

COLD ANTIPASTO

Burrata con Melone \$13

Burrata, Melon, Prosciutto, Balsamic Glaze

Charcuterie \$16

Artisan Meats, Baguette, Condiments

Beef Carpaccio \$12

Carne Cruda, Dijon, Parmesan

Oysters \$MP

Seasonal selection.

Tuna Tartare \$12

Ahi Tuna, Avocado, Radishes, Soy Ginger

BREAD

Baguette \$2

Cheesy Garlic \$5

INSALATA (SALADS)

ADD CHICKEN \$4, SHRIMP \$6, OR SIRLOIN \$8

Primo Salad \$10

Spring Greens, Toasted Walnuts, Gorgonzola, Red Onion Balsamic Vinaigrette

Iceberg Wedge \$11

Iceberg, Bacon, Tomato, Bleu Cheese

Caesar Wedge \$11

Iceberg, Croutons, Parmesan, Caesar

Farmer's Salad \$12

Frisée, Bacon, Gorgonzola, Egg, Croutons, Warm Bacon Mustard Vinaigrette

Strawberry Spinach Salad \$9

Spinach, Strawberries, Almonds, Strawberry Vinaigrette

Burrata Caprese \$10

Arugula, Burrata, Grape Tomatoes, Red Onion, Basil, Kalamata Olives, Olive Oil, Balsamic Glaze

Side Salad \$4

Spring Greens, Cucumber, Grape Tomatoes, Balsamic Vinaigrette

CONTORNI (SIDES)

Potato Purée \$5

Yukons, Butter

Truffle Fries \$6

Truffle Oil, Parmesan, Herbs

Baked Potato \$5

Idaho Potato

Loaded Baked Potato \$6

Idaho Potato, Cheese, Bacon

Balsamic Glazed Brussel Sprouts \$5

Balsamic Gastrique

Spinach Gratin \$5

Spinach, Creamy Cheese Blend, Panko

Sautéed Mushrooms \$7

Seasonal Mushrooms, Olive Oil, Butter

Macaroni and Cheese \$6

Rigatoni, Cheese Blend, Panko

Spaghettini with Red Sauce \$5

Spaghettini, Sugo, Basil, Parmesan

Soup of the Day \$6

Minestrone or Daily Selection

HOT ANTIPASTO

Coconut Shrimp \$16

Thai Peanut, Garlic Chili, Panko, Coconut

Mussels \$13

Saffron Cream or Butter White Wine

Calamari \$10

Calamari, Hard Cider Batter, Peppadews, Creamy Garlic, Sugo

Italian Nachos \$10

Fennel Sausage, Pepperoni, Peppadews, Caramelized Onions, Mozzarella, Sour Cream, Red Pepper Coulis

Black Bean Nachos \$10

Black Beans, Peppadews, Caramelized Onions, Mozzarella, Avocado Purée, Sour Cream, Red Pepper Coulis

Formaggi Fritti \$8

Mozzarella, Panko, Sugo

Meatballs \$8

Veal, Pork, Beef, Sugo, Parmesan

MANZO



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

Served with seasonal vegetables and choice of one side.

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

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

HOUSE-MADE PASTA

ADD CHICKEN \$4, SHRIMP \$6, OR SIRLOIN \$8 | GLUTEN-FREE PASTA UPON REQUEST \$2

Rigatoni Bolognese \$17

Rigatoni, Veal, Pork, Beef, Sugo, Parmesan

Seafood Pappardelle \$22

Pappardelle, Scallops, Shrimp, Mussels, Cream, Tomato

Alfredo \$14

Pappardelle, Cream, Parmesan

Lasagna Bolognese \$17

Veal, Pork, Beef, Sugo, House Cheese Blend

Rigatoni with Sausage \$17

Rigatoni, House Italian Sausage, Peppers, Parmesan

Beef Stroganoff \$19

Pappardelle, Short Rib, Caramelized Onions, Mushrooms, Cream

Creamy Pesto Alfredo \$16

Pappardelle, Pesto, Cream, Parmesan

Vegetable Lasagna \$17

Vegetable Bolognese, House Cheese Blend

Rigatoni Vegetable Bolognese \$16

Rigatoni, Vegetable Bolognese, Parmesan

Pesto Genovese \$16

Spaghettini, Pesto, Pine Nuts, Crispy Prosciutto

Spaghetti and Meatballs \$18

Spaghettini, Veal, Pork, Beef, Sugo, Parmesan

SPECIALTIES

Eggplant Parmesan \$16

Eggplant, Vegetable Bolognese, House Cheese Blend

Lamb Shank \$23

Braised Lamb, Potato Purée, Demi Glace, Seasonal Vegetables

Primo Manzo \$35

8-Ounce Filet, Potato Purée, Mushrooms, Caramelized Onions, Demi Glace

Short Rib \$20

Braised Short Ribs, Potato Purée, Demi Glace, Seasonal Vegetables

VITELLO (VEAL)

Parmesan \$22

Panko, House Cheese Blend, Spaghettini, Sugo

Milanese \$22

Panko, Arugula, Lemon, Warm German Potato Salad

Marsala \$25

Marsala, Crimini, Demi Choice of side.

Bruschetta \$25

Prosciutto, Tomato Bruschetta, Lemon Beurre Blanc, Balsamic Choice of side.

POLLO (CHICKEN)

Parmesan \$19

Panko, House Cheese Blend, Spaghettini, Sugo

Milanese \$16

Panko, Arugula, Lemon, Warm German Potato Salad

Marsala \$18

Marsala, Crimini, Demi Choice of side.

Bruschetta \$19

Prosciutto, Tomato Bruschetta, Lemon Beurre Blanc, Balsamic Choice of side.

PESCI (FISH)

Salmon \$22

Seasonal Preparation

Scallops \$27

Cream Risotto, Parmesan, Lemon Beurre Blanc, Capers

Pesce del Giorno \$MP

Daily Selection

VEGETARIANO (VEGETARIAN)

Black Bean Nachos \$10

Black Beans, Peppadews, Caramelized Onions, Mozzarella, Avocado Purée, Sour Cream, Red Pepper Coulis

Vegetable Lasagna \$17

Vegetable Bolognese, House Cheese Blend

Rigatoni Vegetable Bolognese \$16

Rigatoni, Vegetable Bolognese, Parmesan

Eggplant Parmesan \$16

Eggplant, Vegetable Bolognese, House Cheese Blend