Cabernet Sauvignon, Napa Valley 25/100

**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

**Col Solare**, Cabernet Sauvignon, Yakima Valley 28/112

**The Pessimist**, Red Blend, Paso Robles 15/60

## 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*

### **Primo Royale 12**

*Crème de framboise Combier topped with prosecco*

### **Grandma's Apple Pie 14**

*House-made apple shrub, caramel, Plantation XO Rum, House infused cinnamon vodka*

### **Bourbon Mule 14**

*Knob Creek Bourbon, King's Ginger Liqueur, club soda*

### **Campside Old Fashioned 16**

*Whistlepig PiggyBack rye, High West Campfire whiskey, chestnut honey, campfire bitters*

### **Leisure Time 15**

*Lychee Nigori sake, nurchetto apple liqueur, Ketel One vodka*

### **Pango Tango 11**

*Pango rum, pineapple juice, freshly squeezed lime juice*

### **Passion Fruit Margarita 15**

*Florida Kush Blue Agave spirit made in Fort Lauderdale FL, passion fruit juice, fresh lime juice*

### **Birds and the Bees 15**

*Cathead Vodka, St. Germaine, honey shrub, fresh lemon juice*

### **Pomegranate Lemon Drop 14**

*Limoncello, Pom liqueur, fresh lemon, served up*

### **Just Peachy 12**

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

## BEER

### **Black Widow Blackberry Hard Cider 9**

*Original Sin, 6.0% Lafayette, NY*

### **Hobo Life Session IPA 8.5**

*Lord Hobo Brewing Co, 4.5%, Woburn, MA*

### **Surplus Honey Pale Ale 16oz 8.5**

*Big Storm Brewery, 5.5%, Pinellas Park FL*

### **Menabrea 150° Amber Lager 10**

*Bira Menabrea, 5.0%, Biella Italy*

### **Duke's Cold Nose Brown Ale 8.5**

*Bold City Brewery, 5.0%, Jacksonville FL*

### **Night Swim Porter 8.5**

*Coppertail Brewing Co., 6.2% Tampa, FL*

### **Dogfish Head 90 Minute IPA 9.5**

*Dogfish Head Brewery, 9.0%, Milton DE*

### **Moretti La Rossa Doppelbock 8.5**

*Birra 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*

### **Rogue Dead Guy Ale Maibock 8.5**

*Rogue Ales, 6.5%, Newport OR*