

ANTIPASTI

Primo Meatballs, yellow polenta, roasted corn, pecorino romano, grilled crostini 16

Calamari, kalamata olives, basil, lemon aioli 18

Stracciatella Caprese, grilled focaccia, confit garlic, caponata, garden tomato, black truffle 15

Charcuterie, cured meats, selection of assorted cheeses 27

Mascarpone Hazelnut Agnolotti, brown butter, sage 18

PIZZA

Margherita, heirloom tomatoes, mozzarella di bufala, fresh basil, tomato sauce 23

Butcher's Pie, salami, calabrese, bacon, tomato sauce, onion, arugula, farm egg 25

Sausage Ricotta Pie, pecorino romano, stracciatella, broccoli rabe, tomato sauce 25

Bianca, prosciutto, garlic béchamel sauce, artichokes, green olives 23

INSALATA

Farmer Salad, garden lettuces, house bacon, croutons, soft boiled egg, lemon-parmesan vinaigrette 19

Baby Kale, croutons, pecorino, white anchovies, caesar 18

Charred Octopus, cherry tomato, asparagus, garden onion, lemon vinaigrette 20

PASTA

Casarecce, primo sausage, broccoli rabe, parmigiana-reggiano, ricotta salata, garden herbs 30

Linguini, short rib, garden herbs, shishito peppers, stracciatella 31

Herb Gnocchi, farm tomato, mushrooms, smoked lamb 30

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

PIATTO PRINCIPALE

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

Grilled Pompano Beach Swordfish, bacon potato pave, caponata, garden pesto, lemon butter sauce 36

Smoked Lamb Shank, wild mushroom risotto, black truffle, lamb jus 38

Bone-In Beef Tenderloin, seared foie gras, potato gnocchi, thumbelina carrots, shishito peppers, black truffle, armagnac reduction 85

Ribeye, carrot puree, brussel sprouts, beet tuile, blackberry infused beef jus 49

add local roasted prawns to any entrée 12, add Maine lobster tail 20

CONTORNI

Seasonal Mixed Grill, sourced from primo garden and whisper creek farm 14

Greens & Beans, seasonal white beans, spicy sausage, spinach, tomato sauce 11

Grilled Broccoli Rabe, garlic, Parmigiano-Reggiano 11

Brussel Sprouts, mascarpone crème, Primo bacon 11

20% gratuity added to parties of 6 or more, \$4 split charge, 1/22/21

Chef/Proprietor ~ Melissa Kelly, Chef de Cuisine - Ulas Peksun, Restaurant Manager - Anna-Claire Pierce

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

PRIMO

WINES BY THE GLASS

REDS

- House Red, Cantine Colosi, Rosso Sicilia, Sicily 14/56
- Camigliano, Rosso di Montalcino, Tuscany 15/60
- Castello dei Rampolla, Chianti Classico, Tuscany 25/100
- Sartori, Pinot Noir, Lombardy 16/64
- MAAL "Biuiful", Malbec, Mendoza 18/72
- Château Greysac, Cru Bourgeois, Médoc 16/64
- Justin Cabernet, Cabernet Sauvignon, Paso Robles 18/72
- Emblem, Cabernet Sauvignon, Napa Valley 20/80
- Stag's Leap Artemis, Cabernet Blend, Napa Valley 35/140
- North By Northwest, "NXNW", Red Blend, Columbia Valley 14/56

ROSE

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

SPARKLING

- Le Contesse, Brut, Prosecco, Veneto 14/56
- Scagliola "Primo Bacio", Moscato D'Asti, Piedmont 15/60
- Villa Di Corlo, Lambrusco, Emilia Romagna 15/60

WHITES

- House White, Cusumano Insolia, Bianco, Sicily 12/48
- Rocca delle Macie, Vernaccia, Tuscany 14/56
- Torrediluna, Pinot Grigio, Trentino 12/48
- Legende, Sauvignon Blanc Blend, Bordeaux 14/56
- Roth Estate, Sauvignon Blanc, Sonoma County 16/64
- Terredora di Paolo, Falanghina Irpinia, Campania 14/56
- Mer Soleil Reserve, Chardonnay, Central Coast 16/64

SIGNATURE COCKTAILS

Pamatini 18

Pama liquor, Arvero Limoncello, sugar rim

Winter Cosmo 18

Banyan vodka, orange combier, lime, white cranberry

Grandma's Apple Pie 18

Panama-Pacific Rum, cinnamon infused vodka, house made apple shrub

Primo Sangria 16

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

Spritz & Giggles 16

Prosecco, citrus soda, fresh orange, choice of: Lillet blanc or rouge

Mezcal Mule 18

Del Maguey Vida mezcal, King's ginger liqueur, lemon

Campside Old Fashioned 18

Old Scout bourbon, High West Campfire whiskey, chesnut honey, angostura bitters

Bourbon Pecan Pie 18

Buffalo Trace bourbon, Praline pecan liqueur, almond milk, candied pecans

BEER

Stone IPA 8.5

Stone Brewing, 6.9%, Escondido, CA

Hobo Life Session IPA 8.5

Lord Hobo Brewing Co, 4.5%, Woburn, MA

Bench Life Premium Lager 9

Green Bench Brewing Co. 4.6%, St. Petersburg, FL

Surplus Honey Pale Ale 16oz 8.5

Big Storm Brewery, 5.5%, Pinellas Park FL

Tampa Style Lager 9

Cigar City Brewing, 4.5%, Tampa FL

Menabrea 9

Menabrea Brewing, 5.0%, Italy

Peroni Nastro Azzurro 9

Peroni Brewing, 4.7% | Roma, Italy

Chouffe Houblon Dobbelen IPA

Tripel Belgian Strong Ale 9

Brasserie d'Achouffe, 9.0%, Belgium

Stella Artois Pale Lager 9

Stella Artois, 4.8%, Belgium