

## ANTIPASTI

**PRIMO BREAD SERVICE | 3 PER PERSON**  
ROSEMARY FOCACCIA, SESAME BAGUETTE, LEVAIN,  
EXTRA VIRGIN OLIVE OIL,  
12 YEAR BALSAMIC

### SUMMER CORN SOUP | 14

CORN RELISH, FOCACCIA CROUTONS, CRÈME FRAICHE

### PRIMO MEATBALLS | 19

CREAMY RICOTTA, TOMATO SAUCE,  
SMOKED SCAMORZA, CRISPY GARLIC, HERBS

### ROCK CRAB ARANCINI | 20

RICOTTA SALATA, SHERRY CRAB BISQUE,  
VERMOUTH AIOLI

### BEEF TARTARE\* | 26

PEPPERONI JAM, SMOKED LEEK AIOLI,  
TOMATO-MUSTARD WHIP,  
GARLIC BALSAMIC GLAZED EGG YOLK

### DICURU BURRATA | 20

COMPRESSED CANTALOUPE, LOCAL CUCUMBER,  
TOASTED HAZELNUTS, BLUEBERRY GASTRIQUE

### CHARCUTERIE BOARD | 32

ARTISAN CHEESES, ASSORTED ACCOMPANIMENTS

### OCTOPUS | 25

PRESERVED LEMON-WHITE BEAN EMULSION,  
CHORIZO CRUMBLE,  
GLAZED ROOT VEGETABLES,  
HARISSA GLAZE, RAISIN AGRODOLCE

### OYSTERS OREGANATA | 22

PARMESAN, GARDEN OREGANO,  
GARDEN GREENS, LEMON BREADCRUMBS

# PRIMO

## MAINS

### PORK SALTIMBOCCA | 42

MASHED YUKON POTATO, SPINACH,  
PROSCIUTTO, MUSHROOM MADEIRA JUS

### ZAATAR CRUSTED COBIA | 42

SWEET UMAMI BUTTER, CHARRED WILD ONIONS,  
GARDEN GREEN SALAD

### LAKE MEADOW ROASTED CHICKEN | 39

KALE-CHESTNUT STUFFING, PANZANELLA SALAD,  
PROSCIUTTO VINAIGRETTE, CURRANT JUS

### CIOPPINO BIANCO | 45

LOCAL CATCH, SHRIMP, MUSSELS,  
BILLI BI SAFFRON CREAM, ENGLISH GREEN PEAS,  
LOCAL SWEET POTATO, FENNEL

### EYE OF RIB\* | 65

BONE MARROW POTATO PUREÉ,  
CHARRED GARDEN GREENS,  
CARAMELIZED ONION DEMI

### PORK BELLY & SCALLOPS | 42

SHEEP'S MILK POLENTA, ROMANESCO CAULIFLOWER,  
BROWN BUTTER BALSAMIC, PINE NUT DUKKAH

## CONTORNI

### GRILLED BROCCOLINI, "CAESAR" BUTTER | 9

### SHEEP'S MILK POLENTA GRATINE | 9

### GRILLED GARDEN VEGETABLES | 12

### MUSHROOM FRICASSEE | 13

## INSALATA

### FARMER SALAD\* | 20

PRIMO BACON, LAKE MEADOW EGG,  
LEMON-PARMESAN VINAIGRETTE,  
LEVAIN CROUTONS

### KALE SALAD | 19

GARDEN KALE, CRISPY FARRO, HEIRLOOM APPLES,  
BLUE CHEESE VINAIGRETTE, PARSNIP,  
DAIKON RADISH

### FROG SONG FARMS SWEET POTATO | 18

MUSHROOMS A'LA GRECQUE, FRISEE,  
CHARRED RADICCHIO, SHEEP'S MILK GOUDA,  
PEPITA VINAIGRETTE

## PASTAS

### RIGATONI | 35

HOT ITALIAN SAUSAGE, BROCCOLI,  
TOMATO PEPPER SAUCE, SILKY RICOTTA

### CHITARRA NERO | 36

FLORIDA ROCK SHRIMP, HOUSE SAUSAGE,  
ARRIBIATTA SAUCE, GARDEN PEPPERS,  
COURGETTES, BAGNA CAUDA BREADCRUMBS

### BOLOGNESE | 34

CAMPANELLE, CRISPY KALE,  
FRESH GARDEN BASIL

### RICOTTA CAVATELLI | 32

GRILLED SHERRY CHICKEN, MIXED MUSHROOMS,  
BROCCOLINI, GARDEN GREENS, PARMESAN BROTH

### TORTELLONI | 38

BRAISED BEEF RIB. BUTTER POACHED LOBSTER,  
PARMESAN, CELERY ROOT,  
SUMMER TRUFFLE

