

# SPUNTINI

THE ITALIAN WAY OF SHARING. ORDER A VARIETY OF DISHES TO CREATE A FLAVOURFUL, COMMUNAL EATING EXPERIENCE.

## LEMON PARMESAN MEATBALLS

Lemon, parsley and pecorino meatballs, served with a creamy yoghurt, herb and olive relish.  
**70**

## PRIMI POPPERS

Piquanté peppers, crumbed and stuffed with herbed feta.  
**48**

## BEEF CARPACCIO

Thinly sliced marinated beef, topped with mushrooms, pecorino shavings, capers and crisp rocket. Dressed with olive oil, lemon juice and black pepper.  
**85**

## ZUCCHINI FRIES

Tempura battered zucchini with garlic aioli.  
**40**

## HALLOUMI LETTUCE WRAP

Grilled halloumi topped with piquanté peppers, served on baby cos lettuce and dressed with a creamy yoghurt, herb and olive relish.  
**80**

## AVOCADO SALSA CROSTINI

Stonebaked ciabatta, chargrilled and topped with fresh avocado, tomatoes, cucumber, red onion, red peppers, lemon and mint.  
**55**

## PAN-SEARED CALAMARI

Soy, lemon and honey glazed calamari tossed with rocket, cherry tomatoes and red onion.  
**85**

## SYLVIA'S CRISPY CHICKEN LIVERS

Crispy chicken livers sautéed with onion, garlic, fresh chilli and lemon. Served with BBQ sauce.  
**55**

## PERI-PERI CHICKEN LIVERS

Chicken livers with garlic, bay leaves, peri-peri, sherry and brandy. Served with warm flatbread.  
**75**

# FLATBREADS

HAND-PRESSED AND STONEBAKED

## CAPRESE SALAD

Pesto spread on flatbread topped with fresh tomatoes and Fior di Latte. Drizzled with basil oil.  
**69**

## THE TUSCAN CHICKEN

Mint Verde Chicken, red onion, roasted red peppers, spring onion and rocket.  
**78**

## THE DELI SANDWICH

Salami, salted ricotta, artichokes, grilled zucchini, roasted red peppers, marinated tomatoes, pickled mushrooms, rocket and roasted olives.  
**90**

# SALAD GREENS

SERVED WITH HOUSE VINAIGRETTE

## CRISPY CALAMARI SALAD

Crumbed calamari, fresh rocket, carrots, cherry tomatoes, red onion, green beans, red peppers, mint, coriander, oregano and spring onion. Drizzled with lemon juice and served with chilli aioli.  
**130**

## ROASTED BUTTERNUT & BEETROOT SALAD

Mixed greens with roasted butternut and beetroot, cherry tomatoes, Danish feta, red onion, oregano and mint. Finished with pumpkin seeds and herb oil.  
**75**

## CAESAR SALAD

Cos lettuce tossed in PRIMI Caesar dressing with boiled egg, pecorino shavings and garlic croutons.  
**62**

ADD: ANCHOVIES +20 / GRILLED CHICKEN +25 / CRISPY BACON +20

## SALMON TROUT SALAD

Smoked salmon trout with mixed greens, avocado, cherry tomatoes, cucumber and red onion. Finished with capers, lemon juice and olive oil. Served with a creamy yoghurt, herb and olive relish.  
**135**

## GRILLED CHICKEN & ROASTED PEPPER SALAD

Mixed greens with grilled zucchini, cucumber ribbons, red onion, roasted red peppers, cherry tomatoes, carrots and mint topped with grilled chicken, Danish feta and spring onion. Served with a sun-dried tomato dressing.  
**98**

## COBB SALAD

Mixed greens with cherry tomatoes, spring onion, pulled chicken and crispy bacon topped with avocado, boiled egg and blue cheese.  
**105**

## CRISPY CHICKEN LIVER SALAD

Mixed greens with green beans, carrots, mixed peppers, cucumber ribbons, coriander and mint. Topped with crispy chicken livers sautéed with onion, garlic, lemon and fresh chilli. Served with a creamy yoghurt, herb and olive relish.  
**88**

## GREEK SALAD

Crisp lettuce, cucumber ribbons, tomatoes, red onion, fresh mint, olives and Danish feta.  
**79**

# PASTA DI GRAGNANO

ITALIAN DURUM WHEAT, OLIVE OIL AND SPRING WATER.  
AIR DRIED AND EXTRUDED THROUGH A TRADITIONAL COPPER DIE.

PLEASE NOTE: PRIMI SERVES PASTA AL DENTE.  
UNLESS STATED, OUR PASTA DOES NOT CONTAIN EGGS.

