

Primo

WATERFRONT

BRUNCH

Raw Bar

OYSTERS | 3.5 pp
Primo mignonette

LITTLENECKS | 1.5 pp
Cucumber salsa verde

SMOKED SALMON DIP | 17
Preserved lemon, dill, focaccia toast

SHRIMP COCKTAIL | 26
Calabrian chili cocktail sauce

SEAFOOD PLATTER | 99
9 oysters, 9 clams, 9 shrimp, smoked salmon dip, salmon roe

Crudos

TORCHED SALMON | 17
Horseradish, lemon, marinated salmon roe

YELLOWTAIL "TRUFFENADE" | 18
Olive tapenade, truffle, lemon oil, basil

BLUEFIN TUNA | 19
Lightly poached, tomato-orange salsa, lemon

LONG ISLAND FLUKE | 16
Pistachio, ponzu, chive, olive oil

CRUDO SAMPLER | 49
Choice of any three crudos

Salads

PRIMO | 14
Market lettuces, tomato, onion, pecorino, rosso forte dressing

CAESAR NERO | 19
Crispy calamari, romaine, black pepper croutons, parmesan, squid ink dressing

BEET & GOAT CHEESE | 17
Radicchio, frisee, arugula, whipped goat cheese, candied pecans, honey-citrus vinaigrette

APPLE & MUSHROOM | 18
Arugula, pickled portobellos, gorgonzola, roasted hazelnuts, apple cider-mustard vinaigrette

PEACHES & CREAMY BURRATA | 19
Whole burrata, local peaches, olives, chili-truffle honey basil, lemon oil

Appetizers

BACON EGG AND CHEESE ARANCINI | 16
Truffle cheese sauce, black pepper, poached egg

ANTIPASTO | 24
Cured meats, Primo cheese salad, pickled vegetables, truffle honey

GOAT CHEESE TOAST | 13
Rye, charred baby tomatoes, pistachios

WHIPPED RICOTTA | 14
Focaccia, salted caramel, seasonal fruit, walnuts, thyme

DEVILED EGGS | 10
Truffle, chive, herb breadcrumbs

FRITTO MISTO | 23
Calamari, cherry peppers, seasonal veg, anchovy-garlic aioli

SHRIMP TOAST | 21
Pomodoro, fior di latte, parmesan, basil

Pastas

SWEET SAUSAGE GNOCCHI | 29
Pomodoro, cream, pecorino

TOMATO TAGLIATELLE | 23
Roasted cherry tomato, garlic, basil

SHRIMP SPAGHETTINI | 32
Shrimp, calabrian chili, cream, basil

BUCATINI CARBONARA | 28
Guanciale, pecorino, egg yolk, black pepper

Brunch

PEPPERS AND EGGS | 22
Soft scrambled eggs, shishito peppers, caviar, grilled focaccia

SMOKED SALMON BAGEL | 24
Cold smoked salmon, hot smoked salmon spread, red onion, capers, roe

MARKET FRITTATA | 19
Chefs' selection of best available product of the week, primo salad

ITALIAN SAUSAGE BISCUITS AND GRAVY | 19
Sweet fennel sausage gravy, poached eggs, black pepper biscuits

RICOTTA PANCAKES | 21
Whipped mascarpone, mixed berry compote, black truffle honey

LOBSTER NEWBURG BENEDICT | 36
Lobster, polenta cakes, spinach, poached eggs, tarragon

MORTADELLA EGG AND CHEESE | 19
Burrata cheese, pistachio pesto, brioche bun

BRUNCH BURGER | 21
Asiago, sunny egg, peperonata, caramelized onion aioli, brioche bun, fries

Sides

BACON | 8
Black truffle honey

CRISPY POTATOES | 12
Black garlic, thyme aioli, parmesan

AUTUMN SQUASH | 10
Truffle honey, smoked pepper, pinenuts

TOMATO PANZANELLA | 12
Tomatoes, croutons, cucumber red onion, white balsamic

CACIO E PEPE SCRAMBLED EGGS | 10
Black pepper, Pecorino Romano

WE PRIDE OURSELVES IN SOURCING AND
SERVING LOCAL INGREDIENTS
FOLLOW US @PRIMOWATERFRONT
GUEST WIFI PASSWORD: **WELCOME1**

Cocktails

SICILIAN SUMMER | 15

Vodka, Strawberry, Basil, Lemon, Club Soda

LOCAL BOULEVARDIER | 14

Beacon Bourbon, Method Vermouth, Campari

HOT & DIRTY MARTINI | 15

Vodka, Spicy Artichoke Brine

KURASAWA BREEZE | 14

Kurasawa Sake, Blood Orange, Yuzu

MALFY SPRITZ | 15

Malfy Gin, Elderflower, Strawberry, Lemon, Prosecco

THE AMARGO | 15

Spicy Tequila, Aperol, Coconut, Lime

36 CHAMBERS | 15

Tequila, Yuzu, Pineapple, Honey

PASSIONFRUIT CRUSH | 15

Rum or Cognac, Coconut, Pineapple, Vanilla, Lime

TUSCAN SUNRISE | 15

Tequila, Mezcal, Pineapple, Aperol, Chartreuse

PRIMO SANGRIA | 13

Rose Sangria, Fresh Fruit

Brunch

COLD START | 14

Engine Gin, Espresso, Hazelnut, Vanilla

BLOODY MARY | 13

House Bloody Mary Mix

MIMOSAS | 13

Fresh Orange or Blood Orange

“PERFECT” BELLINI | 13

White Peach, Prosecco

Gin & Tonic

BARR HILL GIN | 15

Lemon, Thyme, Lemon Tonic

MIRABEAU PINK GIN | 15

Watermelon, Mint, Elderflower Tonic

THE BOTANIST GIN | 15

Cucumber, Basil, Juniper Berries, Indian Tonic

Beer

ITALY

PERONI NASTRO AZZURO | 8

International Pale Lager, Rome, Italy 5.1%

MENABREA AMBRATA | 8

Vienna Lager, Biella, Italy 4.8%

TIPOPILS | 15

Italian Pilsener, Lurago Marinone, Italy 5.2% (11.2oz)