## PIZZA

**MARGHERITA | 22** FRESH MOZZARELLA, SAN MARZANO TOMATO, ITALIAN BASIL

**FUNGHI | 24** ROASTED GARLIC, MIXED MUSHROOMS, SPINACH, THYME

**BUTCHER'S PIE\* | 25** PEPPERONI, PRIMO SAUSAGE, PROSCIUTTO, ARUGULA, CALABRIAN HOT HONEY

**BIANCA | 24** MARINATED EGGPLANT, LONG HOT PEPPERS, PISTACHIO, SHEEP'S MILK RICOTTA, PECORINO

MENU ITEMS MAY CONTAIN OR COME INTO CONTACT WITH WHEAT, EGGS, PEANUTS, SOY, GARLIC, SESAME, TREE NUTS, AND MILK.  
\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.  
AN AUTOMATIC SERVICE CHARGE OF 20% WILL BE APPLIED TO YOUR CHECK FOR PARTIES OF 6 OR MORE BUT CAN BE ADJUSTED AT YOUR DISCRETION.

## COCKTAILS

### PRIMO SPRITZ | 19

FABRIZIA LIMONCELLO, ATIAN GIN,  
ITALICUS, FEVER TREE SPARKLING LEMON,  
SPARKLING WINE

### THE CONNIPTION | 20

CONNIPTION GIN,  
ROCKEYS BOTANICAL LIQUEUR,  
DOLIN VERMOUTH

### MEDITERRANEAN BREEZE | 17

KETEL ONE CUCUMBER MINT VODKA,  
FRESH STRAWBERRY BASIL SYRUP,  
FRESH LEMON

### NITRO ESPRESSOTINI | 22

TRUMAN VODKA 80,  
LUXARDO ESPRESSO COFFEE LIQUEUR

### HOT ITALIAN SUMMER | 21

CURAMIA REPOSADO TEQUILA,  
DISARONNO, FRESH LEMON,  
FRESH LIME, JALAPENO,  
TOPPED WITH DOLCE BY FAR NIENTE

### BLACKBERRY SMASH | 25

WOODFORD RESERVE, COMBIER,  
BLACKBERRY MINT,  
FRESH LEMON THYME, FRESH LEMON

### ANGO CARTEL | 18

COCONUT CARTEL BLANCO, FRESH LIME,  
FRESH PINEAPPLE, COCONUT PUREE,  
ANGOSTURA BITTERS

### ZERO PROOF

#### BLACKBERRY MOJITO | 13

BLACKBERRY-MINT SYRUP,  
LIME, CLUB SODA

#### PRIMO SODA | 11

SEASONAL SYRUP,  
FRESH LEMON, SODA WATER

## WINE BY THE GLASS

### SPUMANTE

**LA GIOIOSA PROSECCO | 16**  
VENETO, ITALY

**LAMBRUSCO | 17**  
EMILIA-ROMAGNA, ITALY

**TAITTINGER BRUT | 33**  
MONTAGNE DE REIMS, FRANCE

### ROSA

**SUMMER IN A BOTTLE | 19**  
PROVENCE, FRANCE

**FORTANT | 15 \*ON TAP**  
ROSÉ, PROVENCE, FRANCE

### BIANCHI

**LA VIS | 17**  
PINOT GRIGIO, TRENTINO, ITALY

**HARTFORD COURT | 22**  
CHARDONNAY, RUSSIAN RIVER, CALIFORNIA

**SAN GREGORIO | 16**  
FALANGHINA, CAMPANIA, ITALY

**MOHUA | 19**  
SAUVIGNON BLANC, NEW ZEALAND

**DOUGH | 16**  
SAUVIGNON BLANC, NORTH COAST,  
CALIFORNIA

**LUNATICO MOSCATO D'ASTI | 16**  
PIEDMONT, ITALY

### ROSSO

**PIKE ROAD | 18**  
PINOT NOIR, WILLAMETTE VALLEY,  
OREGON

**PAOLO CONTERNO | 20**  
NEBBIOLO, LANGHE, ITALY

**1847 CAB | 19**  
CABERNET, NAPA VALLEY, CALIFORNIA

**IMPOSSIBLE | 22**  
MALBEC, MENDOZA, ARGENTINA

**SODALE | 17**  
MERLOT, LAZIO, ITALY

**CHIANTI CLASSICO | 17**  
VILLA CERNA PRIMOCOLLE, TUSCANY, ITALY

**QUILT | 16 \*ON TAP**  
CABERNET, NAPA VALLEY, CALIFORNIA

**LA GIARETTA | 26**  
AMARONE, VENETO, ITALY

## BEER | 10

**SURPLUS**, HONEY PALE ALE  
BIG STORM BREWING -CLEARWATER, FL

**TAG & RELEASE**, RED ALE  
SAILFISH BREWING - FORT PIERCE, FL

**JAI ALAI**, IPA, CIGAR CITY BREWING -  
TAMPA, FL

**BLOOD ORANGE WHEAT ALE**  
PERSIMMON HOLLOW - ORLANDO, FL

**PERONI**  
LAGER, ITALY

### ON TAP



#### JW GARDEN

FEATURES INGREDIENTS  
GROWN HERE AT THE  
JW MARRIOTT GRANDE LAKES  
IN THE PRIMO GARDEN

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