

## Starters • Salads

### ANTIPASTO...12

Italian cold cuts, cheeses and marinated vegetables

### CAPRESE...8

Mozzarella, local tomatoes, extra virgin olive oil and capers



### INSALATA TOSCANA...9

Mixed green salad, topped with warm prosciutto, smoked fontina, asparagus, balsamic glaze and white truffle oil

### CAESAR...5

with shrimp...add 6 or chicken...add 5

### BRUSCHETTA PIZZETTA...9

Flat bread with mozzarella and tomatoes

### CALAMARI FRITTI...9

Fried to perfection with a salsa dip

### STEAMED MUSSELS...9

Delicious New England fresh mussels served with garlic or red sauce

### ARTICHOKE CASANOVA...8

Baked with garlic and 4 cheeses



### BEEF CARPACCIO...12

Thinly sliced rare beef tenderloin with arugula, shaved Parmesan and light mustard dressing

### CRAB MEAT & PORTOBELLO...9

Baked in wood burning oven with Lemon butter & Fontina

### MOZZARELLA ROLLS...9

Gently fried served with fresh basil salsa

### ZUPPA DEL GIORNO Bowl...5

Homemade bowl of soup made from scratch based on mamma's mood...

## Wood Fire Pizza

• Served with Primo! salad & bread, (Caesar or Soup add \$2)

*Authentic Neapolitan pizza Margherita cooked in Sarasota's 1st wood burning oven since 1986. Made with the finest ingredients. 100% mozzarella cheese, imported San Marzano tomatoes, fresh basil & extra virgin olive oil.*

12" Personal \$13.00 16" Large \$17.00

Toppings Ala Carte  
(Personal \$1.50 ea. Large \$2.50 ea.)

*Kalamata Olives • Mushrooms • Portobello Pepperoni • Bacon • Sausage • Ham • Artichokes Meatballs • Roasted Peppers • Capers • Asparagus Arugula • Onions • Zucchini • Prosciutto • Broccoli*

*Personal/Large*

**CRIMINALE**.....14/18  
Pepperoni, sausage, ham, mozzarella

**BARI**.....15/19  
Onions, basil, diced tomatoes, meatballs, ricotta

**PAZZA**.....15/19  
The works! A little of everything!

**TROPICALE**.....14/18  
Ham, pineapple

**PORTOFINO**.....16/22  
Mix of seafood & mozzarella

**CALZONE**.....14/N/A  
Ricotta, tomato sauce, cheese + 2 topp.



## Lobster Specialty

• Served with Primo! salad & bread (Caesar or Soup add \$2)

All dishes are prepared with Maine Lobster  
*Ask your server for the market price!!!*

### CRAB AND LOBSTER CAKE

### LOBSTER RAVIOLI

### WOOD FIRE LOBSTER PIZZA

### NY STEAK AND LOBSTER TAIL

### CLASSIC LOBSTER FRADIAVOLO

## Pasta

• Served with Primo! salad & bread, (Caesar or Soup add \$2)

### SOPRANO...14

Penne with bacon, peas, portobello mushroom and vodka tomato cream sauce

### MAMMA ROSA...13

Spaghetti with meatballs  
*(Maurizio's mamma recipe)*

### CLAMS...14

Baby clams sautéed with spaghetti in a white or red sauce

### FELLINI...16

Pumpkin ravioli sautéed in fresh sage, walnuts, butter & parmigiano

### AMOREMIO...16

Penne pasta, artichokes, olives, capers, chicken tenders, sun-dried tomatoes in garlic olive oil

### SOFIA LOREN...16

Cappellini, crab meat, asparagus and sun-dried tomatoes in cream sauce

### NAPOLI...14

Penne tossed with Roma tomatoes, garlic, mozzarella, basil and kalamata olives

### SORRENTO...16

Mussels, shrimp, calamari and scallops in marinara over spaghetti

### DELLA NONNA...15

Gnocchi pasta Sausage, onion, tomatoes sauce and shaved smoked fontina cheese

### GABRIEL...16

Orecchiette pasta with cream, shrimp, garlic, broccoli and extra virgin olive oil

### FETTUCCINI ALFREDO...12

with shrimp...add 5 or chicken...add 4

## Sides

*Mushroom...3 Asparagus...4 Primo fries...3  
Sausage...4 Meatballs...4 Broccoli...4  
Side Angel-hair Pasta...4 Side Shrimp...5*

## House Specialty

• Served with Primo! salad & bread and choice of Pasta or Truffle fries (Caesar or Soup add \$2)

### SAN MARCO...17

Calf's liver sautéed with caramelized onions, marsala wine and mushrooms

### TONINO...18

Homemade Italian sausage topped with roasted peppers, onions, & tomato sauce

### MARCAURELIO...19

Lamb shank braised in our wood brick oven with root vegetables, plum tomatoes & demi-glaze

### OCTOPUS...18

Grilled with olive oil, fresh lemon juice, like Nonna Rosa makes it in Italy!!!

