

APERITIVO

- Primo Meatballs**, yellow polenta, roasted corn, pecorino romano, grilled crostini 14
- Stracciatella Caprese**, grilled focaccia, confit garlic, caponata, garden tomato, summer truffle 13
- A5 Wagyu Beef**, summer truffle, black sea salt 25
- Calamari**, kalamata olives, basil, lemon aioli 17
- Herb Gnocchi**, farm tomato, mushrooms, braised duck 17
- Charred Octopus**, cherry tomato, asparagus, garden onion, lemon vinaigrette 20
- Antipasti**, cured meats, selection of assorted cheeses 23
- Whisper Creek Farm Egg Ravioli**, braised beef cheeks, beef brodo, summer truffle 18

PIZZA

- Margherita**, heirloom tomatoes, mozzarella di bufala, fresh basil, tomato sauce 22
- Butcher's Pie**, salami, calabrese, bacon, tomato sauce, onion, arugula, farm egg 23
- Farmer's Pie**, blue cheese, heirloom tomatoes, olives, pickled onion, kale 23

INSALATA

- Farmer Salad**, garden lettuces, house bacon, croutons, soft boiled egg, lemon-parmesan vinaigrette 17
- Baby Kale**, croutons, pecorino, white anchovies, caesar 17

PASTA

- Casarecce**, primo sausage, rapini, parmigiana-reggiano, ricotta salata, garden herbs 30
- Linguini**, bay scallops, rock shrimp, nduja bolognese 33
- Campanelle Cacio e Pepe**, poached egg, romanesco, shaved Parmigiano-Reggiano 31

PIATTO PRINCIPALE

- Sautéed Scaloppine of Pork Saltimbocca**, garlic mashed potatoes, prosciutto, spinach, sage infused mushroom madeira jus 36
- Sea Scallops**, chorizo, farro, WCF giardiniera, tarragon gastrique, asparagus puree 38
- Pan Seared Cobia**, garden parsley, lemon caper vinaigrette, asparagus, cous cous risotto, smoked trout caviar 36
- Ribeye**, foie gras jus, summer truffle, smashed marble potato, Seminole pumpkin puree, whisper creek farms sweet potato 49
- Smoked Lamb Shank**, creamy risotto, summer truffle, lamb jus 38
- ***add local roasted prawns or pan seared scallops to any entrée 12***

CONTORNI

- Seasonal Mixed Grill**, sourced from primo garden and whisper creek farm 12
- Greens & Beans**, seasonal white beans, spicy sausage, spinach, tomato sauce 9
- Crispy Cauliflower**, lemon mustard aioli, parmigiana reggiano, garlic chives 9
- Grilled Broccoli Rabe**, garlic, Parmigiano-Reggiano 9

20% Gratuity added to parties of 6 or more, \$4 split charge, 8/1/20
Chef/Proprietor ~ Melissa Kelly, Chef de Cuisine - Ulas Peksun, Restaurant Manager - Anna-Claire Pierce

JW Marriott Orlando, Grande Lakes
4040 Central Florida Parkway
Orlando, FL 32837
407.206.2300

PRIMO

At, PRIMO we source our food from responsible growers and producers that practice sustainable methods of farming. We buy local and organic whenever possible. If you have any concerns regarding food allergies, please alert your server prior to ordering

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the customer's risk of foodborne illness.

WINES BY THE GLASS

REDS

- House Red, La Valentina, Montepulciano d'Abruzzo, 12/48
- Rosso di Montalcino, Camigliano 14/56
- King Estate, Pinot Noir, Willamette Valley 19/76
- Gagliole, Rubiolo, Chianti Classico, Tuscany 15/60
- Vina Cobos, Malbec, Felino, Mendoza [by Paul Hobbs] 15/60
- Poggio alla Guardia, Super Tuscan Red Blend, Tuscany 16/64
- Turlo Lago di Corbara, Cabernet Blend, Baschi 14/56
- Emblem, Cabernet Sauvignon, Napa Valley 20/80
- Hall, T Bar T Ranch, Cabernet Sauvignon, Alexander Valley 25/100
- Halter Ranch, Cabernet Blend, Ancestor, Paso Robles 32/128
- The Pessimist, Red Blend, Paso Robles 15/60

SPARKLING

- Caposaldo, Brut, Prosecco, Veneto 12/48
- Coppo, "Moncalvina" Moscato D'Asti Piedmont 10/40

ROSE

- Leone de Castris, Five Roses, Salento Rosé 15/60

WHITES

- House White, Rocca delle Macie, Vernaccia, Tuscany 11/44
- San Giorgio, Pinot Grigio, Veneto 14/56
- Terredora di Paolo, Falanghina Irpinia, Campania 12/48
- Roth Estate, Sauvignon Blanc, Sonoma County 16/64
- Cakebread Cellars, Chardonnay, Napa Valley 27/108

SIGNATURE COCKTAILS

Spritz & Giggles 14

Prosecco, citrus soda, fresh orange,
choice of: Lillet blanc or rouge

Primo Royale 12

Crème de Framboise Combiert topped with
Prosecco

Pango Tango 13

Pango rum, pineapple juice, freshly
squeezed lime juice

Primo Sangria 12

Our best seller, available in red, white,
rosé, house made with seasonal ingredients

Just Peachy 12

Enchanted Rock peach vodka,
Moscato D'Asti, cherry

BEER

Tampa Style Lager 8.5

Cigar City Brewing, 4.5%, Tampa FL

Hobo Life Session IPA 8.5

Lord Hobo Brewing Co, 4.5%, Woburn,
MA

Black Widow Blackberry Hard Cider 9

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Birds and the Bees 15

Cathead vodka,
local honey, fresh lemon juice

Campside Old Fashioned 16

Knob Creek bourbon, High West
Campfire whiskey, chestnut honey,
campfire bitters

Pomegranate Lemon Drop 14

Limoncello, Pama pomegranate
liqueur, fresh lemon, served up

Original Sin, 6.0% Lafayette, NY

PRIMO

Surplus Honey Pale Ale 16oz 8.5

Big Storm Brewery, 5.5%, Pinellas Park FL

Stone IPA 8.5

Stone Brewing, 6.9%, Escondido, CA

Menabrea, 8.5

Menabrea Brewing, 5.0%, Italy

Chouffe Houblon Dobbelen IPA

Tripel Belgian Strong Ale 11.5

Brasserie d'Achouffe, 9.0%, Belgium

Stella Artois Pale Lager 8.5

Stella Artois, 4.8%, Belgium

Peroni Nastro Azzurro 8.5

Peroni Brewing, 4.7% | Roma, Italy