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[www.primosrestaurant.com](http://www.primosrestaurant.com)

Monday - Friday 11 to 2 lunch  
Monday - Saturday 5 to 10 dinner  
Sunday Brunch 11 to 3  
Sunday Dinner 5 to 9

## Appetizers, Salads, Soups

### **Vine Ripened Tomato & Basil Bruschetta**

light balsamic vinaigrette, toasted Italian bread **6.95** add: jumbo lump crabmeat **12**

### **Antipasto**

fine Italian meats, artisan cheeses, grilled marinated vegetables **8.95**

### **Hot Fried Provolone**

hand cut provolone, marinara, Parmesan **6**

### **Seared Tuna Carpaccio**

yellowfin tuna, truffle oil, three bean salad, sweet pimento aioli **12.5**

### **Calamari**

fresh tender fried calamari, lemon zest, citrus dipping sauce **8.75**

### **Large Louisiana Jumbo Lump Crab Cake**

jumbo lump, baby mache salad, pimento aioli **12.95**

### **Oysters Primo** *'the house specialty'*

Louisiana gulf oysters, rosemary wine butter, Parmesan, bruschetta **10.95**

### **Prosciutto Wrapped Shrimp & Beef Tenderloin Medallion**

Louisiana jumbo shrimp, rich marsala sauce, signature raspberry zabaglione **15.95**

### **Sensation**

crisp ice-berg, signature vinaigrette, Parmigiana-Reggiano **4.95/8.95**

### **Caprese Salad with Fresh Mozzarella (handmade in-house)**

chef selected vine-ripened tomatoes, fresh basil, capers, white balsamic vinaigrette **8.25**

### **Garden Beet & Fried Goat Cheese Caprese**

poached fresh beets, fried goat cheese, fig balsamic and basil vinaigrette **9.95**

### **Caesar**

romaine hearts, garlic croutons, anchovy, Parmigiana-Reggiano dressing **4.95/8.95**

### **Baby Greens & Gorgonzola**

tender baby lettuces, candied pecans, raspberry onions, pepper jelly vinaigrette **5.95/10.95**

### **'Old-World Style' Minestrone**

housemade vegetable & roasted fennel broth, orecchiette pasta **5/8**

### **Duck & Andouille Sausage Gumbo**

steamed rice, snipped chives **7/9.5**

### **Soup Di Giorno**

fresh ingredients, lots of love **market price**

### **Hot Baked Romano Bread**

homemade yeast dough, xv olive oil, toasted garlic, Romano, prepared to order **3.95**

## From Our Grill (comes with 2 sides)

*Our steaks are aged mid-western beef & perfectly marbled for peak flavor.*

*Our seafood is thoroughly inspected for freshness & is of the highest quality.*

**Filet Mignon** 12oz king cut **39.95** / 8oz queen cut **29.95**

**Bone-In Ribeye (Cowboy Cut)** 20oz **38.95**    **Ribeye** 14oz **33.95**

**New York Strip** 14oz **32.95**    **Veal Loin Chop** 10oz **36.95**

**Pork Chop** 12oz **20.49**    **Rosemary Pesto Chicken** 10oz **20.95**

**Marinated Louisiana Jumbo Shrimp Skewers** **21.95**

**Fresh Fish of the day**, meyer lemon olive oil **market price**

### Toppings:

jumbo lump crabmeat **12**, mushroom marsala **4**, barbecued shrimp **8**

raspberry zabaglione **4**, gorgonzola cream **4**, cremini crawfish sauce **8**

## Pasta & Signature Entrees

### G.O.P.P.

garlic, xv olive oil, pecan pesto, cappellini **12.95** ♥ substitute whole wheat spaghettini

add: meatball **4**, marinated grilled chicken **6**, shrimp **8**, jumbo lump crab **12**

### Italian Sausage Arrabiata

spicy housemade Italian sausage, roasted sweet peppers, fresh herbs, marinara, ziti **16.95**

### Crawfish Orecchiette

Louisiana crawfish tails, vodka sauce, sweet peas, little-ear pasta **19.95**

### Baked Ziti Bolognese

rich combination of veal, pork, and beef, ricotta, marinara, ziti, fresh mozzarella **16.95**

### Chicken Scampi

pulled chicken, cherry tomatoes, fresh basil, white wine, garlic, fettuccini **17.95**

### Manicotti

ricotta, provolone, Parmigiana-Reggiano, spinach, marinara or cream sauce **14.95**

### Grilled Eggplant Manicotti, no pasta

baby spinach, whole ricotta, fresh light tomato sauce **15.95**

### Baked Parmigiana

pan fried selection, marinara, melted cheeses, cappellini | veal **21.95**, chicken **15.5**, eggplant **15.5**

### ♥ Grilled Parmigiana

grilled selection, marinara, melted cheeses, cappellini | veal **21.95**, chicken **15.5**, eggplant **15.5**

### Fettuccini Alfredo

creamy white sauce, with Romano cheese and fresh fettuccini **12.95**

add marinated grilled chicken **6**, shrimp **8**, jumbo lump crab **12**

### Veal Saltimbocca (Country-Side Style)

mushrooms, provolone, prosciutto, rich marsala sauce, wilted spinach, fried polenta **34.95**