VIA EMILIA | 14

Unfiltered Dry Hopped Lager, Soragna Italy 4.8% (11.2oz)

TORRENTE BIRRA FRAGRANTE | 14

Italian Style IPA, Soragna, Italy 7% (11.2oz)

SUPER BALADIN “FLOREALE” | 15

Belgian Style Tripel Ale, Piozzo, Italy 8% (11.2oz)

BALADIN NAZIONALE | 14

Italian Blonde Ale, Piozzo, Italy 6.5% (11.2oz)

ALMOND 22 BREWERY “PINK” | 15

Pink Pepper Italian IPA, Remartello, Italy 6.5% (11.2oz)

HUDSON VALLEY

MILL HOUSE “CUCUMBER BLESSINGS” | 9

Cream Ale, Poughkeepsie, NY 5.2% (16oz)

DROWNED LANDS “GATHER HOUSE” | 11

Unfiltered Wheat Beer, Warwick, NY 4.8% (16oz)

HUDSON VALLEY “SILHOUETTE” | 15

Fruited Sour IPA, Beacon, NY 5% (16oz)

EQUILIBRIUM “PHOTON CITRUS” | 14

American Pale Ale, Middletown, New York 4.8% (16oz)

SLOOP “JUICIER BOMB” | 12

DIPA, East Fishkill, New York 8% (16oz)

HUDSON NORTH CIDER CO

“PEACH MANGO” | 9

Dry Hazy Cider, Newburgh, New York 5% (12oz)

Non-Alc

TUSCAN HIGHBALL | 8

Blueberry, Lemon

MANGO COLADA | 8

Mango, Pineapple, Coconut

FRESH LEMONADE/ ICE TEA | 5

A’SICILIANA SICILIAN LEMON SODA | 6

BALADIN ITALIAN SODAS | 7

Italian Cola: Delicious Natural Cola

Spuma Nera: Chinatto, Orange Zest, Vanilla

Agrumata: Mixed Italian Citrus

Cedrata: Mediterranean Lemon & Calabrian Citron

Mela Zen: Apple Ginger

Wines by The Glass

SPARKLING

PROSECCO | TULLIA “BRUT DI TREVISO” | VENETO | 12

Light Bodied | Dry & Lingering | White Peach, Green Apple, Mineral

PROSECCO ROSE | LAMBERTI ROSE | VENETO | 13

Medium Bodied | Fresh & Delicate | Citrus, Wild Strawberry, Floral

LAMBRUSCO | CLETO CHIARLI LAMBRUSCO DEL FONDATORE

EMILIA ROMAGNA | 14

Medium Bodied | Dark & Fruity | Violet, Blueberry, Earth

ROSE

CORVINA | SANTI “INFINITO” | 2020 VENETO | 12

Light Bodied | Vibrant & Well Balanced | Pomegranate, White Grapes

GRENACHE/SYRAH | BEILER PERE ET FILS “SABINE”

2020 PROVENCE | 13

Light Bodied | Crisp & Clean | Fresh Red Berries, Citrus

NEGROAMARO | CASTELLO MONACI “KREOS”

2021 SALENTO | 14

Medium / Full Bodied | Floral & Fruity | Cherry, Raspberry, Fresh Strawberries

WHITE

PINOT GRIGIO | CIRCA | 2021 DELLE VENEZIE | 13

Light Bodied | Refined | Peach, Lemon Peel, Nectarine

GRÜNER VELTLINER | FORSTREITER | 2021 AUSTRIA | 12

Light / Medium Bodied | Tart & Fun | Green Apple, Tropical Fruits, Citrus

SAUVIGNON BLANC | ELENA WALCH | 2021 ALTO ADIGE | 14

Medium Bodied | Crisp & Intense | Green Apple, Sliced Melon, Grapefruit

GAVI DI GAVI *CORTESE +I* MASSONE “VIGNETTO MASARA”

2021 PIEMONTE | 13

Medium Bodied | Creamy Texture | Green Apple, Sliced Melon, Grapefruit

CHARDONNAY | BARNARD GRIFFIN | 2020 COLUMBIA VALLEY | 15

Medium / Full Bodied | Bright & Textured | Peach & Ripe Apple

RIESLING | PIERRE SPARR “GRANDE RESERVE”

2020 ALSACE | 15

Full Bodied | Floral & Aromatic | Orange Blossom & Honey

RED

CHIANTI *SANGIOVESE +* | MELINI “RISERVA” | 2017 TUSCANY | 13

Medium Bodied | Fruity & Juicy | Red Cherry, Dried Mushroom

BARBERA | LUIGI VOGHERA | 2019 PIEMONTE | 13`

Medium Bodied | Pretty & Fresh | Red Fruits, Hints of Smoke

PINOT NERO++ | CANTINA TRAMIN KELLEREI “T CUVÉE”

2020 ALTO ADIGE | 14

Medium / Full Bodied | Dark & Elegant | Cherry, Raspberry and Smokey Vanilla

NERO D’AVOLA | TENUTA RAPITALA “ALTO REALE”

2020 SICILY | 14

Medium Bodied | Concentrated & Generous | Spicy Red Fruit & Fig

CABERNET SAUVIGNON | BLOCK NINE “CAIDEN’S VINEYARDS”

2020 CALIFORNIA | 15

Full Bodied | Lively & Complex | Blackberry, Licorice, Sweet Spice