

APERITIVO

- Primo Meatballs**, yellow polenta, roasted Zellwood corn, Pecorino Romano, grilled crostini 14
- Tuscan Bean Soup**, smoked ham hock, black eyed peas & cannellini beans, spinach, garden herbs 11
- Seasonal Bruschetta**, duck confit, straciatella, wild mushrooms, arugula, cured duck yolk 12
- Spanish Braised Octopus**, sweet pea puree, farm quail egg, chorizo, marinated olives, pickled potatoes 17
- Antipasti**, cured meats, selection of assorted cheeses 23

PIZZA

- Margherita**, heirloom tomatoes, mozzarella di bufala, fresh basil, tomato sauce 22
- Wild Herbed Mushroom Pizza**, roasted garlic, caramelized onions, truffled fresh ricotta, garden basil 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
- Heirloom Tomato Salad**, white bean hummus, artichokes, olives, toasted pine nuts, red onion vinaigrette 17
- Whisper Creek Farm Roasted Beet Salad**, beet puree, pickled beets, horseradish herbed cottage cheese, toasted pistachios, honey Dijon vinaigrette 17

PASTA

- Pork & Beef Bolognese**, fusili pasta, cured meats, shaved Parmigiano-Reggiano, ricotta salata 33
- Smoked Chicken Cassarecce**, peas, mushrooms, Parmigiano-Reggiano, Primo bacon crumble 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 Royal Red shrimp 35

PIATTO PRINCIPALE

- Sautéed Scaloppine 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 Chicken**, mushroom risotto, asparagus, turnips, chicken jus 30
- Pan Seared Red Snapper**, confit herbed marble potatoes, broccoli rabe, romesco 36
- Sea Scallops**, Primo bacon, forbidden rice, roasted romanesco, brown butter carrot puree 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, acorn squash, asparagus 12
- Greens & Beans**, seasonal white beans, spicy sausage, spinach, tomato sauce 9
- Truffle Potatoes**, crispy fingerling potatoes, Parmigiano-Reggiano, pickled mustard seed aioli, truffle oil 11
- Fried Brussel Sprouts**, red pepper jelly 10
- Grilled Broccoli Rabe**, garlic, Parmigiano-Reggiano 9

20% Gratuity added to parties of 6 or more, \$4 split charge, 1/10/20

Chef/Proprietor ~ Melissa Kelly, Chef de Cuisine – Eric Santiago, Restaurant Manager – Anna-Claire Pierce
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

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, Leciñquevigne, Piedmonte 32/128

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

Rosso di Montalcino, Camigliano 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

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

Primo Royale 12

Crème de framboise Combier topped with prosecco

Chocolate Mintini 14

Dark & White Chocolate Godiva liqueur, Banyan Reserve vodka, crème de menthe

Winter Mule 14

Brandy, house infused cinnamon vodka, Mt. Gay rum, ginger beer

Campside Old Fashioned 16

Knob Creek bourbon, High West Campfire whiskey, chestnut honey, campfire bitters

Maple Splash 15

Florida Mermaid Aged Rum, house infused cinnamon vodka, maple syrup, nutmeg & cinnamon spices

Coquito 14

Traditional holiday beverage made with Bacardi, Gosling's rum, cream of coconut, condensed milk, cinnamon & vanilla

Cranberry Margarita 15

1800 Silver Tequila, freshly pressed cranberries, lime juice

Birds and the Bees 15

Cathead Vodka, St. Germaine, local honey, fresh lemon juice

Pomegranate Lemon Drop 14

Limoncello, Pama pomegranate liqueur, fresh lemon, served up

Just Peachy 12

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

BEER

Tampa Style Lager 8.5

Cigar City Brewing, 4.5%, Tampa FL

Hobo Life Session IPA 8.5

Lord Hobo Brewing Co, 4.5%, Woburn, MA

Black Widow Blackberry

Hard Cider 9

Original Sin, 6.0% Lafayette, NY

Bourbon County Brand Stout

2019 16.9oz 29

Goose Island Beer Co., 14.7%, IL

Surplus Honey Pale Ale 16oz 8.5

Big Storm Brewery, 5.5%, Pinellas Park FL

Stone IPA 8.5

Stone Brewing, 6.9%, Escondido, CA

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