



Welcome to Primo

Our menu champions quality above all else.

We work closely with trusted local suppliers alongside respected Italian producers to bring the very best ingredients to the table. Rooted in tradition yet refreshed for today each dish is carefully crafted with honesty simplicity and flavour at its heart.

FOR THE TABLE

MARINATED OLIVES (VE, GF)

A selection of Italian marinated olives.

4

HOUSE-BAKED WARM FOCACCIA (VE)

Extra virgin olive oil and aged balsamic.

5

GARLIC PIZZA BREAD WITH TOMATO (VE)

Garlic, San Marzano tomato sauce.

7

GARLIC PIZZA BREAD WITH CHEESE (V)

Garlic, fior di latte mozzarella

8

ANTIPASTO PLATTER

Cured Italian meats, olives, sun-dried tomatoes and mozzarella, bread, extra virgin olive oil and aged balsamic.

Serves Two

18.5

ANTIPASTI

GIANT MOZZARELLA STICKS (V)

San Marzano sauce dipping sauce.

10

FRITTO MISTO

Fried prawns, calamari, zucchini with lemon aioli.

12

NDUJA ARANCINI

Nduja and mozzarella, San Marzano sauce.

9.5

ITALIAN MEATBALLS (GFO)

Beef meatballs, tomato sauce, baked mozzarella and toasted sourdough.

10.5

KING PRAWNS (GFO)

Garlic, chilli and white wine sauce, toasted sourdough.

12

CAPRESE SALAD (V, GF)

Tomatoes, fresh mozzarella, basil, extra virgin olive oil and balsamic glaze.

9

HOUSE BRUSCHETTA (VE, GFO)

Toasted sourdough, marinated tomatoes, fresh basil pesto and balsamic glaze.

8.5

PASTA

HOUSE LASAGNE	15.5
Layers of rich beef ragu, béchamel sauce and sheets of pasta, mozzarella and parmesan.	
ITALIAN SAUSAGE & FENNEL	15
Rigatoni, Italian sausage, fennel, garlic, white wine, mascarpone, parmesan and herbs.	
CLASSIC CARBONARA (GFO)	15
Spaghetti, pancetta, pecorino romano, black pepper and parmesan.	
SLOW-BRAISED SHORT RIB RAGU	16.5
Pappardelle, slow-braised short rib ragu, red wine, tomatoes, herbs and grated parmesan.	
ARRABBIATA (VEO, GFO)	13.5
Penne, spicy tomato sauce, salami, Calabrian chilli, black olives, San Marzano tomatoes and fresh basil.	
WILD MUSHROOM (VEO, GFO)	15
Tagliatelle, wild mushrooms, garlic, thyme, white wine cream sauce and fresh parsley.	
BOLOGNESE (GFO)	14.5
Tagliatelle, classic beef bolognese, red wine, tomatoes and parmesan.	
LINGUINE AL MARE (GFO)	17
Linguine, Scottish salmon, calamari, king prawns, white wine, garlic and cherry tomato.	
BUTTERNUT SQUASH RAVIOLI (VE)	15
Roasted squash, basil oil, toasted pine nuts and lemon "cream" sauce.	

PIZZA

SPIANATA & HOT HONEY	15.5
San Marzano tomato base, fior di latte mozzarella, spicy spianata salami, Calabrian chilli and hot honey.	
TRUFFLE & WILD MUSHROOM (V)	15
San Marzano tomato base, fior di latte mozzarella, truffle oil, wild mushrooms, parmesan and fresh thyme.	
BURRATA & PARMA HAM	15.5
San Marzano tomato base, fior di latte mozzarella, Parma ham, fresh rocket and creamy burrata.	
NDUJA & STRACCIATELLA	15.5
San Marzano tomato base, fior di latte mozzarella, spicy nduja sausage, stracciatella cheese and fresh basil.	
HAM & CARAMELISED ONION	15
San Marzano tomato base, slow-roasted ham, fior di latte mozzarella, caramelised onion and rosemary.	
CLASSIC MARGHERITA (V)	13.5
San Marzano tomato base, fior di latte mozzarella, fresh basil and extra virgin olive oil.	
CALZONE MISTO	15.5
Folded pizza filled with pepperoni, salami, ham and mortadella with San Marzano tomato sauce and fior di latte mozzarella.	
CALZONE KIEV	15.5
Folded pizza filled with chicken, roasted ham and garlic with San Marzano tomato sauce and fior di latte mozzarella.	
CRUST DIPS	
San Marzano Tomato Sauce	2
Hot Honey	2
Garlic Mayonnaise	2
Blue Cheese	2
Truffle Mayonnaise	2

SECONDI

PAN-SEARED SEABASS (GF)	21
Seabass fillet, heirloom tomatoes, chorizo, sautéed seasonal greens.	
GRILLED WILD SALMON (GF)	21.5
Grilled salmon fillet, dill butter sauce and sautéed seasonal greens.	
CHICKEN PEPE ROSA (GFO)	18.5
Pan-fried chicken breast in a pink peppercorn cream sauce and sautéed tenderstem broccoli.	
CHICKEN & WILD MUSHROOM (GF)	18.5
Pan-fried chicken breast in a wild mushroom cream sauce and sautéed tenderstem broccoli.	
CHICKEN & CHORIZO RISOTTO (GF)	15.5
Chicken breast and chorizo folded through a rich risotto with sautéed tenderstem broccoli.	
CARNE	
30-DAY AGED BEEF	
Served with heirloom tomatoes.	
10OZ SIRLOIN (GF)	25
10OZ FILLET (GF)	29
Peppercorn Sauce (GFO)	3.5
Diane Sauce (GFO)	3.5

SIDES

FRIES (VE)	5
TRUFFLE & PARMESAN FRIES	5.5
SAUTÉED SEASONAL GREENS (VE, GF)	5.5
ROCKET & PARMESAN SALAD	5.5
ROASTED PARMESAN NEW POTATOES (GF)	5.5