

PASTA

MADE FROM OLIVE OIL, SPRING WATER AND THE FINEST ITALIAN DURUM WHEAT. EXTRUDED THROUGH TRADITIONAL BRONZE DIE, TO RENDER A SURFACE ROUGHNESS THAT RETAINS SAUCE.

CHOICE OF PASTA: LINGUINE / RIGATONI / SPAGHETTI

MAC & CHEESE

Macaroni with a white cheddar, pecorino and blue cheese sauce.

Finished with gratinated pecorino, pangritata and spring onion.

90 - One size only.

ADD: Bacon +20

RIGATONI PRIMAVERA

Fresh spinach sautéed and tossed with pecorino and a sliver of butter.

Topped with marinated tomatoes, garlic and fresh basil.

80 / Upsize +15

SPAGHETTI CARBONARA

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

75 / Upsize +15

LINGUINE CAMPAGNOLA

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

90 / Upsize +15

RIGATONI CALABRESE WITH SALTED RICOTTA

Chicken sautéed in olive oil, garlic, chilli, cherry tomatoes and roasted olives. Tossed with salted ricotta, black pepper and fresh rocket. Finished with gremolata.

90 / Upsize +25

LINGUINE POLLO E PESTO

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

100 / Upsize +25

CHICKEN LIVER PASTA

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

83 / Upsize +15

LINGUINE POLLO GIORGIO

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

85 / Upsize +15

SPAGHETTI POMODORO

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

60 / Upsize +15

RAGÙ ALLA BOLOGNESE

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

78 / Upsize +20

SALSICCIA E FUNGHI

Italian sausage meat sautéed with garlic, leeks, parsley, rosemary, mushrooms, pecorino, white wine and cream.

100 / Upsize +15

SPAGHETTI MEATBALLS

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

105 - One size only.

RECCO CLASSICO

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

65 / Upsize +15

WITH CHICKEN

80 / Upsize +15

WITH PRAWNS

95 / Upsize +30

LINGUINE AL SALMONE

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

95 / Upsize +30

PESCATORE

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

145 - One size only.

LASAGNE AL FORNO

Traditional beef lasagne made with fresh egg pasta.

105 - One size only.

MELANZANE ALLA PARMIGIANA

Oven-baked aubergine with Neapolitana, mozzarella, pecorino and basil.

95 - One size only.



BISTECCA * 180

Aged T-bone steak (500g), grilled to perfection and served with paprika compound butter and fresh rocket.

PORCINI STEAK * 160

Prime cut of rump (300g), expertly grilled and topped with creamed garlic and porcini mushroom purée.

LAMB CHOPS * 189

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

SEARED FILLET 180

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

MEDITERRANEAN FILLET 180

Flattened fillet steaks topped with marinated tomatoes, roasted olives and fresh rocket. Finished with a creamy yoghurt, herb and olive relish and pecorino. *(carb free)*

FILLETTO AI FUNGHI 185

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

TOMAHAWK * 225

Prime bone-in rib-eye (600g), flame-grilled and served with marinated tomatoes and fresh rocket. Subject to availability.

*** SERVED WITH A SIDE ORDER OF YOUR CHOICE**



CHICKEN KEBAB 110

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.

CHICKEN CAMPAGNOLA 105

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

PREGO CHICKEN * 139

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

FETTINE DI POLLO 105

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

*** SERVED WITH A SIDE ORDER OF YOUR CHOICE**

BURGERS & WINGS

PRIMI BURGERS ARE MADE FROM 100% PRIME BEEF CUTS AND SERVED WITH LETTUCE, TOMATO, XXX SAUCE AND CRUNCHY CABBAGE PICKLE ON A BRIOCHE BUN. **SERVED WITH A SIDE ORDER OF YOUR CHOICE.**

PRIMI BURGER

Iron-pressed.
89 Beef / **79** Chicken

THE CHEESE RINGER

A slice of cheddar and crispy salt and vinegar onion rings.
105 Beef / **95** Chicken

THE G BANGA

Avocado Salsa and PRIMI Poppers.
110 Beef / **100** Chicken

DAGWOOD

Fried egg, streaky bacon and a slice of cheddar.
115 Beef / **105** Chicken

GRILLED CHICKEN WINGS.

