

Primo

Starters

Grilled Flatbread, house made fresh cheese, parsley, olives, EVOO

Chickpea frites, harissa, yogurt

Bruschetta, heirloom tomatoes, basil

Roasted beets, yogurt, mint EVOO

Creamy parmesan polenta, melted gruyere

Brick oven roasted calamari, garlic saffron sauce

Smoked trout, pickled onions, crème fraiche

Steamed Kamilche mussels, chive curry cream

Greens

Local Greens, EVOO, lemon, truffle salt

Grilled vegetables, greens, balsamic vinaigrette

Primo Caesar, garlic croutons

Grand Central Bakery, Bread and butter

Thin crust Pizza

Classic- Molinari Pepperoni, tomato, mozzarella, chili

Margherita- mozzarella, tomato, basil

Fungi- roasted wild mushroom, caramelized onion, goat cheese, mozzarella

Prosciutto-Fig, rosemary, goat cheese, fig balsamic jam

Pasta and Risotto

Trofie, basil pistachio pesto, roasted tomato, goat cheese

Spaghetti, beef ragu, grana parmesan

House made fettucine, smoked salmon, lemon asparagus cream sauce

Stringozzi, heirloom tomatoes, garlic, basil, EVOO

Saffron risotto, grilled wild shrimp

The Big Time

Apple Wood Smoked Pork Chop*, peach relish, butternut squash hash

Grilled King salmon*, roasted corn salsa, pickles

Seared Sea Scallops*, cauliflower, fingerlings, golden raisins, citrus beurre blanc

Grilled Beef Rib Eye*, sage gratin, garlic brown butter

Grilled Chicken under a brick, lemon aioli, fingerlings, broccoli

Grilled Rack of lamb chops*, black currant gastrique

Captain Mac's Seafood Extravaganza..
Your choice of our fresh seafood

At Primo we source locally when possible

Kamilche Sea Farms- Mussels

Café Umbria- Coffee

Terries Berries- Vegetables and Fruit

Tahoma Farms- Vegetables and Fruit

Mad Hatter-Teas