

Lunch

Appetizers

- Creamy Parmesan Polenta \$8.95**
with three mushroom ragout
- Fire Roasted Garlic Shrimp \$11.95**
tomato, lemon & parsley
- Steamed Local Mussels \$10.95**
in a chive curry cream
- Crispy Duck Leg \$13.75**
local greens, Dijon aioli
- Goat Cheese Stuffed Paquilla Peppers \$8.95**
Primo olive relish
- Wood Roasted Calamari \$9.95**
garlic saffron sauce

Greens

- Whole Leaf Caesar \$6.95**
shaved grana parmesan, focaccia croutons
- Local Greens \$6.25**
Maytag blue vinaigrette, Primo walnuts
- Grilled Veggies \$7.95**
and local greens, balsamic, grana parmesan
- Endive Salad \$7.75**
Creamy Dijon vinaigrette, crisp house cured pancetta
- Add to your Caesar or other salad...*
- Grilled shrimp \$4.95**
- Smoked salmon \$4.95**
- Grilled chicken \$5.50**
- Grilled Flat Iron steak \$8.95**

Private Dining

Our upstairs private dining room, The Painted Door, is a warmly inviting extension of Primo.

Allow us to host your event from Rehearsal Dinner, Cocktail party to business meeting.

Chef Charlie has created special menus to fit any occasion. Ask us how we can make your special event a resounding success.

Wood Fired Pizza

- Mushroom \$12.95**
Grilled portabella, mozzarella, goat cheese & caramelized onions
- Spicy Shrimp \$13.95**
Shrimp, mozzarella, tomatoes, grilled lime, & Chipotles
- Salami \$12.95**
caramelized onion, tomato and mozzarella
- Pancetta and Radicchio \$12.95**
House cured pancetta with hot peppers & mozzarella
- Sausage \$12.95**
Tomato, mozzarella, hot pepper, ricotta
- Veggie \$12.95**
Wood roasted veggie, mozzarella, Maytag blue
- Prosciutto \$13.95**
Fig balsamic jam, rosemary, goat cheese
- Pepperoni \$11.95**
Tomato, mozzarella, peperoncini
- Margherita \$11.95**
Oven dried tomato confit, mozzarella, basil

Panini

- Roasted pepper basil pesto \$8.95**
and goat cheese panini, & soup or salad
- Salami, coppa, and olive panini \$9.50**
& soup or salad

Pasta

- Aglie e Olio \$11.95**
Spaghetti, EV olive oil, garlic, hot peppers, parsley, parmesan
- Thai Coconut Curry \$16.95**
Grilled prawns, cilantro, lime, tomato chutney, penne
- Housemade Fettucine \$13.95**
smoked salmon and lemon asparagus cream sauce
- Bolognese \$13.50**
Classic Tuscan ragu, spaghetti, Grana Parmesan
- Wood Roasted Lasagne \$13.95**
Housemade pasta, wood roasted vegetables, goat's cheese
- Tuscan Ravioli \$13.50**
Housemade spinach, shallot and ricotta filled pasta, fresh tomato sauce
- Carretiera \$13.25**
Linguine, shiitake, tomato-cream, rosemary, vodka

Grill Specialties

- Primo Paella \$19.95**
Saffron rice, Spanish chorizo, duck confit, shrimp, mussels
- Grilled Rosemary chicken breast \$16.95**
Green onion potato cake, five herb butter
- Guinness Braised Lamb Shank \$17.50**
Roasted garlic mashed potatoes, carrots and mint
- Grilled Flat Iron Steak \$18.95***
Roasted garlic mashed potatoes, garlic pancetta broccoli, horseradish aioli

Ask about our daily Fresh Fish Specials

The Happiest Hours

**3-6 p.m. Monday-
8-10 Monday-Thursday
9-11 Friday-Saturday**

**All Pizzas \$8.95
Appetizers \$7.95**

**\$5 well liquor
\$3 Microbrews
\$6.50 specialty cocktails**

Veggie & Starch sides \$4.95

- Creamy Parmesan polenta**
- Roasted garlic mash**
- Broccoli, shallots & pancetta**
- Grilled vegetables**
- Potato, sage, pancetta gratin**
- Grilled bread and balsamic syrup**

Desserts

- Kentucky Bourbon Chocolate Cake \$5.95**
With crème anglais & a dollop of whip cream
- Sticky Toffee Pudding \$6.95**
Served warm with caramel sauce
- Primo Tiramisu \$6.25**
Rum & espresso soaked lady fingers with Mascarpone cream & chocolate
- Orange Brulee \$5.95**
With house-made shortbread
- White Chocolate Cheesecake \$6.25**
With hazelnut orange biscotti crust
- Warm Hazelnut Brownie \$6.25**
With Vanilla Ice cream
- Panna Cotta \$6.50**
Vanilla Cream with seasonal fruit

The fine print: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

CERTAIN MEATS AND SEAFOOD ARE COOKED TO ORDER*