

APPETIZERS

SOUP OF THE DAY 11

GARLIC BREAD

TOASTED BRIOCHE SLICES WITH BUTTER AND GARLIC CREAM 9
ADD CHEESE 1

PRIMO'S ALL BEEF MEATBALLS

GROUND BEEF SPECIAL SPICES IN SAN MARZANO TOMATO SAUCE, BASIL AND WHIPPED RICOTTA CHEESE 21

CALAMARI WITH ZUCCHINI

WILD CALAMARI WITH ZUCCHINI FRIED TO PERFECTION, SERVED WITH SPICY MARINARA SAUCE 23

CHICKEN WINGS

JUMBO CHICKEN WINGS SERVED WITH YOUR CHOICE OF BUFFALO OR BBQ SAUCE 19
ADD FRIES 4

TUNA TARTARE*

ASIAN STYLE TUNA SERVED WITH AVOCADO, CUCUMBER, CHIVES OIL AND TRUFFLE CREAM 25

BRUSCHETTA POMODORO

TOASTED BREAD (3 PCS) CHERRY TOMATOES, GARLIC, BASIL, OREGANO AND EXTRA VIRGIN OLIVE OIL 12
ADD: ANCHOVIES 4 STRACCIATELLA 3 BASIL PESTO 2 PARMA HAM 4

SALAD

WEDGE OF ICEBERG

ICEBERG WITH CRISPY SMOKED BACON, BLUE CHEESE, CHERRY TOMATOES AND RANCH DRESSING (GF) 21

SPINACH & PEAR

BABY SPINACH, GOAT CHEESE, SLICED PEAR, CARAMELIZED PECAN, DRIED CRANBERRIES, CHERRY TOMATOES AND HONEY MUSTARD DRESSING (V), (GF) 21

MEDITERRANEAN SALAD

HEARTS OF ROMAINE, GREEK FETA, TOMATO, CUCUMBER, GAETA BLACK OLIVES, PICKLED PEPPERONCINI, RED ONION AND HOUSE DRESSING (V), (GF) 21

CLASSIC CAESAR SALAD

ROMAINE HEARTS, CROUTONS, SHAVED PARMESAN AND HOMEMADE CAESAR DRESSING (V) 19

HOUSE SALAD

MIXED GREENS, RED ONIONS, CUCUMBER, CHERRY TOMATOES AND ITALIAN DRESSING (V), (GF) 17

ADD ON: CHICKEN 11 | SHRIMP 12 | SALMON 12 | SKIRT STEAK 11 | AHI TUNA 12

ALL NATURAL JUICY ROTISSERIE CHICKEN

MARINATED FOR 24 HOURS IN OUR MARINADE WITH MIXED SPICES AND FLAVORS TO GIVE IT TASTE AND TENDERNESS

HALF CHICKEN 22 / WHOLE CHICKEN 35
2 SIDES OF YOUR CHOICE FROM OUR SIDES SELECTION

SIDES

BROCCOLI, SEASONAL VEGETABLES, TRUFFLE FRIES 9

BLACK BEANS, WHITE RICE, MASHED POTATOES 5

ROASTED POTATOES, FRENCH FRIES, SWEET POTATOES FRIES

SAUTEED SPINACH, MUSHROOMS 7

BURGER / SANDWICH

ALL BURGERS ARE HANDCRAFTED WITH PREMIUM BLACK ANGUS BEEF. SERVED ON BRIOCHE BUN. SERVED WITH FRENCH FRIES OR HOUSE SALAD.

