PRIMI

INSPIRED BY ITALY, MADE IN AFRICA.


Flame-grilled
Meat Platter
Seafood King
Platter
Flame-grilled
Chicken Platter



SHARED PLATES

ZUCCHINI FRIES WITH AIOLI **95**

PAN SEARED CALAMARI **138**

PRIMI POPPERS **108**

PERI-PERI CHICKEN LIVERS **115**

FILLET STEAK TARTARE **165**

MEDITERRANEAN CHICKEN **125**
LIVERS AND CALAMARI

STICKY SIRLOIN BRUSCHETTA **145**

FLATBREADS

TYPE 1 STONEGROUND FLOUR I HAND-STRETCHED

ROSEMARY & SALT FOCACCIA **65**
Hand-pulled and brushed with olive oil, rock salt, fresh rosemary and oregano.
RECCO/NAPOLETANA DIP +35

CHEESE & GARLIC FOCACCIA **125**
Hand-pulled, baked with creamy garlic and full-flavoured cheese, served with a tangy tomato preserve.
RECCO/NAPOLETANA DIP +35

THE BLT **105**
Seasoned salad mix of tomato, iceberg lettuce, Danish feta, red onion and bacon, topped with ribbons of cucumber. Drizzled with a house dressing.
AVO +28

THE TUSCAN CHICKEN **100**
Mint verde chicken, red onion, roasted red peppers, spring onion and rocket.

THE DELI **138**
Salami, Danish feta, grilled zucchini, roasted red peppers, marinated tomatoes, pickled mushrooms, rocket and roasted olives.

CAPRESE **98**
Pesto spread on flatbread topped with fresh tomatoes and Fior Di Latte. Drizzled with extra virgin olive oil.

VEGETABLE FLATBREAD **95**
House-made, smoked aubergine spread on a stone-baked flatbread, topped with a medley of seasonal roast vegetables and a creamy yoghurt relish.

CHIMICHURRI STEAK **175**
A generous portion of succulent sliced sirloin steak with mozzarella and sun-dried tomato, topped with chimichurri.


Grilled Chicken Salad
Classic Nicoise Salad
Italian Salad



INSALATA GRANDE

ROASTED BUTTERNUT & BEETROOT SALAD **98**
Mixed greens with roasted butternut and beetroot, cherry tomatoes, feta, red onion, oregano and mint. Finished with roasted pumpkin seeds and herb oil.

ITALIAN SALAD **95**
Classic Italian; mixed greens, cherry tomatoes, red onion, cucumber ribbons, carrots, spring onion and mint, topped with feta and drizzled with olive oil.
AVO +28

SALMON TROUT SALAD **225**
Smoked salmon trout with mixed greens, cherry tomatoes, cucumber and red onion. Finished with capers, lemon juice and olive oil. Served with creamy yoghurt, herb and olive relish.
AVO +28

GRILLED CHICKEN SALAD **160**
Grilled chicken, mixed greens with grilled zucchini, cucumber ribbons, red onion, red peppers, cherry tomatoes, carrots and mint topped with feta and spring onion.

CLASSIC NICOISE SALAD **165**
Tuna, mixed greens, cherry tomatoes, cucumber, red onion, green olives and corn with a boiled egg and a house vinaigrette.

BURGERS

OUR SIGNATURE WAGYU-INFUSED LOCALLY SOURCED PREMIUM BEEF

DOUBLE SMASHED BEEF BURGER **138**

GRILLED CHICKEN BURGER **130**
AVO +28

PREGO CHICKEN BURGER **150**
Flame-grilled chicken with our spicy house Prego sauce, caramelised onion, tomato and crunchy lettuce.

DAGWOOD
Fried egg, streaky bacon and a slice of cheddar.
GRILLED CHICKEN 155 | DBL SMASHED BEEF 168

HOLY SMOKES **155**
Double smashed beef, smoked mozzarella and caramelised onions.

THE BULL **185**
Size matters! 300g smashed beef with crunchy lettuce, kimchi, tomato and XXX sauce, served on a Brioche roll.

VEGETARIAN BURGER **135**
Plant-based patty served on a vegan Brioche roll.

