

ANTIPASTI

PRIMO BREAD SERVICE | 3 PER PERSON
EXTRA VIRGIN OLIVE OIL, 12 YEAR BALSAMIC

BUTTERNUT SQUASH SOUP | 14

CHESTNUT GRANOLA, SHEEP'S MILK RICOTTA,
SMOKED HONEY

PRIMO MEATBALLS | 19

CREAMY RICOTTA, TOMATO SAUCE,
SMOKED SCAMORZA, CRISPY GARLIC, HERBS

ROCK CRAB ARANCINI | 20

RICOTTA SALATA, SHERRY CRAB BISQUE,
VERMOUTH AIOLI

TUNA CARPACCIO | 18

GREEN OLIVE, WINTER TRUFFLE,
CARAMBOLA, LOCAL CITRUS,
PINE NUTS, PARMESAN TOAST

DICURU BURRATA | 20

LOCAL STRAWBERRIES, HEIRLOOM TOMATOES,
CACAO BALSAMIC, TOASTED PINE NUTS

CHARCUTERIE BOARD | 32

ARTISAN CHEESES, ASSORTED ACCOMPANIMENTS

OCTOPUS | 25

PRESERVED BEAN EMULSION | CHORIZO CRUMBLE
SEASONAL GLAZED ROOT VEGETABLES
HARISSA GLAZE | RAISIN AGRODULCE

OYSTERS OREGANATA | 22

PARMESAN, GARDEN OREGANO,
WINTER GREENS, LEMON BREADCRUMBS

PRIMO

MAINS

PORK SALTIMBOCCA | 42

MASHED YUKON POTATO, SPINACH,
PROSCIUTTO, MUSHROOM MADEIRA JUS

GRILLED COBIA | 44

FARRO VERDE, GRILLED BROCCOLI RABE,
CEDAR KEY CLAM VINAIGRETTE

LAKE MEADOW ROASTED CHICKEN | 39

KALE-CHESTNUT STUFFING, PANZANELLA SALAD,
PROSCIUTTO VINAIGRETTE, CURRANT JUS

CIOPPINO BIANCO | 45

FLOUNDER, SHRIMP, MUSSELS,
BILLI BI SAFFRON CREAM, ENGLISH GREEN PEAS,
LOCAL SWEET POTATO, FENNEL

PRIME RIBEYE* | 65

SMOKED BONE MARROW, SALSA VERDE

PORK BELLY & SCALLOPS | 42

SHEEP'S MILK POLENTA, ROMANESCO CAULIFLOWER,
BROWN BUTTER BALSAMIC, PINE NUT DUKKAH

CONTORNI

GRILLED BROCCOLINI, "CAESAR" BUTTER | 9

SHEEP'S MILK POLENTA GRATINE | 9

GRILLED GARDEN VEGETABLES | 12

BEANS & GREENS WITH SAUSAGE | 10

INSALATA

FARMER SALAD* | 20

PRIMO BACON, LAKE MEADOW EGG,
LEMON-PARMESAN VINAIGRETTE,
LEVAIN CROUTONS

KALE SALAD | 19

GARDEN KALE, CRISPY FARRO, HEIRLOOM APPLES,
BLUE CHEESE VINAIGRETTE, SUNCHOKE,
DIAKON RADISH

FROG SONG FARMS SWEET POTATO | 18

MUSHROOMS A'LA GRECQUE, FRISEE,
CHARRED RADICCHIO, SHEEP'S MILK GOUDA,
PEPITA VINAIGRETTE

PASTAS

RIGATONI | 35

HOT ITALIAN SAUSAGE, BROCCOLI,
TOMATO PEPPER SAUCE, SILKY RICOTTA

CHITARRA NERO | 36

FLORIDA ROCK SHRIMP, HOUSE SAUSAGE,
ARRIBIATTA SAUCE, GARDEN PEPPERS,
COURGETTES, BAGNA CAUDA BREADCRUMBS

BOLOGNESE | 34

CAMPANELLE, CRISPY KALE,
FRESH GARDEN BASIL

RICOTTA CAVATELLI | 32

GRILLED SHERRY CHICKEN, MIXED MUSHROOMS,
BROCCOLINI, GARDEN GREENS, PARMESAN BROTH

TORTELLONI | 38

BRAISED BEEF RIB. BUTTER POACHED LOBSTER,
SUNCHOKE SKORDALIA, PARMESAN,
WINTER TRUFFLE

PIZZA

MARGHERITA | 22 BUFFALO MOZZARELLA, SAN MARZANO TOMATO, ITALIAN BASIL

FUNGHI | 24 ROASTED GARLIC, MIXED MUSHROOMS, SPINACH, THYME

BUTCHER'S PIE* | 25 PEPPERONI, PRIMO SAUSAGE, PROSCIUTTO, ARUGULA, CALABRIAN HOT HONEY

BIANCA | 24 MARINATED EGGPLANT, LONG HOT PEPPERS, PISTACHIO, SHEEP'S MILK RICOTTA, PECORINO

MENU ITEMS MAY CONTAIN OR COME INTO CONTACT WITH WHEAT, EGGS, PEANUTS, SOY, GARLIC, SESAME, TREE NUTS, AND MILK.
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