### COD POSITANO...18

Topped with artichoke, shrimp and pinot butter sauce

### CHICKEN OR VEAL CLASSICO...17/20

Choice of Picatta, or Valentino, or Marsala

### DUCK BALSAMICO...19

Grilled duck breast with raisins, walnuts and balsamic demi glaze

### EGGPLANT ROLLATINI...16

Filled with ricotta and baked with tomato sauce and mozzarella

### PARMIGIANA

Lightly breaded and baked with fresh basil marinara sauce & mozzarella cheese  
Chicken...17 Veal...19 Eggplant...16

## Baked Classics

• Served with Primo! salad & bread, (Caesar or Soup add \$2)

**MANICOTTI**.....15

**BAKED ZITI**.....14

**LASAGNA**.....15

**TORTELLINI LIAM**.....15

## NG Risotto

• Served with Primo! salad & bread, (Caesar or Soup add \$2)

*Made with imported Arborio rice*

### PESCATORE...18

Made with mixed seafood and Pinot butter sauce

### JULIAN...18

Topped with beef short ribs, braised in our brick oven and marsala Demi-glaze

### BUONGUSTO...17

With chicken tenderloin, sweet peas and diced tomatoes

## Bambini Menu (Under 12)

Chicken fingers & french fries.....5  
Mini cheese pizza.....5  
Fettuccini Alfredo.....5  
Spaghetti & meatballs.....5  
Scoop of gelato.....3



Gluten Free • \*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

# Wine List

## Red Wines

Glass / Bottle

San Giovese	7	27
Chianti	N/A	22
Chianti Classico	8	31
Cabernet Sauvignon	7	27
Montepulciano D'Abbruzzi	8	31
Merlot	6	23
Shiraz	7	27
Pinot Noir	8	31

## White Wines

Chardonnay	6	23
Pinot Grigio	7	27
Orvieto	6	23
Savignon Blanc	7	27

## Sparkling Wines

Lambrusco	5	19
Sangria	5	19
Asti Spumante	N/A	32
Prosecco	N/A	29

## House Wines

Glass/Full Carafe

Chablis, White Zinfandel, Chianti	4.5 / 19
Ask your server for our private wine selection	

## Beer

Draft.....	3
Domestic Bottles.....	3.5
Imported.....	4
Non Alcoholic.....	4

## Beverages

Coca-Cola, Diet Coke, Sprite, Ginger Ale, Lemonade, Iced Tea & Coffee.....	2.49
Italian Mineral Water	Medium/Large
Sparkling or Spring	3.50 5.50
Espresso	2.50 3.50
Cappuccino.....	4.00
"All of our espresso drinks can be prepared with decaffeinated espresso"	



## Primo's History

Once upon a time a kid started helping at a little pastry shop in his hometown of Martina Franca with his father and then started delivering coffee to people in all sorts of weather, and then as he got older and older started working at numerous hotels, and waited at numerous restaurants in numerous different cities and traveled to different places throughout all of Italy to do so. So basically this young boy was born to be in the food business. One day this still young teen got a great job offer to open up a hotel in the one and only Miami he met the most beautiful Floridian girl he had ever seen. Which ended up to become his wife and then became the mother of three kids (one of them happening to be me, Gabriel) there names were Julian, Gabriel, and Liam. Our mother's name is PAULA she brought Maurizio back to Sarasota were he opened up a restaurant, which is the same restaurant that you are about to enjoy. The food and traditions in this restaurant have been passed down by many generations and have been perfected to be just like Italy. So when you sit down and order and take your first bite of that delicious pasta or pizza, or whatever you may be getting, you will forget that you are in Sarasota and well be hundreds of miles away in the old traditions and lifestyle of beautiful ITALIA

Gabriel Colucci, Age 11, July 2005

## Party-Size Pans

"Available for carry-out only "  
1/2 Pan Serves 10 People \$40.00  
1 Pan Serves 20 People \$75.00

- Asparagus, Roasted Peppers & Caramelized Onions
- Baked Ziti (with Beef or Chicken)
- Cheese Ravioli with Marinara
  - Chicken Parmigiana
  - Eggplant Parmigiana
  - Vegetable Lasagna
  - Meat Lasagna
- Homemade Meatballs
- Gnocchi & Mushroom Marinara
  - Sautéed Vegetables Blend
- Italian Sausage, Roasted Peppers & Onions
- Spinach with Olive Oil, Garlic & Sun-dried Tomatoes
  - Pasta Primavera sautéed in Garlic Olive Oil
  - Pasta Primavera (with Beef or Chicken)
  - Grilled Chicken with Garlic and Spinach
- Stuffed Eggplant with Spinach, Tomato & Ricotta Cheese

"18 % gratuity added to the check for a party of 8 or more"

## Specialty Martinis & Coffees

Between the sheets	8
Cognac, Cointreau, Rum, Sweet & Sour	
El Diablo	8
Tequila, Creme de Cassis, Lime juice, Ginger ale	
Vespa	8
Fernet Branca, Green creme de menthe, 7-up	
Fine and Dandy	8
Gin, Triple sec, Bitters, OJ	
Bellatini	8
Skyv Vodka, Amaretto Liqueur	
Apeach, Cosmo	8
Absolut Apeach Vodka, Triple Sec fresh lime and cranberry juice	
Raspberry Truffle Martini	8
Absolut Raspberry Vodka, white creme de cacao, Chambord Liqueur and cream	
French Kiss	8
Chambord, champagne, crème de cassis, ice-cream, raspberry	
Pussers Painkiller	8
Pussers British navy rum, cream of coconut, pineapple and orange juice	
Irish Coffee	7
Jameson whiskey, whipped cream	
King's Coffee	8
Kahlua, grand marnier, crème de cacao, whipped cream	
Capone's Coffee	7
Myer's rum, brandy, whipped cream	
Keoke Coffee	8
Brandy, crème de cacao, whipped cream	

## Homemade Desserts

Cannoli alla Siciliana  
Papa Tonino's original filled pastry recipe  
5

Spumoni  
Layered ice cream served with strawberry sauce  
5

Tiramisú  
Lady fingers, espresso, zabajone and mascarpone  
6

Quintilliano's Cheese Cake  
Sinful Belgian chocolate cheese cake  
6

Zuppa Inglese  
Layered Italian Cake flavored with marsala wine  
5