

PRIMI

ITALIAN STEAKHOUSE



DINNER MENU

WINES BY THE GLASS



SPARKLING

Prosecco, Zardetto	12.
Champagne, Nicolas Feuillate	16.

ROSE

Summer in a Bottle, Wolfer Estate	15.
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WHITE

Moscato, Voga, Italy	12.
Pinot Grigio, Ti Amo, Italy	13.
Toscana Bianco, Villa Antinori, Italy	15.
Sauvignon Blanc, 13 Celsius, New Zealand	14.
Sancerre, Jean Bojour, France	18.
Chardonnay, Boen, California	15.
Gavi, Paolo Sordo, Italy	13.

RED

Chianti Classic, Famiglia Castellani, Tuscany, Italy	14.
Cabernet Sauvignon, Quilt, Napa Valley, USA	21.
Cabernet Sauvignon, Matchbook, Napa Valley, USA	14.
Super Tuscan, Guado Al Tasso, Il Bruciato, Italy	21.
Pinot Noir, Argyle, Willamette Valley OR, USA	17.
Malbec, Bodega Santa Julia, Mendoza, AR	13.
Montepulciano, Paradosso, Italy	12.

LIBRARY WINES BY THE GLASS

Chardonnay, Cakebread, Napa, 2019	20.
Cabernet Sauvignon, Stags Leap Artemis, Napa, 2019	45.
Cabernet Sauvignon, Jordan, Sonoma, 2018	33.

SIGNATURE COCKTAILS



Primi Old Fashion

Bulleit Bourbon, maple, black walnut bitters, smoked cherry wood

Lychee Martini

Pear Vodka, St Germain, Lychee puree

Spicy Passionfruit Margarita

Tanteo Jalapeno Tequila, passionfruit puree, lime

The Amalfi

Crop Cucumber Vodka, St Germain, pineapple juice, lime

Sicilian Mule

Figenza Vodka, lime, ginger beer

CLASSIC COCKTAILS

Aperol Spritz

Aperol, Prosecco, club soda, orange

Negroni

Hendricks Gin, Sweet Vermouth, Campari, orange

Vesper

Ketel One Vodka, Hendricks Gin, Lillet Blanc

Blue Cheese Martini

Belvedere Vodka, blue cheese stuffed olives

The French

Tito's Vodka, Chambord, pineapple juice

Boulevardier

Bulleit Bourbon, Sweet Vermouth, Campari

Manhattan

Bulleit Rye, Sweet Vermouth, angostura bitters

Kir Royale

Champagne, splash of Chambord

Gibson

Ketel One Vodka, Dry Vermouth, cocktail onions

MOCK-TAILS

Pink Grapefruit Spritz

Elderflower syrup, lime juice, pink grapefruit, soda water

The Getaway

Passionfruit puree, lime juice, ginger beer

Peach Tea Lemonade

Peach Nectar, Iced Tea, Lemonade

APPETIZERS



Tuna Crudo*

Diced tuna & avocado, roasted red peppers, pickled cucumbers, capers,
golden balsamic dressing, citron aioli, potato crisp
26.

Arancini

Petite rice balls with Bolognese ragu, fontina cheese
22.

Steakhouse Slab Bacon

Crispy thick cut smoked pork belly, maple bourbon au jus
24.

Grilled Octopus

Char grilled octopus, paprika and roasted garlic whipped ricotta, cherry tomato, olives,
garbanzo, Spanish chorizo, toasted crostini
26.

Crispy Artichokes

Salmoriglio, parmesan, herb crema, aged balsamic reduction
21.

Stuffed Mushrooms

Cremini mushrooms, spinach, fontina, pecorino romano
19.

Eggplant Rollatini ^{GF}

Ricotta, spinach, mushrooms, vodka sauce, pecorino romano
24.

Mussels

PEI Mussels, white wine, garlic, Calabrian chili, crostini
21.

Calamari

Crispy cherry peppers, lemon, marinara, honey citrus aioli
26.

Clams Oreganata

Lemon beurre blanc, white wine, seasoned breadcrumbs
19.

Meatballs

Braised in tomato sugo, creamy polenta
24.

Fried Burrata

Vodka sauce, pecorino romano
24.

SALADS



Caesar*

Romaine, croutons, shaved parmesan
18.