WITH YOUR CHOICE OF BASTING:

LEMON AND GARLIC
105

JAMAICAN JERK / BBQ
110

EXTRAS:

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



CALAMARI & FRESH ROCKET * 149

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

GRILLED KINGKLIP * 175

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

BAKED SALMON * 185

A parcel of salmon trout fillet on a bed of fresh spinach, coriander, mint, caramelised lemon, capers and sautéed onions.

*** SERVED WITH A SIDE ORDER OF YOUR CHOICE**

Wheat & gluten free artisan pasta imported from Italy. Add R12

Wheat & gluten free pizza base crafted from organic ingredients. Add R25

DOLCE E CAFFÉ

CHEESECAKE

Thick and creamy New York style baked cheesecake, topped with summer berries.

58

BROWNIE (UPSIZE +R10)

Dark chocolate brownies with homemade chocolate fudge sauce, topped with nuts. Served hot with cream or ice cream.

45

CHOCOLATE PLATE - GLUTEN FREE

Chocolate Nemesis (dense flourless chocolate cake), coconut and date balls, and a white chocolate shot.

55

TRADITIONAL MALVA PUDDING

Served with crème anglaise and slices of apricot.

58

ALCOHOL IS NOT FOR SALE TO PERSONS UNDER THE AGE OF 18. DRINK RESPONSIBLY.

RISTRETTO

The definitive Italian Espresso. The foundation of all great coffees; made by restricting water flow through our full-flavoured blend. Making it bold, dense and 'sweet'.
18

AMERICANO 20

MACCHIATO 19

PERFETTO

Double Ristretto + 120ml Micro-textured Milk.
25

CAPPUCCINO 22

CRÈME BRÛLÉE

Traditional baked custard with a crisp caramelised sugar crust.

48

APPLE ROSE

Apple slices rolled in puff pastry with salted caramel sauce. Served hot with ice cream.

50

BAMBOOZLE SHAKES:

KAHLUA AND OREGO 60

WHITE CHOCOLATE, RUM AND MINT 55

HOT FUDGE AND BOURBON 65

LATTE 32

MOCHA FORTE

Ristretto + Dark Chocolate + 120ml Micro-textured Milk.
22

COFFEE FRAPPE

An iced drink; double Ristretto + milk + honey.
38

Prefer a decaffeinated Espresso? **+2**
Add a little more kick to any of the coffee options. **+6**

WE HAVE A SELECTION OF TEAS AVAILABLE. PLEASE ENQUIRE WITH YOUR WAITER.

NAPOLETANA SAUCE - Italian tomatoes, fresh oregano, basil, rock salt and a touch of garlic.

TUSCAN TOMATO PRESERVE - chilli, tomato, garlic, cumin and coriander.

SALSA POMODORO - Italian tomatoes, olive oil and rock salt.

YOU'RE WELCOME.

PIZZA

STRIVING TO SERVE TRADITIONAL PIZZA NAPOLETANA

High protein content flour >15%

Stoneground flour, filtered water, extra virgin olive oil & rock salt

Natural yeast and malt

24-hour-matured

Dough kneaded and rolled by hand

1-2cm high; puffed up golden crust

Salsa Pomodoro: Italian tomatoes, olive oil and rock salt

Mature mozzarella and Fior di Latte

MARGHERITA

Salsa Pomodoro and mozzarella with fresh basil and oregano.

75

FRESH SPINACH, FETA AND OLIVES

Fresh spinach, Danish feta, roasted olives, Salsa Pomodoro, mozzarella and pecorino.

99

SALAME E FUNGHI

Salami, mushrooms, roasted olives, Salsa Pomodoro and mozzarella. Finished with chilli oil.

105

ITALIAN SAUSAGE

Italian sausage, red cabbage, blue cheese, Salsa Pomodoro, mozzarella and toasted fennel seeds.

105

MURDER BY MEAT

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

139

SICILIANA

Anchovies, roasted olives, capers, Salsa Pomodoro and Fior di Latte.

99

MOROCCAN CHICKEN

Spicy harissa chicken, Salsa Pomodoro, mozzarella and fresh oregano topped with Persian salad, a creamy yoghurt, herb and olive relish and fresh coriander.

115

CALZONE ORIGINALE 98

Fold over pizza with gypsy ham, mushrooms, roasted olives, Salsa Pomodoro, mozzarella and a hint of chilli.

ITALIAN MEATBALL CALZONE 105

Fold over pizza with Italian meatballs, fresh spinach, Danish feta and mozzarella; topped with Salsa Pomodoro and pecorino.