## SPAGHETTI NAPOLETANA

A flavour burst of Italian tomatoes, basil, oregano, garlic and olive oil, topped with fresh basil and pecorino.

60 / 75 For the extra hungry.

## SPAGHETTI CARBONARA

Crispy bacon and pecorino, folded with egg, cream, spring onion, fresh parsley and basil.

75 / 90 For the extra hungry.

## SPAGHETTI ALLA PESCATORE

Prawns, mussels and calamari, pan-fried with olive oil, garlic, white wine, lemon and tomato with a hint of chilli. Finished with gremolata.

159

## LINGUINE CAMPAGNOLA

Chicken sautéed in garlic, mustard, mushrooms, rosemary, parsley, cream and dry white wine.

90 / 110 For the extra hungry.

## LINGUINE AL SALMONE

Slivers of smoked salmon trout in a mild curry, white wine, garlic, cream and tomato sauce.

95 / 125 For the extra hungry.

## LINGUINE POLLO E PESTO

Chicken sautéed with mushrooms, garlic and black pepper, tossed through a light creamy pesto sauce.

105 / 130 For the extra hungry.

## RIGATONI CHICKEN LIVER

Chicken livers sautéed in garlic, chilli, onion, peppers, mushrooms, sherry and paprika in a creamy Neapolitana sauce.

83 / 98 For the extra hungry.

## SPAGHETTI MEATBALLS

A flavourful sauce of Italian tomatoes, basil, oregano, garlic and olive oil; topped with Italian meatballs and salted ricotta.

105

## LINGUINE POLLO GIORGIO

Chicken sautéed with peppers, onion, garlic, bay leaves, oregano and mustard. Simmered in a white wine and creamy Neapolitana sauce.

85 / 105 For the extra hungry.

## PRIMO

A fresh cream sauce with gypsy ham, mushrooms, black pepper & grated pecorino cheese.

75 / 90 For the extra hungry.

## RAGÙ ALLA BOLOGNESE

Slow-cooked meat sauce stewed with red wine, tomato, garlic, parsley and rosemary.

78 / 98 For the extra hungry.

## RECCO CLASSICO

A curry-infused Neapolitana with garlic and fresh chilli, rounded off with cream and garnished with fresh coriander.

65 / 80 For the extra hungry.

## WITH CHICKEN

80 / 95 For the extra hungry.

## WITH PRAWNS

115 / 155 For the extra hungry.

## AL FORNO OVEN BAKED

## MAC & CHEESE

Macaroni with a white cheddar, pecorino and blue cheese sauce. Finished with gratinated pecorino, pangritata and spring onion.

92

ADD: Bacon +20

While we have taken great care in selecting the best pasta for the dish, please feel free to select your own.  
Choose between: LINGUINE / RIGATONI / SPAGHETTI / WHEAT & GLUTEN FREE +12

# CHAR-GRILLE

SERVED WITH YOUR CHOICE OF ONE OF THE FOLLOWING:  
RUSTIC POTATO FRIES / GARDEN SALAD / ZUCCHINI FRIES

## PRIMI BURGER

All burgers are served with lettuce, tomato, xxx sauce and crunchy cabbage pickle on a brioche bun.

## PREFER BEEF OR CHICKEN?

92 Iron-pressed Beef / 80 Chicken

## THE CHEESE RINGER

A slice of cheddar and crispy salt and vinegar onion rings.

110 Beef / 100 Chicken

## THE G BANGA

Avocado salsa and PRIMI Poppers.

115 Beef / 106 Chicken

## DAGWOOD

Fried egg, streaky bacon and a slice of cheddar.

115 Beef / 105 Chicken

ADD: FRIED EGG +7 / WHITE CHEDDAR +15 / STREAKY BACON +20  
ONION RINGS +10 / SAUTÉED MUSHROOMS +20

## GRILLED CHICKEN WINGS

WITH YOUR CHOICE OF BASTING:

## JAMAICAN JERK

Seasoned grilled chicken wings smothered in Jerk BBQ sauce.

120

## BBQ

Grilled chicken wings in our southern style BBQ sauce.

120

## LOIN RIBS

Lean, juicy pork ribs, baked in a simple marinade, finished on our char-grill and served with our southern style BBQ sauce.

178 500g

# PIZZA

STRIVING TO SERVE TRADITIONAL PIZZA NAPOLETANA

## GOLDEN CRUST BASE

- ✓ Type I Stoneground flour.
- ✓ 24hr cold-fermented.
- ✓ Hand-stretched.
- ✓ Authentic Pizza Napoletana.