Wedge ^{GF}

Iceberg lettuce, crumbled bacon, cherry tomato,
house bleu cheese dressing
19.

Mediterranean Salad ^{GF}

Romaine, arugula, feta cheese, olives, artichoke hearts, roasted red peppers, red onion,
heirloom cherry tomatoes, cucumbers, garbanzo beans, green goddess dressing
19.

Primi Chopped Salad

Romaine, iceberg, radicchio, fontina, fresh mozzarella, garbanzo, pepperoncini, heirloom
cherry tomatoes, soppressata, red wine herb vinaigrette, topped with crispy fried onions
21.

Burrata Salad ^{GF}

Arugula, heirloom cherry tomatoes, prosciutto di parma, EVOO, balsamic reduction
24.

PASTAS

Spaghetti

Cacio e pepe, pecorino, black pepper
26.

Gnocchi

Vodka sauce, parmesan, pecorino romano, topped with fresh burrata
28.

Cavatelli

Bolognese ragu, touch of cream, whipped ricotta
30.

Rigatoni

Sweet & spicy sausage, vodka sauce, pecorino romano
26.

^{GF} GLUTEN FREE

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"Before placing your order, please inform your server if a person in your party has a food allergy"

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HOUSE SPECIALTIES



Scottish Salmon*

Sauteed spinach, cherry tomatoes, artichokes, salmoriglio
39.

Seabass Oreganata*

Seasoned breadcrumbs, asparagus, lemon caper beurre blanc
38.

Branzino* ^{GF}

Pan roasted branzino, lemon risotto, spinach, butternut squash, salmoriglio
40.

Seared Tuna*

Sesame seared tuna, sriracha aioli, hoisin sauce,
orange soy vinaigrette, mesclun greens
42.

Jumbo Shrimp*

Scampi style, creamy polenta, sauteed spinach, lemon
42.

Chicken Francese

Sauteed spinach, lemon, white wine, capers, garlic
32.

Chicken Parmigiana

Mozzarella, parmesan, spaghetti
choice of San Marzano tomato or vodka sauce
36.

Chicken Scarpariello ^{GF}

Roasted half chicken, sausage, potato, onion, cherry peppers
38.

Veal Milanese

16oz Bone-In Veal Chop, arugula, cherry tomato, onion, pecorino romano
58.

Veal Parmigiana

16oz Bone-In Veal Chop - choice of San Marzano tomato or vodka sauce, side spaghetti
58.

STEAK & CHOPS



Grilled Veal Chop ^{GF}

Served with broccoli rabe, onions and cherry peppers
58.

Iberico Bone-In Porkchop* ^{GF}

Braised red onions and pears, fingerling potatoes, roasted mushrooms, balsamic reduction
51.

Beef Wellington*

Petite Filet Mignon, prosciutto, mushroom duxelles, garlic whipped potato,
grilled asparagus, peppercorn sauce
52.

Prime Cuts* ^{GF}

Filet Mignon 9oz
60.

Bone-In Filet 16 oz
79.

Bone-In Ribeye 26oz
72.

Tomahawk 45oz
130.

Colorado ½ Rack of Lamb
55.

28 Day Dry Aged Prime Cuts* ^{GF}

New York Strip 16oz
74.

Porterhouse for Two 40 oz
140.

SIDES

Asparagus ^{GF} 15.

Whipped Potato ^{GF} 13.
Add truffle +6

Roasted Broccoli ^{GF} 15.

Sauteed Spinach ^{GF} 13.

Wild Mushrooms ^{GF} 15.

Roasted Potatoes ^{GF} 13.

Polenta ^{GF} 13.

Creamed Spinach 16.

Mac & Cheese 13.

Add truffle +6

Broccoli Rabe ^{GF} 16.

Tuscan Fries 12.

Truffle oil, parmigiana, herbs

Crispy Brussel Sprouts 15.

Balsamic honey, cranberries, almonds

ENHANCEMENTS

Jumbo Grilled Shrimp ^{GF}
18.

Maine Lobster Tail ^{GF}
22.

Peppercorn
5

Chianti Demi ^{GF}
5

Gorgonzola ^{GF}
5

Truffle Butter ^{GF}
5

House Steak Sauce
5