SIDE ORDERS

HAND-CUT POTATO FRIES 25

SAUTÉED POTATOES 25

CREAMY MASHED POTATOES 25

BUTTERNUT AND SWEET POTATO MASH 25

CAULIFLOWER PURÉE 35

ROASTED VEGETABLES 30

MARINATED TOMATOES 30

SPINACH ALLA PARMIGIANA 35

GARDEN SALAD 25

ZUCCHINI FRIES 30

PLEASE EXPLAIN?

TOUN - garlic, oil, lemon juice, lemon zest and salt blended till thick.

PERSIAN SALAD - diced tomato, cucumber, red onion, red pepper, fresh herbs, lemon, toum and a hint of chilli.

CHILLI AIOLI - toum, PRIMI mayo, tumeric, chilli oil, chilli flakes and herb salt.

GARLIC AIOLI - PRIMI mayo and toum.

GREMOLATA - chopped fresh parsley, spring onion and lemon zest.

YOGHURT, HERB AND OLIVE RELISH - full cream yoghurt with chopped green olives, spring onion, capers, parsley and lemon juice.

PANGRITATA - rosemary bread, garlic, salt and fresh parsley.

CAULIFLOWER PURÉE - cauliflower, butter, cream, herb salt and olive oil.

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

FROM 6PM A MINIMUM ORDER OF 2** ITEMS PER PERSON

HALLOUMI LETTUCE WRAP

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

72

ANTIPASTI

Prosciutto, salami, deep-fried artichokes, grilled zucchini, marinated tomatoes with Fior di Latte, pickled mushrooms, crisp rocket and Sicilian-style olives.

190

BEST SERVED WITH A ROSEMARY AND SALT FOCACCIA.

ROSEMARY AND ROCK SALT FOCACCIA

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

36

ADD: Toum +5 / Baked Feta +10
Napolitana or Recco Dip +20

PERI-PERI CHICKEN LIVERS

Chicken livers with garlic, bay leaves, peri-peri, sherry and brandy. Served with warm flat bread.

75

FETA TRUFFLES

Creamy Danish feta rolled in fresh herbs, paprika and pangritata. Served with crisp flat bread, roasted olives, roasted pumpkin seeds and Tuscan tomato preserve.

55

TRAMEZZINO Cut Pizza Sandwich. With Your Choice of Filling:

Gypsy ham, mozzarella, onion, roasted olives and chilli.

90

Tuna, mozzarella, onion, roasted olives and chilli.

90

CROSTINI

OUR STONEBAKED CIABATTA, CHAR-GRILLED AND TOPPED WITH:

POMODORO

52

Cherry tomatoes, oregano, basil, olive oil and herb salt. Finished with gremolata and basil oil.

AVOCADO SALSA

55

Fresh avocado, tomatoes, cucumber, red onion, red peppers, lemon and mint.

CAPONATA

55

Roasted aubergine, zucchini, red onion, cherry tomatoes and red peppers in a sun-dried tomato, mint and parsley dressing.

SERVED WITH HOUSE VINAIGRETTE

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

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.

98

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

FIND US ONLINE AT PRIMI-WORLD.COM

PRIMIworld



FOOD ALLERGY NOTICE

May contain milk, eggs, wheat (gluten), soybean, peanuts, tree nuts, fish & shellfish.

We Love Food.

SPUNTINI

PICKLED MUSHROOMS **

Mushrooms in citrus, oregano, mint, parsley and a hint of chilli.

39

BLOOMIN ONION **

Battered hand-carved onion. Served with chilli aioli.

39

ITALIAN MEATBALLS **

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

69

ULIVE **

Sicilian-style olives in olive oil, lemon juice, rosemary, oregano, red chilli and garlic.

39

PRIMI POPPERS **

Piquante peppers, crumbed and stuffed with herbed feta.

48

ZUCCHINI FRIES **

Tempura battered zucchini with garlic aioli.

39

PAN-SEARED CALAMARI

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

79

BEEF CARPACCIO

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

79

SYLVIA'S CRISPY CHICKEN LIVERS

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

55

FLATBREADS

HAND-PRESSED AND STONEBAKED

CAPRESE

69

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

THE SICILIAN

75

Cauliflower purée spread on flatbread topped with roasted Caponata Vegetables, artichokes, Feta Truffles, roasted olives, pumpkin seeds and toum.

THE DELI

89

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

THE TUSCAN

78

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

SALAD GREENS

GREEK SALAD

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

79

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

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.

125

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.

115

PRIMI