IL PRIMO
RESTAURANT

APERTIF/COCKTAILS

Limoncello · 13 Red Sangria · 8 Cider Sangria · 8 Seasonal · 11

Chatt Whiskey Sour · 11 Benny Wu · 11 Brooklyn · 12 Apple Cider Mule (N/A) · 9

APERTIVO/SNACKS

Olives · 6

Arancini Telefono · 9

Toasted Ravioli · 12

Burrata, Blistered Tomatoes, Garlic Crostini · 15

*Carpaccio, Arugula, Horseradish, Parmesan · 11

Baked Feta & Spicy Marinara, Garlic Crostini · 13

Fritto Misto · 15

ANTIPASTI/MEAT & CHEESE · *Three Selections · 18 /Five Selections · 26*

Cheese - Saint-Andre | Taleggio | Gorgonzola | Seasonal | Ubriaco del Piave

Salumi - Chef Selection | il Porcellino | Sopressata | Pepperoni | Prosciutto di Parma

INSALATA/GARDEN

Café Salad · 8

Caesar Salad · 8

Arugula, Ricotta Salata, Aged Balsamic · 9

Soup · 8

PASTA/GRAINS

Rigatoni al'Arrabbiata & Sausage · 21

Mushroom Ravioli · 23

Orecchiette Bolognese · 19

Butternut Squash Risotto & Sea Scallops · 29

Ricotta Cavatelli, Root Vegetables, Pancetta & Sage Brown Butter · 23

Baked Penne & 4 Cheeses · 16

Crispy Polenta & Beef Ragu · 28

Lasagna Bolognese, Spinach Pasta · 24

Pappardelle Alfredo, Spinach & Gulf Shrimp · 28

SECONDI/MAIN PLATES *each served with one side*

Market Fish · MP

*Faroe Island Salmon, Tuscan Cream Sauce · 29

Chicken Piccata · 22

Chicken Marsala · 24

Pork Scallopini, Capers & Butter · 26

Dry Aged Bear Creek Meatballs & Sunday Sauce · 22

*8oz Beef Filet, Roasted Garlic · 46

CONTORNI/SIDES *each side · 6/large · 12*

Spaghetti/Marinara

Polenta/Pecorino

Roasted Broccoli/Garlic/Parmesan

Butternut/Rosemary/Balsamic

Spaghetti Squash

Braised Collard Greens/Pancetta

Consuming raw or undercooked meats may increase your risk of foodborne illness.

IL PRIMO
RESTAURANT

Beer · Draft

Peroni · 7/ Hutton & Smith Promenade · 8/Seasonal Draft · MP

Beer · Bottle/Can

Bud Light · 4.5/ Miller Lite · 4.5/ Michelob Ultra · 4.5/ Stella Artois · 5/ Blake Farms Cider · 7

New Castle · 6/ Sierra Nevada Pale Ale· 7.50/ Lagunitas Lil Sumpin · 7.50/ Wiseacre Coffee Stout · 6

Blue Moon · 6/Dogfishhead Grateful Dead Juicy IPA · 7.50/ Athletic Brewing IPA (NA) · 5 Heineken (NA) 5

ITALIANO WHITE	**GLASS**	**BOTTLE**
Ogio Prosecco	9	34
Luna Nuda Rosé Prosecco	10	38
Castello del Poggio Moscato	10	38
Borgo Paglianeto Verdicchio		45
Terre Gaie 'Kali' Sauvignon Blanc	11	42
Il Valore Pinot Grigio	9	34
Orsola Gavi		49
Jermann, Friuli Pinot Grigio		65
Santa Lucia Franciacorta		96
AMERICANO WHITE	**GLASS**	**BOTTLE**
One Stone Rosé of Pinot Noir		38
Hayes Ranch Chardonnay	11	42
Sonoma Cutrer Chardonnay	12	44

ITALIANO RED	**GLASS**	**BOTTLE**
La Favorita Lambrusco (Bubbly)		42
Wilhelm Walch 'Prendo' Pinot Noir		48
Monte Degli Angelo Pinot Noir	11	42
Anterra Merlot	9	34
Cortelunga Montepulciano d' Abruzzo	10	38
Il Pumo San Marzano Primitivo		40
Torre Del Falasco Valpolicella Ripasso		48
Renzo Masi Chianti Riserva	13	48
Ciacci Piccolomini (Super Tuscan)	13	48
Buon Tempo Rosso di Montalcino		68
Arnaldo Rivera Barolo Undicicomuni		101
Poggio Antico Brunello di Montalcino		175
AMERICANO RED	**GLASS**	**BOTTLE**
Conundrum Red Blend		46
Hedges Family Estate, CMS Cabernet	12	44
Bonanza Cabernet Sauvignon	13	48
Killer Drop Red Blend		54
Jordan Cabernet Sauvignon		124
Silver Oak Alexander Valley Cabernet Sauvignon		150
Caymus Napa Valley Cabernet Sauvignon		180

Happy Hour · Monday – Friday 4-6

All Draft Beer · 5 ½ off all Glass Wine Well Liquors · 5

**Parties of 8 or more will include a 22% gratuity*