

SPARKLING WINES

Jako Pas Dose	55
Jako Oro	68
Jako Prosecco DOCG	45
Syltbar Prosecco Brut, Veneto	48
Syltbar Prosecco Rose, Veneto	48
Moet & Chandon, White Star	110

WHITE WINES

PINOT GRIGIO

Ferrante Pinot Grigio - Grand River Valley, Ohio	42
Griso Venetian - Pinot Grigio	39
Santa Margherita, Alto Adige	55
San Angelo, Castello De Banfi	48
Vermentino di Gallura Branu DOCG	48

CHARDONNAY

Kendall Jackson, Grand Reserve	42
Jordan, Russian River Valley	60

SAUVIGNON BLANC

Melchiore Ceschi - Sauvignon Blanc Trentino	49
Kim Crawford, Marlborough NZ	42
Charles Krug, Napa Valley	44

GEWURZTRAMINER

Melchoire Ceschi - Gewurztraminer Trentino	58
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RED WINES

Pozzetto Valpolicella Classico	44
San Michele Valpolicella Superiore	58
Monte Solane Valpolicella Ripasso	58
Valle Alta Amarone	99
Siresol	78
Ruber Rosso IGT	55
Barbera D'Alba Superiore, Bovio 2015	58
Papa Pietro, Campbell Ranch Single Vineyard Sonoma Coast 2014	85

CABERNET/ BLENDS

Joel Gott, Cabernet	48
Francis Coppola, Cabernet	45
Decoy Cabernet, Sonoma County	48
Franciscan Cabernet, Napa Valley	65
Jordan Cabernet, Alexander Valley	115
Stags Leap Artemis Cabernet, Napa Valley	120
The Prisoner/ Red Blend, Napa Valley	105

PINOT NOIR

Melchiore - Ceschi - Trentino Pinot Noir 2016	78
La Crema, Monterrey County	48
Kudos Reserve, Willamette Valley, Oregon	60
Wild Horse, Central Coast	58
Gary Farrell, Russian River Valley	95

MERLOT

Rutherford Hill, Napa Valley	58
Markham, Napa Valley	58
Charles Krug, Napa Valley	60



DINNER

M E N U



Thank You For Visiting Our Restaurant,
We Truly Appreciate Your Business

STARTERS

ALEX'S TUNA TARTARE	20
Chef's Alex Special Recipe	
PRIMOS FAMOUS MEATBALLS	13
Whipped Ricotta, San Marzano Tomato Sauce	
CALAMARI FRITTI & ZUCCHINI	15
Lightly Fried, Served with Spicy Marinara	
MINI CRAB CAKES	16
Lump Crab, Tropical Salsa, Honey Mustard	
CHICKEN WINGS	14
Classic Hot Wings BBQ , Blue Cheese or Ranch (8)	
BEEF CARPACCIO	18
Cured Beef, Arugula, Shaved Parmesan, Lemon, E.V.O.O.	
BURRATA	18
Wrapped in Prosciutto di Parma, Roasted Red Peppers, E.V.O.O	
MUSSELS FRA DIAVOLO	16
P.E.I. Mussels, Spicy Marinara Sauce	

BURGERS & SANDWICHES

CLASSIC BURGER	16
Local Tomatoes, Lettuce, Red Onion, Brioche Bun	
TURKEY BURGER	15
10 Oz Ground Turkey, Avocado, Arugula, Tomato, Herb Mayo, Provolone Cheese	
CHICKEN SANDWICH	16
Free Range Chicken Breast, Apple Wood Smoked Bacon, Provolone Cheese, Lettuce, Tomato, Red Onions, Herb Mayo	
PROSCIUTTO & FRESH MOZZARELLA PANINI	18
Tomato, Basil, E.V.O.O. Splash of Balsamic Glaze	

RISOTTOS

FRUTTI DI MARE	29
Shrimp, Clams, Mussels, Fish Variety, Saffron Risotto	
PORCINI MUSHROOM	29

SALADS

HOUSE SALAD	11
Mixed Greens, Cherry Tomatoes, Red Onions, Cucumber, Croutons, House Vinaigrette	
CAPRESE	16
Fresh Local Mozzarella & Basil, Balsamic Reduction & E.V.O.O.	
MEDITERRANEAN	15
Crisp Romaines, local tomatoes, red Onions, Feta, Black Olives, Pepperoncini, E.V.V.O, Red Wine Vinegar	
SPINACH SALAD	15
Spinach, Cranberries, Candied Pecans, Pear, Sun-dried Tomatoes, Red Onions, Goat Cheese, Honey Mustard	
PEAR & GORGONZOLA	16
Mixed Greens, Pear, Crumble Gorgonzola, Walnuts, Tomatoes, E.V.O.O.	
CLASSIC CAESAR	14
Romaine Hearts, Croutons, Shaved Parmesan	
WEDGE OF ICEBERG	15
Crisp Bacon, Crumbled Bleu, Local Tomatoes, Ranch Dressing	