## TOMATO

- ✓ Tomato cultivated in Emilia-Romagna, Italy.
- ✓ Sweet, bright & red.
- ✓ Exclusively selected & packaged for PRIMI.

## CHEESE

- ✓ Full fat imported mozzarella.
- ✓ Locally produced Fior di Latte.
- ✓ Extra matured.

## FOCACCIA

### ROSEMARY & SALT

Hand-pulled and brushed with olive oil, rock salt, fresh rosemary and oregano.

**36**

**ADD: NAPOLETANA OR RECCO DIP +20**

### CHEESE & GARLIC

Hand pulled bread, baked with creamy garlic and full flavoured cheese, served with a tangy tomato preserve.

**69**



## PIZZA

### MARGHERITA

Tomato and mozzarella with fresh basil.

**79**

### REGINA

Gypsy ham, mushrooms, tomato and mozzarella.

**100**

### HAWAIIAN

Gypsy ham, fresh pineapple, tomato and mozzarella.

**95**

### MURDER BY MEAT

Spicy chorizo, piquanté peppers, gypsy ham, bacon, tomato, mozzarella and salami.

**139**

### MOROCCAN CHICKEN

Spicy harissa chicken, tomato and mozzarella topped with Persian salad, creamy yoghurt relish and fresh coriander.

**115**

### CALIFORNIA

Chicken or bacon, Danish feta, tomato, mozzarella and fresh avocado.

**115** Bacon / **120** Chicken

### PREGO CHICKEN

Prego marinated chicken, olives, green peppers, red onion, tomato, mozzarella and fresh coriander.

**115**

**WHEAT & GLUTEN FREE PIZZA BASE, CRAFTED FROM ORGANIC INGREDIENTS, AVAILABLE +25**

### FRESH SPINACH, FETA & OLIVES

Fresh spinach, Danish feta, olives, tomato, mozzarella and Pecorino.

**99**



# POLLO

FROM THE RANGE.



## CHICKEN CAMPAGNOLA

Chicken scallops sautéed in garlic, mustard, mushrooms, rosemary, parsley, cream and white wine. Served with linguine and roasted vegetables.

105

## FETTINE DI POLLO

CARB FREE

Chicken scallops topped with marinated tomatoes, roasted olives and fresh rocket. Finished with pecorino and a creamy yoghurt, herb and olive relish.

110

## CHICKEN KEBAB

Marinated chicken skewered with piquanté peppers and red onion, flame-grilled and served on flatbread with Persian salad and a creamy yoghurt, herb and olive relish.

110

## PREGO CHICKEN

Flame-grilled half chicken marinated in garlic, bay leaves, paprika, a hint of chilli, lemon and garlic.

Served with a side order of your choice.

145

# PESCE

FROM THE SEA.



## SEARED SALMON TROUT

Served on a bed of sautéed spinach and green beans. Finished with hollandaise sauce and herb oil.

195

## CALAMARI & FRESH ROCKET

Dry-grilled calamari, flavoured with herb compound butter. Served on a creamy yoghurt, herb and olive relish and topped with fresh rocket. Served with a side order of your choice.

155

## GRILLED KINGKLIP

Grilled kingklip with mint, basil, coriander, garlic, chilli, lemon juice and olive oil on a bed of fresh rocket, cherry tomatoes and red onion. Served with a side order of your choice.

185

# CARNE

FROM THE FARM.



## BISTECCA

Aged T-bone steak (500g), grilled to perfection and served with paprika compound butter and fresh rocket. Served with a side order of your choice.

195

## SEARED FILLET

Flattened fillet steaks layered with sautéed potatoes, marinated tomatoes and crisp rocket.

186

## PORCINI STEAK

Prime cut of rump (300g), expertly grilled and topped with creamed garlic and porcini mushroom purée. Served with a side order of your choice.

165

## FILLETO AI FUNGHI

Flame-grilled fillet tournedos, served sliced on creamed potato with a mushroom, green peppercorn, mustard and brandy sauce.

195

## LAMB CHOPS

Four loin chops (400g), flame-grilled and finished in lemon, garlic, rosemary and white wine sauce.

Served with a side order of your choice.

220

## SIDE ORDERS

RUSTIC POTATO FRIES

25

CREAMY MASHED POTATOES

25

GARDEN SALAD

25

ROASTED BUTTERNUT & SWEET POTATO MASH

25

ROASTED VEGETABLES

30

SPINACH ALLA PARMIGIANA

35

ZUCCHINI FRIES

30