DOUBLE CHEESE

GROUND BEEF PATTY, DOUBLE OLD CHEDDAR, PICKLES AND KETCHUP 20

THE GRAND CHICKEN SANDWICH

CHICKEN BREAST, BACON, MOZZARELLA, LETTUCE, RED ONION, TOMATO, HERB MAYO 21

MAHI MAHI SANDWICH

BLACKENED MAHI MAHI FILLET, LETTUCE, RED ONION, TOMATO AND SPICY MAYO 25

CLASSIC BURGER

GROUND BEEF PATTY, LETTUCE, TOMATO AND RED ONION 22

ADD ONS: BACON 4 | CHEDDAR 3 | MOZZARELLA 3 | MUSHROOM 3 | GRILLED ONION 2 | FRIED EGG 2 | AVOCADO 3

* IF YOU HAVE A FOOD ALLERGY OR A SPECIAL DIETARY REQUIREMENT PLEASE INFORM A MEMBER OF STAFF. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

PASTA



HOMEMADE POTATO GNOCCHI

WITH GENOVESE PESTO (V) OR BOLOGNESE SAUCE OR ALFREDO SAUCE (V) OR MARINARA SAUCE (V) 26

SPAGHETTI & MEATBALLS

SPAGHETTI IN PRIMO'S MARINARA SAUCE WITH HOMEMADE BRAISED BEEF MEATBALLS 25

SEAFOOD SPAGHETTI

DAILY SELECTION OF DESHELLED SAUTEED SEAFOOD, GARLIC AND WHITE WINE, CHERRY TOMATOES FINISHED WITH LOBSTER CREAM 38 (WITH CARNAROLI RISOTTO 40)

