

# PRIMO



LOCAL , FRESH , MODERN.

## PRIVATE DINING MENUS

PRIMO  
Melissa Kelly, Proprietor & Executive Chef  
at the JW Marriott Starr Pass Resort & Spa  
3800 West Starr Pass Blvd Tucson, AZ 85745  
Tel 5207916071 | [jwmarriottstarrpass.com](http://jwmarriottstarrpass.com)

# HORS D'OEUVRES

## Pesce

Fried Oysters Rockefeller	7
Tuna Tartar	7
(H) Mini Crab Cake <i>with seasonal aioli</i>	7
Shrimp Cocktail	7
Gazpacho Shooter	6
<i>with Crispy Shrimp</i>	
(H) Crab Stuffed Mushrooms	6

## Carne

Venison Carpaccio	7
<i>with sea salt and prezzamolo</i>	
(H) Niman Ranch Meat Ball Slider	7
<i>with tomato sauce</i>	
(H) Fig n pig (seasonal)	7
(H) Mini Lamb Meatballs	7
<i>with tzatziki sauce</i>	
Prosciutto Wrapped Melon	7
<i>mint, and ricotta salata</i>	
Antipasti Skewer	6
<i>mozzarella, cherry tomato, Salami, pepperoncini, olive</i>	
(H) Crispy Chicken Livers	7

## Vegetariano

(H) Stuffed Mushroom	6
Panzanella Skewer	6
Asparagus Frico	6
Tomato Soup Shooter	6
<i>with petite grilled cheese</i>	
Potato Latke	6
<i>with a chive crema</i>	
Chickpea Panalle	6

## Crostinis

Eggplant Caponata	6
Pepperonata	6
(H) White Bean and Shrimp	7
Pesto Prosciutto	7
Fresh Mozzarella	7
<i>with pistachio pesto</i>	

## Gourgeres

(H) Stuffed with Herbed Ricotta	7
<i>chorizo and balsamic onions</i>	
(H) Braised Lamb	7
<i>caramelized onions and Gorgonzola</i>	
Shrimp Salad	7
<i>with lemon and chive</i>	

(H) = Hot Hors d'oeuvres



Local, Fresh, Modern.

All prices are subject to a 24% service charge and 8.1% tax.



## PIEMONTE MENU

### First Course

*Choice of*

Wild Rice Soup  
(Fall/Winter)

Risi e Bisi  
(Summer/Spring)

Roasted Beet Salad

### Second Course

*Pasta Course*

Whim of the Chef

### Third Course

*Choice of*

Pork "Saltimbocca"  
roasted garlic mashed potato | spinach | prosciutto |  
mushroom sage jus

Seasonal Fish Selection

Chicken Divolo

Aged Ribeye

### Forth Course

*Mini Trio*

Black Mesa Ranch Goat Cheese Cake  
*with seasonal fruits*

Warm Chocolate "Budino" Cake  
*mint stracciatella gelato*

Chocolate Dipped Cannoli  
*filled with sweet ricotta & toasted pistachios |  
Amarena cherries*

\$145 per person



## CAMPAGNA MENU

### First Course

Salad of Seasonal Baby Lettuces  
farm vegetables | barrel aged red wine vinaigrette

### Second Course

*Choice of*

Seasonal Fish Selection

Chicken Marsala

Pork "Saltimbocca"  
roasted garlic mashed potato | spinach | prosciutto |  
mushroom sage jus

### Third Course

*Hand Made Cannoli*

chocolate dipped | filled with sweet ricotta & toasted  
pistachios | Amarena cherries

\$85 per person

# PRIMO

Local, Fresh, Modern.

We focus on providing fresh products, working with local and heirloom companies such as:

Anson Mills Heirloom Grains Sleeping Frog Farms

Ask our Restaurant Coordinator about personalizing your menu.

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## VENETO MENU

### First Course

*Choice of*

#### **Wild Mushroom Soup**

medley of wild mushrooms | grilled levain | fresh thyme parmesan Reggiano | balsamic

#### **Red Wine Poached Pear Salad**

gorgonzola dolce | spiced walnuts | baby lettuce  
local honey

### Second Course

*Choice of*

#### **Seasonal Fish Selection**

#### **Chicken Marsala**

#### **Porcini Rubbed New York Steak**

### Third Course

*Choice of*

#### **"Budino"**

mint stracciatella gelato

#### **Hand-made Cannoli**

chocolate dipped | filled with sweet ricotta & toasted pistachios | Amarena cherries

**\$95 per person**



## CHIANTI MENU

### First Course

*Choice of*

#### **Seafood Chowder**

seasonal fish | potato | leeks | house cured bacon

#### **Caramelized Seckle Pear salad**

tender greens and endive | hazelnuts, gorgonzola  
Frangelico vinaigrette

### Second Course

*Choice of*

#### **Mushroom Cavatelli**

seasonal wild & farmed mushrooms | light mushroom brodo | peas & baby spinach | romano

#### **Seasonal Fish Selection**

#### **Pork Chop**

#### **Aged NY Strip**

### Third Course

#### **Mini Trio**

Black Mesa Ranch Goat Cheese Cake  
*with seasonal fruits*

Warm Chocolate "Budino" Cake  
*mint stracciatella gelato*

Chocolate dipped cannoli  
*filled with sweet ricotta & toasted pistachios |  
Amarena cherries*

**\$110 per person**

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# FAMILY STYLE MENU

All Courses are Served Family Style on Platters



## Salads:

*Please Select One*

Field Green

Burrata & Arugula

Kale Caesar with cashew garlic dressing (Vegan)

Chopped Salad (Antipasti Style)

Roasted Beets and Black mesa Farm Goat Cheese

## Entrée:

*Please Select Two*

Pork Saltimbocca

Chicken Milanese

Grilled Swordfish alla Puttanesca

Halibut with broccoli, capers and lemon

Wild Mushroom Risotto, pea tendrils

Portabello Mushroom "Piccata" with Anson Mills Polenta

## Desserts:

*Please Select Two*

Tiramisu

Zeppole

Cannoli

Profiteroles

Hazelnut Semifreddo with Nutella sauce

\$75 per person

Add a pasta course for \$15 more per person

Add pizza and antipasti as a first course for \$10 more per person

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