



PRIMO's

APPETIZERS

GARLIC BREAD KNOTS

Butter, parmesan, parsley, marinara \$9

ARANCINI

*Aged provolone, mushroom
and arrabiatta sauce \$14*

CALAMARI

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

MEATBALLS

Tomato ragu, parmesan, basil \$14

STEAMED MUSSELS

*White wine, tomato broth, shallot,
lemon aioli, focaccia \$18*

BURRATA

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

SOUP & SALADS

GORGONZOLA

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

GARDEN

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

CAESAR

Garlic croutons, parmesan, lemon \$12

TUSCAN SOUP

White bean, lacinato kale \$8

SANDWICHES

served with caesar salad

CHICKEN PARMIGIANA SANDWICH

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

MEATBALL SUB

Mozzarella, hoagie roll \$15

SALAMI HOAGIE

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

PASTA

SWEET POTATO RAVIOLI

*House made sweet potato and ricotta ravioli,
sage brown butter, toasted almonds \$24*

RIGATONI BOLOGNESE

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

SEAFOOD LINGUINE

*Shrimp, mussels, calamari, garlic, lemon
butter, parsley, breadcrumbs \$27*

PIZZA

MARGHERITA

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, red pepper,
mushroom, green olive, sweet onion \$22*

SPICY SALAMI

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

LUNCH SPECIAL

2 topping pizza and choice of salad \$14.99



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

COCKTAILS

SOUTHSIDE SA

Gin, Mint, Cucumber, Lime \$14

DOLCE VITA

Aperol, Blood Orange Liqour, Bubbles \$12

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

BASIL COAST

Rum, Lemon, Pineapple, Basil \$13

LIMONCELLO MARG

Tequila, Limoncello, Lemon \$13

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

SAVED