MACCHERONI ALLA VODKA

HOMEMADE MACCHERONI IN A CREAM SAUCE, SPLASH OF MARINARA AND A SHOT OF VODKA (V) 24

ADD BACON 5

LASAGNA BOLOGNESE

OVEN BAKED PASTA LAYERED WITH BEEF BOLOGNESE, BECHAMEL SAUCE, MOZZARELLA AND PARMESAN CHEESE 24

FETTUCCINE PRIMOS

OUR SIGNATURE PINK SAUCE MADE WITH BACON, CHICKEN BREAST, MUSHROOMS, CHERRY TOMATOES, BASIL AND PARMESAN CHEESE 30

RIGATONI BOLOGNESE

PRIME GROUND ANGUS BEEF SLOW COOKED FOR 5 HOURS IN SAN MARZANO TOMATO AND ITALIAN HERBS 25

FETTUCCINE ALFREDO

FETTUCCINE IN A CREAMY PARMESAN SAUCE (V) 22

ADD ON: CHICKEN 11 | SHRIMP 12 | SALMON 12 | SKIRT STEAK 11 | AHI TUNA 12

MAIN COURSE



ATLANTIC GRILLED SALMON

SIMPLY GRILLED FILLET OF SALMON, SERVED WITH ONE SIDE OF YOUR CHOICE (GF) 37

GRILLED PRIME BEEF RIB EYE

MARINATED AND GRILLED SERVED WITH ONE SIDE OF YOUR CHOICE (GF) 55

CHICKEN PARMIGIANA

FRIED CHICKEN BREAST TOPPED WITH PRIMO'S MARINARA, MOZZARELLA SERVED WITH MACCHERONI MARINARA SAUCE 31

GRILLED WHOLE BRANZINO

PAN-SEARED WHOLE BRANZINO, SERVED WITH ONE SIDE OF YOUR CHOICE 42

GRILLED BEEF SKIRT STEAK

US BLACK ANGUS BEEF, MARINATED AND GRILLED SERVED WITH ONE SIDE OF YOUR CHOICE (GF) 40

SAUCE

ALL OUR SAUCES ARE HOMEMADE AND SERVED ON THE SIDE

PICCATA SAUCE, MUSHROOM SAUCE, GRAVY SAUCE, SPICY MARINARA, BASIL PESTO SAUCE 5

BLUECHEESE SAUCE, MARSALA SAUCE 6

PIZZA

PEPPERONI PIZZA

ITALIAN PEPPERONI, TOMATO SAUCE AND MOZZARELLA CHEESE 22

ADD CHICKEN 4

PRIMO'S PIZZA

TOMATO SAUCE, TUSCAN SAUSAGE, FIOR DI LATTE CHEESE CARAMELIZED ONION, RICOTTA BASIL AND EXTRAVIRGIN OLIVE OIL 23

PROSCIUTTO PIZZA

TOMATO SAUCE, CURED PARMA HAM, MOZZARELLA CHEESE, ARUGULA AND SHAVED PARMESAN 24

MARGHERITA PIZZA

FIOR DI LATTE CHEESE, TOMATO SAUCE, FRESH BASIL AND EXTRAVIRGIN OLIVE OIL (V) 19

VEGETERIAN

SAN MARZANO TOMATO, MOZZARELLA CHEESE, SEASONAL VEGETABLES, BASIL, OLIVE OIL 22

FOCACCIA

HOMEMADE SAVORY FLATBREAD WITH SALT, ROSEMARY & EXTRAVIRGIN OLIVE OIL (V) 10

ADD PARMA HAM 8

A 20% SERVICE CHARGE IS ADDED TO ALL CHECKS TO SUPPORT OPERATIONS, INCLUDING EMPLOYEE WAGES, A PORTION OF THIS SERVICE CHARGE WILL BE DISTRIBUTED TO ELIGIBLE SERVICE EMPLOYEES

COCKTAIL LIST

TITO'S MULE 21

TITO'S VODKA, LIME JUICE, GINGER BEER.

PANTERA ROSA 20

CACHACA, LIME JUICE, SWEETENED GUAVA PUREE..

ONLY FANS 16

ABSOLUTE JALAPENO VODKA, SWEETENED PASSION FRUIT PUREE, LIME JUICE

HUGO SPRITZ 14

MINT, LIME. ELDERFLOWER LIQUOR, PROSECCO

PRIMOS' MARTINI 17

VODKA, WATERMELON PUCKER, DASH OF OJ, TRIPLE SEC

SHAKEN PINA COLADA 16

WHITE RUM, COCONUT CREAM, PINEAPPLE JUICE.

LAZY RABBIT 19

MEZCAL, SWEETENED MANGO PUREE, FRESH LIME JUICE.

THE NO-NAME 19

FRESH MUDDLED CUCUMBER PIECES, GIN, LIME JUICE, SYRUP, PROSECCO.

PRIMO'S ESPRESSO MARTINI 18

VODKA, ESPRESSO COFFEE, IRISH CREAM, COFFEE LIQUOR.

SMOKEY OLD FASHIONED 25

RYE BOURBON, ORANGE BITTERS, AROMATIC BITTERS, SYRUP, SMOKED WITH CHERRY WOOD

BOULEVARDIER 16

ELIJAH CRAIG BOURBON, SWEET VERMOUTH MARTINI, CAMPARI, FRESH ORANGE

APEROL SPRITZ 14

APEROL, PROSECCO, SODA WATER

MARGARITA TIME

OUR MARGARITAS ARE CRAFTED WITH REPOSADO TEQUILA FROM LOS ALTOS DE JALISCO, OFFERING A SMOOTH, WELL-BALANCED CHARACTER. AGED IN OAK BARRELS, IT BRINGS WARM NOTES OF VANILLA, LIGHT SPICE, AND COOKED AGAVE, ADDING DEPTH AND ELEGANCE TO EVERY SIP

LEYENDA MEXICANA 21

TEQUILA, TRIPLE SEC, ST. GERMAINE, FRESH LIME JUICE, BLACKBERRY PUREE.

SPICY MANGO 16

TEQUILA, MANGO PUREE, LIME JUICE, SPICY TAJIN RIM, SPLASH OF SODA

WATERMELON & BLACKBERRIES 16

TEQUILA, LIME JUICE, FRESH BLACKBERRIES, WATERMELON LIQUOR, SYRUP

TROPICAL 15

TEQUILA, COCONUT CREAM, PINEAPPLE JUICE, LIME JUICE, SYRUP

PASSION FRUIT 16

HOUSE TEQUILA, PASSION FRUIT PUREE, MINT, LIME JUICE, SYRUP, SPLASH OF SODA

JALAPENO PEACH 15

HOUSE REPOSADO, PEACH JUICE, LIME JUICE, FRESH JALAPENO, SPLASH OF SODA

a 20% Service Charge is added to all checks to support operations, including employee wages, a portion of this service charge will be distributed to eligible service employees