

Primi

Zuppa de Giorno
Whim of the Chef

Pizza Capricciosa
Whim of the Chef... 14.

Antipasti Misti

cured meats, artisan cheeses, marinated olives, house pickled vegetables and grissini 15.

Roasted Beets Salad

pistachio crusted goat cheese truffles, mixed baby lettuces and dry cherry vinaigrette 13.

Brown's Orchard Cider Poached Pear Salad

baby frisée and radicchio, toasted hazelnuts and sherry vinaigrette... Fiore Sardo 13.

Charred Octopus

tender greens, roast fingerling potatoes, green beans & pesto vinaigrette 16.

Farmer Salad

romaine lettuce, bacon, soft boiled egg, brioche croutons & lemon parmesan vinaigrette 14.

Baby Field Greens

mixed greens, cherry tomatoes, barrel aged red wine vinaigrette 9.

Fritto Misto

mixed fry of calamari, rock shrimp, oysters, grouper & vegetables with harissa aioli 15.

Goat Cheese stuffed Grape Leaves

Black Mesa Ranch goat cheese and herbs, grilled levain, and baby lettuces 13.

Warm Mushroom Salad

medley of wild mushrooms, rocket arugula and baby frisée tossed with truffle vinaigrette... shaved Romano 16.

Pasta

Brown's Orchard Lamb & Ricotta Raviolis

slow cooked legs with classic mirepoix, English peas and their tendrils...swiss chard and pecorino 33/23.

Wild Mushroom Cavatelli

hand rolled ricotta cavatelli, medley of wild mushrooms, baby spinach, parmesan brodo and Romano 31/21.

Frutti di Mare

clams & mussels in an angry tomato sauce, broccolini and blistered tomatoes over garlic spaghetti... topped with crispy calamari & levaine crumbs 34/24.

Mains

Niman Ranch Pork "Saltimbocca"

roasted garlic mashed potato, spinach & prosciutto...mushroom~sage jus 30.

Chicken alla Milanese

breaded chicken with a salad of arugula & root vegetables~shaved Reggiano & lemon pan sauce 30.

Grilled Moulard Duck Breast

silky carrot puree, brussels, crispy pancetta, baby onions and sautéed greens...natural jus 36.

Pan Roasted Pink Grouper

clams, mussels, Spanish chorizo and sautéed escarole in a saffron tomato broth; grilled crostini with rouille 36.

Grilled Niman Ranch NY Strip

Black Mesa Ranch goat cheese stuffed potato cake, wilted greens and baby vegetables...chive butter 45.

Brown's Orchard Lamb Two Ways

marinated and grilled rack with spicy mergues couscous, escarole and baby carrots 41.

Contorni

Grilled seasonal vegetables 7.

Roast garlic mashed potato 7.

Sautéed greens aglio e' olio 7.

Gnocchi con funghi 9.

We source our food from responsible growers and producers that practice sustainable methods of farming.
We buy local and organic whenever possible.

*An 18% gratuity will be added
to parties of 6 or more*

PRIMO
www.primotucson.com

Melissa Kelly
Christie Tenaud

Executive Chef/ Proprietor
Chef de Cuisine