COCKTAILS

FULL CIRCLE | 18

BOYD & BLAIR VODKA, GREEN APPLE,
FENNEL, LEMON, SPARKLING WINE

SAY LESS | 20

APPLETON ESTATE SIGNATURE RUM,
PINEAPPLE INFUSED AMARO MONTENEGRO,
LUXARDO MARASCHINO LIQUEUR, LIME

SHAKEN LIVES | 18

CASAMIGOS BLANCO TEQUILA,
ILEGAL MEZCAL, APEROL,
GRAPEFRUIT, AQUAFABA,
FEVER TREE SPARKLING LEMON



LIMONCELLO SOUR | 20

MAKER'S MARK BOURBON,
ROSEMARY & LEMON VERBENA SYRUP,
CHAMOMILE GRAPPA, LEMON,
LIMONCELLO FOAM

LOST IN SICILY | 20

LOST IRISH WHISKEY,
BANANA INFUSED AVERNA AMARO,
ORANGE BITTERS, LIME TINCTURE

SPIRIT FREE

BLACKBERRY MOJITO | 13

BLACKBERRY-MINT SYRUP,
LIME, CLUB SODA

PRIMO TONIC | 11

SEASONAL SYRUP,
COLD BREW TEA, HERBS

WINE BY THE GLASS

SPUMANTE

RAVENTOS I BLANC CAVA | 15
PENEDES, SPAIN

SUN GODDESS PROSECCO | 17
VENETO, ITALY

LUNATICO MOSCATO D'ASTI | 16
PIEDMONT, ITALY

ROSA

ANTINORI SCALABRONE | 16
ROSE, BOLGHERI, ITALY

FORTANT | 15 *ON TAP
ROSE, PROVENCE, FRANCE

BIANCHI

HOUSE WHITE | 14
TAVERNELLO ORGANICO, ITALY

LA VIS | 17
PINOT GRIGIO, TRENTO, ITALY

TRIMBACH | 16
RIESLING, ALSACE, FRANCE

TRAMIN | 16
CHARDONNAY, ALTO ADIGE, ITALY

HARTFORD COURT | 22
CHARDONNAY, RUSSIAN RIVER, CALIFORNIA

SAN GREGORIO | 15
FALANGHINA, CAMPANIA, ITALY

KURTATSCH | 17
SAUVIGNON BLANC, ALTO ADIGE, ITALY

DOUGH | 16
SAUVIGNON BLANC, NORTH COAST,
CALIFORNIA

ROSSO

HOUSE RED | 14
TAVERNELLO ORGANICO, ITALY

PIKE ROAD | 18
PINOT NOIR, WILLAMETTE VALLEY,
OREGON

PAOLO CONTERNO | 20
NEBBIOLO, LANGHE, ITALY

1847 CAB | 19
CABERNET, NAPA VALLEY, CALIFORNIA

IMPOSSIBLE | 22
MALBEC, MENDOZA, ARGENTINA

SODALE | 17
MERLOT, LAZIO, ITALY

CHIANTI CLASSICO | 17
VILLA CERNA PRIMOCOLLE, TUSCANY, ITALY

QUILT | 16 *ON TAP
CABERNET, NAPA VALLEY, CALIFORNIA

LA GIARETTA | 26
AMARONE, VENETO, ITALY

BEER | 10

ON TAP

SURPLUS, HONEY PALE ALE
BIG STORM BREWING - CLEARWATER, FL

TAG & RELEASE, RED ALE
SAILFISH BREWING - FORT PIERCE, FL

JAI ALAI, IPA, CIGAR CITY BREWING -
TAMPA, FL

BLOOD ORANGE WHEAT ALE
PERSIMMON HOLLOW - ORLANDO, FL

PERONI
LAGER, ITALY



PRIMO GARDEN

FEATURES INGREDIENTS
GROWN HERE AT THE
JW MARRIOTT GRANDE LAKES
IN THE PRIMO GARDEN