

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, COCONUT CRAB BISQUE,
VERMOUTH AIOLI

TUNA CARPACCIO | 18

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

DICURU BURRATA | 20

GRILLED PEARS, GRAPEFRUIT,
ARUGULA, POMEGRANATE BALSAMIC,
CRISPY TOAST, GARDEN MINT

CHARCUTERIE BOARD | 32

ARTISAN CHEESES, ASSORTED ACCOMPANIMENTS

CHARRED OCTOPUS | 25

PUMPKIN ROMESCO, HAKUREI TURNIPS,
ROSELLE, CUBAN OREGANO, 'NDUJA VINAIGRETTE

OYSTERS OREGANATA | 22

PARMESAN, GARDEN OREGANO,
WINTER GREENS, LEMON BREADCRUMBS

PRIMO

MAINS

PORK SALTIMBOCCA | 42

MASHED YUKON POTATO, PROSCIUTTO,
SPINACH, 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,
WHITE 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* | 18

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

KALE AND PISTACHIO SALAD | 19

KALE, SHAVED BRUSSELS SPROUTS,
CRISPY CHICKPEAS, RAISINS, SALAMI,
FENNEL, PISTACHIO-TURMERIC VINAIGRETTE

FROG SONG FARMS SWEET POTATO | 20

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 GRENADA PEPPERS,
COURGETTES, BAGNA CAUDA BREADCRUMBS

BOLOGNESE | 34

MAFALDA, 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, SQUASH BLOSSOMS

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

THREE MUSES | 18

TANQUERAY GIN, DOLIN BLANC,
KLEO'S MASTIHA GREEK SPIRIT,
LEMONGRASS

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

TAITTINGER CHAMPAGNE | 35
REIMS, FRANCE

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, TRENTINO, 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

BLUE ROCK BABY BLUE | 20
SAUVIGNON BLANC, SONOMA, 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