PASTA

SPAGHETTI POMODORO	16
Imported Italian Tomatoes, Fresh Basil & Garlic	
PENNE A LA VODKA	19
Creamy Pink Sauce, Splash of Greygoose	
SPAGHETTI & MEATBALLS	20
Large Homemade Meatballs, San Marzano Marinara Sauce, Basil	
CLASSIC FETTUCCINE ALFREDO	19
House made Fettuccine, Classic Cream Sauce, Parmesan	
SPAGHETTI BOLOGNESE	19
All Beef Meat Sauce Over Spaghetti	
GNOCCHI AL TELEFONO	24
Fresh Tomato, Mozzarella, Basil	
LASAGNA BOLOGNESE	21
Fresh Ricotta, Mozzarella, Marinara Sauce	
LINGUINE & CLAMS	27
Little Neck Clams, White or Red Clam Sauce	
PRIMOS PAPPARDELLE	29
Steak Tips, Homemade Pappardelle, Porcini Mushrooms, Brandy Cream Sauce	
LOBSTER RAVIOLI	31
Homemade, Stuffed with Maine Lobster Meat, Pink Cream Sauce	

PASTA ADD ONS

CHICKEN	5	4 OZ AHI TUNA	8
SHRIMP	8	4 OZ SALMON	8

STEAKS CHICKEN & VEAL

RIBEYE - 12 OZ	39
SKIRT STEAK - 12 OZ	32
CHICKEN PARMIGIANA	26
Free Range Chicken Cutlet, San Marzano Sauce, Fresh Mozzarella, Served with Pasta	
CHICKEN FRANÇAISE	27
Battered Sautéed Chicken Cutlet With a Lemon Butter & White Wine Sauce	
CHICKEN MARSALA	27
Mushrooms & Marsala Wine Sauce, Served with Potatoes & Veggies	
CHICKEN PICCATA	27
Sautéed Chicken Breast, White Wine, Capers, Lemon Butter Sauce Served With Potatoes & Veggies	
CHICKEN MILANESE	29
Choice of French Fries or Mixed Greens w/Lemon Vinaigrette	
VEAL MARSALA	29
Sautéed Veal Cutlet, Mushrooms, Marsala Wine Sauce Served With Potatoes & Veggies	

PIZZA & FLATBREAD

MARGHERITA PIZZA	15
Mozzarella Cheese, San Marzano Tomato Sauce, Fresh Basil	
PRIMOS PIZZA	19
Italian Sausage, Caramelized Onions, Whipped Ricotta, Basil	
PEPPERONI PIZZA	17
Italian Pepperoni, Mozzarella Cheese, Tomato Sauce	
SKIRT STEAK FLATBREAD	20
Sautéed Mushrooms, Caramelized Onions, Mozzarella, Truffle Oil	

SEAFOOD

GRILLED SALMON	29
Simply Grilled, Chefs Potatoes & Seasonal Vegetables	
AHI TUNA	29
Sesame Crusted, Seared Rare, avocado & Local Tomato Salsa, Citrus Soy Glaze	
FRUTTI DI MARE	29
Clams, Shrimp, Mussels, Calamari & Variety of Fish over Linguine in Spicy Marinara Sauce	
STRIPED BASS MILANESE	28
Choice of French Fries or Mixed Greens w/Lemon Vinaigrette	

DESSERTS

RENEE'S FAMOUS RUM CAKE 10 | CHOCOLATE SOUFFLE 12 | CLASSIC TIRAMISU 10
RICOTTA CHEESECAKE 10 | ITALIAN TARTUFO ICE CREAM 9 | THREE LAYER CHOCOLATE CAKE 10

COLD BEVERAGES

SOFT DRINKS	2.50
Pepsi, Ginger Ale, Sierra Mist, Fanta, Diet Pepsi, Tonic, Soda	
SOFT DRINKS CAN	3
Coca Cola, Sprite, Diet Coke	
ICED TEA	2.50
LEMONADE	2.50
JUICE	3.50
Apple, Cranberry, Orange , Pineapple, Tomato	
AQUA PANNA	7
SAN PELLEGRINO	7

HOT BEVERAGES

AMERICAN COFFEE	2.50
CAFFE LATTE	4.50
CAPPUCCINO	4.75
ESPRESSO	3
DOUBLE ESPRESSO	4
ESPRESSO MACHIATO	3.25
TEA	2.75

* Substitutes available upon request, subject to extra charges *

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness *

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