

PRIMO

Menù Piatti

Local. Fresh. Modern.

We focus on providing fresh products working with local and heirloom companies

Antipasti

Primo Meatballs 16
Polenta, roast corn, pecorino Romano, grilled crostini scallions

Bruschetta, La Tua Strada 6
~Brie, fig, arugula
~Buratta, heirloom baby tomatoes, balsamic
~Pesto, prosciutto, peppadew
~Crème fraîche, cured salmon, fried caper

Antipasti Misti 19
Chef's rotating selection of meats, artisan cheeses, marinated olives, house pickled vegetables, grissini and whole grain mustard

Insalata

Farmers Salad 15
Baby greens, croutons, bacon lardons, soft boiled breaded egg, shaved parmesan, lemon parmesan vinaigrette

Baby Kale 13
Croutons, pecorino romano, white anchovies, caesar dressing

Charred Octopus 16
Fregola sarda salad, harissa aioli, frisee, espellete

Roast Beet + Arugula 14
Rainbow carrots, cardamom vinaigrette, hazelnuts, goat cheese, bee pollen

Pizza

Margherita 17
Heirloom tomato, mozzarella di bufala, fresh basil, tomato sauce

Butcher's Pie 21
Salami, mild cherry peppers, bacon, tomato sauce, onion, arugula, farm egg

Sausage Ricotta Pie 19
Pecorino romano, buratta, broccoli rabe, tomato sauce

Bianca 19
Prosciutto, garlic béchamel, artichokes, green olives

Funghi 18
Roasted garlic, local olive oil, local chef's mixed mushrooms, spinach, fresh herbs

Pasta

Prawn Saffron Risotto 36
Melted leeks, brown butter garlic, blistered tomatoes, Spanish chorizo

Tagliatelle Bolognese 27
Pork & beef, blistered tomatoes

Chicken Confit Carbonara 31
Chicken thigh confit, English peas, bacon lardons, parmesano reggiano

Mushroom Cavatelli 26
Wild mixed mushrooms, spinach, brodo, pecorino Romano

Linguine alle Vongole 34
Little neck clams, mussels, nduja, white wine butter sauce

Primo

Chilean Sea Bass 36
Corn cream, rutabaga bacon succotash, gremolata

Chicken Sage Gnocchi 28
Granny Smith apple, fennel, brown butter

Prime New York Strip Steak 37
Pequino pepper chimichurri, steak frites, garlic aioli, grilled broccolini

Seared Duck Breast 35
Honey-lavender glaze, carrot puree, roasted Romanesco, farro, kale-pepita pesto

Saltimbocca 33
Roasted garlic mashed potatoes, sautéed spinach, Prosciutto, madeira mushrooms, natural jus

Dolce

Cannoli 10
Hand-rolled pistachio and chocolate-dipped tuiles, filled with sweet ricotta, amarena cherries

Budino 10
Warm chocolate cake, fleur de sel caramel gelato

Affogato 10
Espresso float, vanilla and chocolate gelato, almond lemon biscotti

Executive Chef Melissa Kelly

Chef de Cuisine Meleana Mendoza

an 18% service charge is added to parties of 6 or more

*This food is or may be served raw or undercooked or may contain raw or undercooked foods. Consumption of this food may increase the risk of foodborne illness. Please check with your physician if you have any questions about consuming raw or undercooked foods.

COCKTAILS \$16

Primo Delight

Reyka vodka, giffard peach fruit liqueur, freshly squeezed orange juice, wildflower honey



Dameion's Delight

Jamaican dark rum, campari, freshly squeezed lime juice, simple syrup, pineapple juice



The Italian Wagon

Benchmark bourbon, cointreau, freshly squeezed lemon juice



Magnani's Martini

Citrus vodka, limoncello, cointreau, simple syrup, freshly squeezed lemon juice



BIRRA

DRAUGHT \$9.5

Fat Tire, New Belgium Brewery, Ft. Collins, CO
 Mother Road Kölsch, Flagstaff, AZ
 Dragoon IPA, Tucson
 Peroni, Lager, Vigevano, Italy
 Deep Canyon Amber, Thunder Canyon Brewery, Tucson
 Barrio Brewery Hefeweizen, Tucson

CRAFT \$9

Borderlands, Citrana, Southwestern Gose, Tucson
 Dogfish Head, 60 Minute IPA, Milton, DE
 Firestone Walker 805, Blonde Ale, Paso Robles, CA
 Huss Brewing, Papago, Mandarin Wheat, Tempe, AZ

CIDER \$9

Schilling & Co., Dry Cider, Seattle, WA

VINO



SPUMANTI

Prosecco, Nino Franco Rustico, Veneto (Italy) NV
 Rose, Fleurs de Prairie, Provence (France)
 Blanc de Noir, Gruet (New Mexico) NV

Glass

Bottle

14.

51.

14.

51.

11.

46.

BIANCO

Pinot Grigio, Cantina di Caldaro, (Italy)
 Falanghina, Terredora Dipaolo (Italy)
 Sancerre, Villaudiere (France)
 Chablis, Albert Bichot (France)
 Chardonnay, Lioco (California)
 White Blend, Conundrum (California)
 Riesling, Dr. Konstantin Frank (New York)

14.

45.

14.

49.

16.

57.

14.

51.

14.

51.

14.

45.

14.

47.

ROSSO

Pinot Noir, Chemistry, Willamette Valley, Oregon
 Chianti Classico, Nozzole, Toscano (Italy)
 Côtes du Rhône, E. Guigal, Rhône (France)
 Malbec, Domaine Bousquet (Argentina)
 Montepulciano, Avignonesi, Toscano, (Italy)
 Cabernet Sauvignon, Daou, Paso Robles (California)
 Red Blend, Madness and Cures, Alexander Valley (California)
 Red Blend, Pessimist, Daou, Paso Robles (California)
 Zinfandel, The Prisoner (California)

14.

45.

16.

56.

12.

43.

14.

49.

19.

69.

17.

65.

16.

57.

15.

55.

24.

82.

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