

ANTIPASTI

PRIMO BREAD SERVICE | 3 PER PERSON
ROSEMARY FOCACCIA, SESAME BAGUETTE, LEVAIN,
EXTRA VIRGIN OLIVE OIL,
12 YEAR BALSAMIC

SUMMER CORN SOUP | 14

CORN RELISH, FOCACCIA CROUTONS, CRÈME FRAICHE

PRIMO MEATBALLS | 19

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

ROCK CRAB ARANCINI | 20

RICOTTA SALATA, SHERRY CRAB BISQUE,
VERMOUTH AIOLI

BEEF TARTARE* | 26

PEPPERONI JAM, SMOKED LEEK AIOLI,
TOMATO-MUSTARD WHIP,
GARLIC BALSAMIC GLAZED EGG YOLK

DICURU BURRATA | 20

COMPRESSED CANTALOUPE, LOCAL CUCUMBER,
TOASTED HAZELNUTS, BLUEBERRY GASTRIQUE

CHARCUTERIE BOARD | 32

ARTISAN CHEESES, ASSORTED ACCOMPANIMENTS

OCTOPUS | 25

PRESERVED LEMON-WHITE BEAN EMULSION,
CHORIZO CRUMBLE,
GLAZED ROOT VEGETABLES,
HARISSA GLAZE, RAISIN AGRODOLCE

OYSTERS OREGANATA | 22

PARMESAN, GARDEN OREGANO,
GARDEN GREENS, LEMON BREADCRUMBS

PRIMO

MAINS

PORK SALTIMBOCCA | 42

MASHED YUKON POTATO, SPINACH,
PROSCIUTTO, MUSHROOM MADEIRA JUS

ZAATAR CRUSTED COBIA | 42

SWEET UMAMI BUTTER, CHARRED WILD ONIONS,
GARDEN GREEN SALAD

LAKE MEADOW ROASTED CHICKEN | 39

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

CIOPPINO BIANCO | 45

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

EYE OF RIB* | 65

BONE MARROW POTATO PUREÉ,
CHARRED GARDEN GREENS,
CARAMELIZED ONION DEMI

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

MUSHROOM FRICASSEE | 13

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, PARSNIP,
DAIKON 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,
PARMESAN, CELERY ROOT,
SUMMER TRUFFLE

PIZZA

MARGHERITA | 22 FRESH 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.
AN AUTOMATIC SERVICE CHARGE OF 20% WILL BE APPLIED TO YOUR CHECK FOR PARTIES OF 6 OR MORE BUT CAN BE ADJUSTED AT YOUR DISCRETION.

COCKTAILS

PRIMO SPRITZ | 19

HOUSE-MADE LIMONCELLO,
BUTTERFLY PEA BLOSSOM INFUSED
ATIAN GIN, ITALICUS,
FEVER TREE SPARKLING
LEMON, SPARKLING WINE

VIOLA | 16

ST. AUGUSTINE NEW WORLD GIN,
BLACKBERRY BRANDY,
FRESH LIME JUICE

MEDITERRANEAN BREEZE | 17

KETEL ONE CUCUMBER MINT VODKA,
FRESH STRAWBERRY BASIL SYRUP,
FRESH LEMON

SERENDIPITY | 17

GREY GOOSE VODKA, ST-GERMAIN,
FRESH RASPBERRIES,
RASPBERRY-BASIL SYRUP,
FRESH LEMON

ESPRESSOTINI | 22

TRUMAN VODKA 80,
LUXARDO ESPRESSO COFFEE LIQUEUR

HOT ITALIAN SUMMER | 21

CURAMIA REPOSADO TEQUILA,
DISARONNO, FRESH LEMON,
FRESH LIME, JALAPENO,
TOPPED WITH DOLCE BY FAR NIENTE

BLACKBERRY SMASH | 25

ELIJAH CRAIG SMALL BATCH,
COMBIER, BLACKBERRY MINT SYRUP
FRESH LEMON THYME, FRESH LEMON

ANGO CARTEL | 18

COCONUT CARTEL BLANCO, FRESH LIME,
FRESH PINEAPPLE, COCONUT PUREE,
ANGOSTURA BITTERS

ZERO PROOF

PEACH BLOSSOM | 13

HIBISCUS, PEACH PUREE,
GINGER BEER

PRIMO SODA | 11

SEASONAL SYRUP,
FRESH LEMON, SODA WATER

WINE BY THE GLASS

SPUMANTE

LA GIOIOSA PROSECCO | 16

VENETO, ITALY

LAMBRUSCO | 17

EMILIA-ROMAGNA, ITALY

TAITTINGER BRUT | 33

MONTAGNE DE REIMS, FRANCE

ROSA

SUMMER IN A BOTTLE | 19

PROVENCE, FRANCE

FORTANT | 15 *ON TAP

ROSÉ, PROVENCE, FRANCE

BIANCHI

LA VIS | 17

PINOT GRIGIO, TRENTO, ITALY

HARTFORD COURT | 22

CHARDONNAY, RUSSIAN RIVER, CALIFORNIA

SAN GREGORIO | 16

FALANGHINA, CAMPANIA, ITALY

MOHUA | 19

SAUVIGNON BLANC, NEW ZEALAND

DOUGH | 16

SAUVIGNON BLANC, NORTH COAST,
CALIFORNIA

LUNATICO MOSCATO D'ASTI | 16

PIEDMONT, ITALY

ROSSO

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

CRAFT

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

ON TAP

JW GARDEN

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

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