### Barbecue Shrimp Fettuccini

Louisiana jumbo shrimp, Creolé rosemary meunierre, wilted garlic spinach, fettuccini **24.75**

### Piccata

selection sautéed, lemon, veal sauce, capers, asparagus tips, cappellini | veal **23.95**, chicken **19.95**

### Lobster Ravioli Carbonara

housemade ravioli, Maine lobster chunks, sweet peas, pancetta cream **20.95**

### Meatballs & Spaghetti 'The Best'

perfectly delicious veal meatballs, marinara **15.95**

### ♥ Turkey Meatballs & Whole Grain Spaghetti

turkey breast meatballs, whole wheat spaghetti, light fresh tomato sauce **14.95**

# Pizza

14-inch/10-inch Pies & Calzones

**Margherita 14.95/10.95**

sliced fresh tomatoes, fresh mozzarella, fresh basil, xv olive oil

**Arrabiata 15.95/11.95**

housemade spicy Italian sausage, roasted peppers, onions, fresh herbs

**Shrimp & Crabmeat 20.95/15.95**

Louisiana shrimp, jumbo lump, artichoke hearts, white sauce

**Roasted Vegetable 16.95/12.95**

marinated eggplant, peppers, artichoke hearts, baby spinach, mushrooms, feta

**Mediterranean 16.95/12.95**

sun dried tomatoes, kalamata olives, capers, feta, artichoke hearts, pesto-tomato sauce

**Chicken & Gorgonzola 16.95/12.95**

pulled honey roasted chicken, gorgonzola, caramelized onions, garlic cream, truffle oil

**Meat Lover 17.95/13.95**

beef, veal, italian sausage, pepperoni

**Primo's Pie 16.95/12.95** *'our signature pie'*

prosciutto di parma, roasted yellow bell peppers, cremini mushrooms, fresh basil, white sauce

**Homemade Stromboli** (lunch only)

fresh baked, rolled sandwich, made to order

roasted vegetable **12.95**, Italian sausage & peppers **12.95**

# Lunch Plates

**Entrée Caesar**

romaine hearts, garlic croutons, anchovy Parmigiana-Reggiano dressing

grilled Louisiana jumbo shrimp **15.95** grilled chicken breast **12.95**

**Primo's Spinach & Grilled Vegetable Salad**

young spinach, pancetta, sun-dried tomato vinaigrette, fried goat cheese **14.95**

**Gulf Shrimp & Crab Sensation Salad**

marinated artichoke hearts, baby greens, signature vinaigrette, Parmesan **20.95**

**Beef Tenderloin & Baby Greens**

raspberry onions, gorgonzola, candied pecans, hot pepper jelly vinaigrette **15.75**

**Louisiana Lump Crabmeat Stuffed Heirloom Tomato**

mache salad, capers, chives, thyme, creamy white truffle dressing **15.95**

**Po Boys**

seeded crisp Italian bread, shaved lettuce, tomatoes, mayonnaise, pickles, fries

fried shrimp **12.95**, fried oyster **14.95**, fried catfish **10.95**

**Primo Burger**

fresh ground Angus, fully dressed, fries **9.95**

**Griddled Italian Sausage & Pepper Sub**

spicy housemade Italian sausage, sweet pepper, onion, provolone **12.95**

**Meatball Sub with Fresh Mozzarella (handmade in-house)**

sliced meatballs, perfect marinara, melted fresh mozzarella **11.95**

**Hot Muffaletta Calzone**

fine Italian meats, blend of cheese, housemade olive salad **13.95**

**Chicken Parm Sub**

tender fried chicken breast, perfect marinara, melted cheese **11.95**

# Desserts

## **Limoncello Tiramisu**

lemon scented mascarpone, limoncello, soaked lady finger cookies **6.95**

## **Doppio Cannoli**

two different & distinct cannoli **7.95**

## **Fresh Berry & Amaretto Tazza**

sweet berries, vanilla mousse, crisp pecan cookie cup, amaretto syrup **6.95**

## **Chocolate Espresso Cheesecake**

chocolate biscotti crust **5.95**

## **Hazelnut Panna Cotta**

soft custard, hazelnut caramel, pinot noir poached pear **6.95**

## **Primo's Bread Pudding**

white chocolate, fresh raspberries **6.95**

# Sides

Spinach Primavera **5**

Parmesan Potato Gratin **5**

Seasonal Vegetable **5**

Baked Potato **5**

Asparagus Tips & Pine Nuts **5**

Spaghetti, Fettuccini, Cappellini **5**

Marinara, Alfredo, or Pesto

# Espresso

Single 1.75, Double 3.25

Cappuccino 3.5

Café Latte 3.5

Café Mocha 3.5

Café Caramel 3.5

Coffee / Decaf **2**

## **Please ask about our Sunday Brunch Specials**

catering & banquet facilities available

separate checks needs a managers approval

18% service charge for separate checks

or parties of 6 or more

5 dollar charge for split entrees