

## FOR THE TABLE

MARINATED OLIVES (VE, GF)  
A selection of Italian marinated olives.

HOUSE-BAKED WARM FOCACCIA (VE)  
Extra virgin olive oil and aged balsamic.

GARLIC PIZZA BREAD (VE)  
Garlic, San Marzano tomato sauce.

4	ANTIPASTO PLATTER	18.5
5	Cured Italian meats, olives, sun-dried tomatoes and mozzarella, bread, extra virgin olive oil and aged balsamic.	
7		

## ANTIPASTI

GIANT MOZZARELLA STICKS (V)  
San Marzano sauce dipping sauce.

NDUJA ARANCINI  
Nduja and mozzarella, San Marzano sauce.

ITALIAN MEATBALLS (GFO)  
Beef and pork meatballs, tomato sauce, baked mozzarella and toasted sourdough.

CAPRESE SALAD (V, GF)  
Tomatoes, fresh mozzarella, basil, extra virgin olive oil and balsamic glaze.

HOUSE BRUSCHETTA (VE, GFO)  
Toasted sourdough, marinated tomatoes, fresh basil pesto and balsamic glaze.

## CARNE

30-DAY AGED BEEF  
Served with heirloom tomatoes and fries

10OZ SIRLOIN (GF)  
Peppercorn Sauce (GFO)  
Diane Sauce (GFO)

## PIZZA

SPIANATA & HOT HONEY  
San Marzano tomato base, fior di latte mozzarella, spicy spianata salami, Calabrian chilli and hot honey.

TRUFFLE & WILD MUSHROOM (V)  
San Marzano tomato base, fior di latte mozzarella, truffle oil, wild mushrooms, parmesan and fresh thyme.

BURRATA & PARMA HAM  
San Marzano tomato base, fior di latte mozzarella, Parma ham, fresh rocket and creamy burrata.

NDUJA & STRACCIATELLA  
San Marzano tomato base, fior di latte mozzarella, spicy nduja sausage, stracciatella cheese and fresh basil.

HAM & CARAMELISED ONION  
San Marzano tomato base, slow-roasted ham, fior di latte mozzarella, caramelised onion and rosemary.

CLASSIC MARGHERITA (V)  
San Marzano tomato base, fior di latte mozzarella, fresh basil and extra virgin olive oil.

CRUST DIPS  
San Marzano Tomato Sauce / Hot Honey  
Garlic Mayonnaise / Blue Cheese / Truffle Mayonnaise

## PASTA

HOUSE LASAGNE  
Layers of rich beef ragu, béchamel sauce and sheets of pasta, mozzarella and parmesan.

ITALIAN SAUSAGE & FENNEL  
Rigatoni, Italian sausage, fennel, garlic, white wine, cream, parmesan and herbs.

CLASSIC CARBONARA (GFO)  
Spaghetti, pancetta, pecorino romano, black pepper and parmesan.

ARRABBIATA (VEO, GFO)  
Penne, spicy tomato sauce, salami, Calabrian chilli, black olives, San Marzano tomatoes and fresh basil.

WILD MUSHROOM (VEO, GFO)  
Tagliatelle, wild mushrooms, garlic, thyme, white wine cream sauce and fresh parsley.

BOLOGNESE (GFO)  
Tagliatelle, classic beef bolognese, red wine, tomatoes and parmesan.

Please inform your server of any allergies or dietary requirements before placing your order.  
While every care is taken, we cannot guarantee the absence of allergens in our dishes.

Some of our pasta dishes can be made with gluten free pasta upon request.

A discretionary 10% service charge will be added to your bill. This is shared in full amongst our team.  
V - Vegetarian | VE - Vegan | VEO - Vegan Option Available | GF - Gluten Free | GFO - Gluten Free Option Available  
Included drinks: Pepsi / Diet Pepsi / Lemonade / 175ml White, Red or Rose Wine

**PRIMO**  
ITALIAN RESTAURANT

EARLY EVENING MENU  
2 COURSES & A DRINK £21.95  
TUESDAY - THURSDAY  
16:30 - 18:30