



**PRIMO's**

## SMALL PLATES

### CALAMARI

*Semolina breaded calamari, shishito peppers,  
sweet onion, lemon aioli \$16*

### ARANCINI

*Aged provolone, mushrooms,  
arrabiatta sauce \$14*

### MEATBALLS

*Tomato ragu, parmesan, basil \$14*

### STEAMED MUSSELS

*Steamed mussels, white wine,  
tomato broth, shallot, focaccia \$18*

### BURRATA

*Spicy Salami, Italian olives, sweet drop peppers,  
toasted focaccia \$17*

## SANDWICHES

*served with caesar salad*

### CHICKEN PARMIGIANA SANDWICH

*Focaccia bread, marinara sauce,  
mozzarella, basil \$18*

### SALAMI HOAGIE

*Salami, olive tapenade spread, burrata cheese,  
roasted pepper, basil verde, balsamic glaze \$16*

### GORGONZOLA

*Gorgonzola crumbles, Marcona almonds,  
pickled shallots, dried apricots, blueberries,  
creamy Italian dressing \$16*

## ENTREES

### PRIMOS' BREAKFAST

*Two eggs, Italian sausage, home fries,  
roasted pepper \$16*

### EGGS BENIDICTO

*Poached eggs, focaccia, tomato  
hollandaise, home fries \$17*

### LEMON RICOTTA PANCAKES

*Blueberries, lemon curd \$15*

### STEAK & EGGS

*Seared flat iron steak, sunny eggs, roasted peppers,  
tomato hollandaise, home fries \$32*

### BAKED EGGS

*Tomato & white bean broth, Italian sausage,  
spinach, focaccia, parmesan breadcrumbs \$18*

### PORCHETTA HASH

*Two eggs, pepper & onion sofrito,  
tomato hollandaise \$17*

### RIGATONI BOLOGNESE

*Bolognese ragu, rigatoni, parmesan,  
extra virgin oil, \$24 add egg \$*

## SALADS

### CAESAR

*Garlic croutons, parmesan, lemon \$12*

## PIZZA

### MARGARITA

*Tomato, mozzarella, basil \$18*

### DOUBLE PEPPERONI

*Mozzarella, parmesan \$19*

### ITALIANO

*Sausage, roasted peppers, sweet  
onion, mozzarella, basil \$21*

### BIANCO

*Cream, parmesan, mozzarella, sweet  
drops, peppers, olives, onion, mushrooms  
balsamic glaze \$20*

### SUPREMO

*Pepperoni, sausage, sweet pepper,  
mushroom, green olive, sweet onion \$22*

### SPICY SALAMI

*Spicy salami, ricotta, hot honey,  
caramelized onion puree, basil \$22*

### GARDEN

*Tomatoes, hearts of palm, shredded carrot,  
white balsamic vinaigrette. \$12*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness; especially if you have a medical condition.*



PRIMO's

## WINE BY THE GLASS/BOTTLE

### WHITES

#### PINOT GRIGIO SAN PIERTO

*Veneto 2023 \$11/40*

#### TREBBIANO MAZZAROSA

*Abruzzo 2023 \$12/42*

#### CHARDONNAY BLEND PAOLO SCAVINO

*Piedmont \$13/45*

### PROSECCO

*Poggio Costa Brut \$11/40*

### REDS

#### CHIANTI BONACCHI

*Tuscany 2023 \$11/40*

#### NERO D'AVOLA TERRE NORMANE

*Sicily 2020 \$12/42*

#### PRIMITIVO CALX

*Puglia 2021 \$13/48*

#### VALPOLICELLA TORRE DORTI

*Veneto 2020 \$15/54*

#### NEBBIOLO GIACOMO GRIMALDI

*Piedmont 2022 \$16/60*

### ROSE

#### JULIET ROSE

*Provance \$11/40*

## ON TAP

*High Wheel*

### BETTY

*\$7*

### IRISH RED

*\$8*

### HEFEWEIZEN

*\$8*

## CAN/BOTTLE

### LAKEWOOD PILSNER

*Garland Texas \$6*

### TORRENTE PALE ALE

*Italy \$7*

## NON ALCOHOLIC

*Cucumber & Mint Fizz \$7*

*Luxardo Limeade \$7*

*Sorrento Cream \$7*

*Coffee • Tea \$4*

*Moka Pot Coffee \$7*

*Bottled Sodas \$6*

## MIMOSA PACKAGE

*One Bottle of Bubbles, Two Juices \$28*

## COCKTAILS

### SOUTHSIDE SA

*Gin, Mint, Cucumber, Lime \$14*

### DOLCE VITA

*Aperol, Blood Orange Liqour, Bubbles \$12*

### BASIL COAST

*Rum, Lemon, Pineapple, Basil \$13*

### LIMONCELLO MARG

*Tequila, Limoncello, Lemon \$13*

### DESERT AND THE TEA

*Smokey Mezcal, Spiced Chai syrup, Tiki Bitters \$13*

### PEAR NOCE

*Vodka, Lemon juice, Spiced Pear*

*Brown Sugar syrup \$13*

### BURNT GOLD

*Rye, Clarified Banana syrup, Frangelico, Chocolate*

*Bitters, Frangelico soaked cherries \$14*