

COLD ANTIPASTO

Charcuterie \$16
Artisan Meats, Baguette, Condiments

Carpaccio \$12
Tenderloin, Dijon, Parmesan

Tuna Tartare \$12
Ahi Tuna, Avocado, Soy Ginger

FROM OUR COLD BAR

Oysters \$MP
Seasonal selection. Ask your server.

Shrimp Cocktail \$16
Old Bay Poached, Cocktail Sauce, Lemon

BREAD

Baguette \$2
Cheesy Garlic \$5

INSALATA/ZUPPA

ADD CHICKEN \$4, SHRIMP \$6, OR HANGER STEAK \$8

Iceberg Wedge \$11
Bleu Cheese, Bacon, Tomato

Farmer's Salad \$12
Bacon, Gorgonzola, Egg, Fresce
Warm Bacon Mustard Vinaigrette

Primo Salad \$10
Toasted Walnuts, Gorgonzola,
Red Onion Balsamic Vinaigrette

Primo Cherry Salad \$9
Cherries, Sunflower Seeds, Almonds

Strawberry Spinach Salad \$9
Spinach, Strawberries, Almonds

Side Salad \$4
Fresh Market Salad

Soup of the Day \$4
Ask your server.

CONTORNI (SIDES)

Balsamic Glazed Brussel Sprouts \$5
Balsamic Gastrique

Spinach Gratin \$5
Spinach, Cheese Blend, Crumb Topping

Potato Purée \$5
Yukons, Butter

Mushroom Medley \$7
Crimini, Shiitake, Oyster, Rosemary

Macaroni and Cheese \$5
Rigatoni, Cheese Blend, Panko

Mushroom Bread Pudding \$6
Brioche, Crimini, Thyme

Truffle Fries \$4
Truffle Oil, Parmesan, Herbs

Hashbrowns
Shredded Potato, Onion \$4
With Aged Cheddar \$5

Baked Potato
1lb Idaho \$5
Loaded \$6

Linguine with Red Sauce \$5
Linguine, Sugo, Basil

HOT ANTIPASTO

Coconut Shrimp \$16
Thai Peanut, Garlic Chili, Coconut

Lamb Sliders \$12
Braised Lamb, Feta, Served on Challah

Formaggio Fritto \$8
Mozzarella, Panko, Sugo

Mussels
Your choice of sauce.
Saffron Cream-\$13
Butter White Wine-\$12
Tomato-\$12

Sliders \$12
Ground Brisket, Onions,
Lettuce, Tomato, Served on Challah

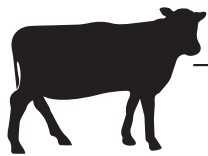
Italian Nachos \$10
Fennel Sausage, Sour Cream,
Red Pepper Coulis

Meatballs \$8
Veal, Sugo, Crispy Parmesan

Arancini \$10
Fried Risotto Balls, Basil Pesto,
Panko, Crispy Prosciutto, Sugo

MANZO

ADD SOUP OR SIDE SALAD FOR \$4



BLUE

Very Red, Cold Center

RARE

Red, Cool Center

MEDIUM RARE

Red, Warm Center

MEDIUM

Pink, Hot Center

MEDIUM WELL

Dull Pink, Hot Center

WELL DONE

No Pink, Hot Center

Please select one side. Our steaks include seasonal vegetables and your choice of sauce.

CUT	WEIGHT	PRICE
Sirloin	6 oz.	\$14
Sirloin	12 oz.	\$19
Ribeye	12 oz.	\$25
Filet	6 oz.	\$28
Filet	8 oz.	\$35
Filet	12 oz.	\$49
Bone-In Ribeye	24 oz.	\$45

Steak Burger Brioche Bun, Lettuce, Tomato, Choice of Side \$14

Sauces: Chimichurri, Cabernet Demi, Béarnaise, Soy Ginger, House Steak Sauce

HOMEMADE PASTA

ADD SOUP OR SALAD FOR \$4 | ADD CHICKEN \$4, SHRIMP \$6, OR STEAK \$8 | GLUTEN FREE PASTA UPON REQUEST \$2

Rigatoni Bolognese \$17
Beef, Pork, Veal, Sugo

Short Rib Tortellini \$18
Tortellini, Short Rib,
English Peas, Consomé

Lasagna
Bolognese \$16
Vegetable \$16
Quattro Formaggio \$16

Spaghetti and Meatballs \$18
Tomato, Veal, Pork, Beef

Pesto Genovese \$16
Pesto, Pine Nuts, Prosciutto

Rigatoni with Sausage \$17
House Italian Sausage, Peppers, Onions

Alfredo \$14
Fettuccine, Cream, Parmesan

Creamy Pesto Alfredo \$16
Pesto, Cream, Parmesan

Tortellini \$18
Pancetta, Peas, Parmesan

Pacifico \$18
Shrimp, Tomato, Garlic

Rigatoni Vegetable Bolognese \$16
Rigatoni Pasta, Vegetable Bolognese

Seafood Pappardelle \$22
Scallops, Shrimp, Mussels

Beef Stroganoff \$18
Tenderloin, Onions, Mushrooms

SPECIALTIES

Short Rib \$18
Short Ribs, Potato Purée,
Seasonal Vegetables

Pollo Arrosto \$17
Amish Chicken, Green Beans,
Mushroom Bread Pudding

Lamb Shank \$22
Braised Lamb, Potato Purée,
Seasonal Vegetables

Osso Bucco \$32
Bruised Veal, Risotto, Chefs Vegetables

VITELLO

(VEAL)

CHOOSE A SIDE.

Parmesan \$22
Panko, Cheese Blend

Milanese \$22
Panko, Arugula, Lemon,
Warm Potato Salad

Bocconcini \$23
Tomato, Mozzarella, Lemon Caper

Marsala \$25
Marsala, Crimini, Demi

Saltimbocca \$25
Madeira, Crimini, Prosciutto

POLLO

(CHICKEN)

CHOOSE A SIDE.

Parmesan \$19
Panko, Mozzarella, Sugo

Milanese \$16
Panko, Arugula, Lemon,
Warm Potato Salad

Marsala \$18
Marsala, Crimini, Demi

Saltimbocca \$19
Madeira, Crimini, Prosciutto

MAIALE

(PORK)

CHOOSE A SIDE.

Saltimbocca \$19
Madeira, Crimini, Prosciutto

Pork Tenderloin \$19
Prosciutto, Crimini, Pan Jus

PESCI

(FISH)

CHOOSE A SIDE.

Daily Seasonal Preparation \$MP
Ask your server

Scallops \$25
Risotto, Parmesan, Lemon Caper

Salmon \$19
Pomme Purée, Roasted
Seasonal Vegetables, Avocado Purée,
Caper Raisin Vinaigrette,
Broken Chive Oil