

PRIMITIVO

wine bistro



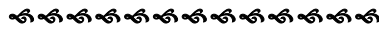
Also included are our Sommelier's recommendations for wine pairings. Enjoy!!!

Cold Tapas



Marinated French, Spanish, & Greek Olives with Sliced Almonds <i>Pic St Loup, France</i>	6	Arugula Salad with Shaved Manchego Cheese, Apples, Dates, Candied Walnuts & Hazelnut Vinaigrette <i>Gessami, Penedes, Spain</i>	9
+ Romaine Salad with Shaved Parmesan, Croutons and Lemon-Parmesan Dressing <i>Greco di Tufo, Campania, Italy</i>	9	Golden Beet Salad with Orange Segments, Watercress, Feta Cheese and Orange Honey Vinaigrette <i>Gruner Veltliner, Kamptal, Austria</i>	10
Belgium Endive with Point Reyes Blue Cheese, Apple Smoked Bacon and Creamy Blue Cheese Dressing <i>Meditrina, Oregon</i>	11	Mezze Platter- Hummus, Baba Ganouj, Mahammara, Pickled Turnips with Grilled Pita Bread <i>Chateau Kefraya, Lebanon</i>	12
Persimmon and Pomegranate Salad with Arugula, Point Reyes Blue Cheese, Hazelnuts, Prosciutto and Vanilla Bean Vinaigrette <i>Sauvignon Blanc, California</i>	11	Mediterranean Chopped Salad with Chickpeas, Olives, Red Onions, Sun Dried Tomatoes, Feta Cheese, Salami and Pepperoncini with a Herb Vinaigrette <i>Moschofilero, Mantina, Greece</i>	14
Kampachi Crudo with Gingered Mango, Shaved Fennel, Celery Hearts and a Yuzu Vinaigrette <i>Puligny Montrachet, Bourgogne France</i>	14	Tuna Tartar with Chipotle Aioli, Basil Syrup, Yuzu Gelee Toasted Pinenuts and Homemade Potato Gaufrettes <i>Rose, Tavel, France</i>	16
Artisinal Cheeses with Cherry Compote, Largueta Almonds and Crostini		Antipasto Platter of Assorted Cured Meats, Olives, Cornichon and Boccaccini <i>Nero d' Avola, Morgante, Sicily</i>	16
-One Cheese	6		
-Three Cheeses	15		
-Five Cheeses	23		
<i>Nuits St. Georges, Bourgogne, France</i>			

Hot Tapas



Seasonal Vegetables- Chef inspired Daily Vegetable <i>Beronia Reserva, Rioja, Spain</i>	9	Fried Calamari with Pesto Aioli <i>Viognier, Chateau la Canorgue, Rhone, France</i>	9
"Tortilla Española" Spanish Potato and Onion Omelet with Salsa Brava <i>Hecula (Monastrell) Yecla Spain</i>	9	Sautéed Tiger Shrimp with Garlic, Lemon, White Wine, and Chili Flakes <i>Riesling Kabinett, Germany</i>	13
Bacon Wrapped Medjool Dates, Chorizo, Balsamic, and Candied Walnuts <i>Pinotage, South Africa</i>	13	Braised Chipotle BBQ Short Ribs with Apple Smoked Bacon-Cheddar Cheese Potatoes with Caramelized Onions <i>Chocolate Block, South Africa</i>	15
Paella with Saffron Rice, Chicken, Tiger Shrimp, Mussels, Chorizo and Peas <i>Albarino or Rose, Spain</i>	15	Crab Cakes with Whole Grain Mustard Cream and Ancho Paint <i>Sancerre, Loire, France</i>	15
Half Roasted Chicken with Garlic Scented Shoestring Fries <i>Chardonnay, France</i>	15	Grilled Asparagus Salad with Fried Egg, Prosciutto di Parma, Morel Mushrooms, Manchego Cheese and Bearnaise Sauce <i>Carmignano, Capezzana, Tuscany</i>	16
Potato Gnocchi, Pancetta, Asiago, Aged White Cheddar, Parmesan and Brioche-Bacon-Garlic Crust <i>La Grola, Veneto, Italy</i>	16	Grilled Pork Tenderloin with Sweet & Sour Cabbage, Smashed Fingerling Potatoes and Orange-Apple Chutney <i>Pinot Noir, California</i>	16
Seared Diver Scallops with Warm Chanterelle Mushroom and Frisee Salad <i>Sauvignon Blanc, New Zealand</i>	16	Seared Ahi Tuna Steak with Roasted Baby Fall Root Vegetables and Foie Gras-Chive Emulsion <i>Pinot Noir, New Zealand</i>	18
"Steak Frites" Prime Grade Culotte, Peppercorn Sauce with Garlic Scented Shoestring Potatoes <i>Red Bordeaux, France</i>	17	Chipotle-Honey Glazed Duck Breast with Brussels Sprouts, Bacon and Caramelized Onions <i>Malbec, Argentina</i>	18
Harissa Lamb Chops with Moroccan Chickpeas, Tzatziki and Fresh Cilantro <i>Chateauneuf du Pape, France</i>	18		

Parties of 6 or more will be charged an 18% Gratuity

Executive Chef: Eddy Shin