ALL BURGERS SERVED WITH **CRISPY POTATO FRIES**



PIZZA

MILLSTONE — STONE GROUND — ARTISAN FLOUR — EST 2000

MARGHERITA **138**
Tomato, premium Arla Mozzarella, basil and Fior di Latte; a premium cheese made from cow's milk, rich in protein, calcium, and vitamin B12.

THE HARVEST **148**
Tomato and mozzarella, green pepper, black mushroom, red onion and chilli.
AVO +28 CHICKEN +35

MEXICANA **185**
Slow cooked ground beef, a mix of piquanté and jalapeno slices and mozzarella cheese.

PREGO CHICKEN **169**
Prego marinated chicken, olives, green peppers, red onion, tomato, mozzarella and fresh coriander.

LA CARNE **195**
Spicy chorizo, peppers, gypsy ham, bacon, tomato, mozzarella and salami.

SMOKED SALMON **225**
Mozzarella cheese, tomato and smoked salmon trout with a creamy yoghurt relish, red onion, rocket and capers.
AVO +28

SPINACH ♡ SUN-DRIED TOMATO **175**
Spinach, sun-dried tomatoes, Danish feta, caramelised onions, mozzarella, rocket and pecorino.

HOT-HONEY PEPPERONI **168**
Pepperoni, mozzarella and a Scorpion Tabasco infused chilli honey-glaze.

PARMA ROYALE **195**
Imported Italian Parma ham, mozzarella and wild rocket, topped with pecorino shavings.

THE GUCCI **245**
A luxurious hand-stretched Italian burrata ball filled with rich silky stracciatella served on a 'Naples-Style' base with pillowy crust and PRIMI pomodoro sauce. Topped with cherry tomatoes and fresh basil.

CALIFORNIA **175**
Chicken or bacon, Danish feta, tomato, mozzarella and fresh avocado.

POLLO PICANTE **175**
Spicy harissa-marinated chicken, roasted peppers, red onion, mozzarella, feta and fresh coriander, finished with a drizzle of yoghurt dressing.

FOOD ALLERGY NOTICE
Unless specifically specified, menu items may contain traces of milk, eggs, wheat (gluten), soybean, tree nuts, fish & shellfish.



Tricolore Gnocchi



Seafood Scoglio



Linguine Campagnola

PASTA

Barilla

SPAGHETTI CARBONARA **125**
Crispy bacon and pecorino, folded with egg, cream, spring onion, fresh parsley and basil.

POLLO E PESTO **155**
Chicken sautéed with mushroom, garlic and black pepper, tossed through a light creamy pesto sauce.

RAGU ALLA BOLOGNESE **148**
Slow-cooked meat sauce stewed with tomato, garlic, parsley and rosemary.

LINGUINE SALMONE **175**
Slivers of smoked salmon trout in a mild curry, white wine, garlic, cream and tomato sauce.

LINGUINE CAMPAGNOLA **155**
Chicken sautéed in garlic mustard, mushrooms, rosemary, parsley, cream and dry white wine.

SPAGHETTI AGLIO E OLIO **95**
An Italian Classic; olive oil, garlic, and a squeeze of lemon.
CHICKEN+35 BROCCOLI +25
CALAMARI +55

TRICOLORE GNOCCHI **135**
300g Medley of Napoletana, pesto and Gorgonzola pasta dumplings.

RECCO CLASSICO **115**
A PRIMI signature favourite; curry-infused Napoletana with garlic and fresh chilli, rounded off with cream and garnished with fresh coriander.
CHICKEN +35 DE-SHELLED PRAWNS +75

PRIMO **155**
A fresh cream sauce with a choice of gypsy ham or chicken, mushroom, black pepper and grated pecorino.

LINGUINE NOLI **165**
Return of the Jedi; Tuna and green peas, infused with a white wine and salsa rosso sauce. Topped with fresh rosemary.

SEAFOOD SCOGLIO **225**
Bursting with robust Italian flavour, a seafood mix in a tomato broth with added calamari and grilled king prawns.



CHICKEN

CHICKEN CAMPAGNOLA **168**
Chicken scallops sautéed in garlic, mustard, mushrooms, rosemary, parsley, cream and white wine. Served with linguine and roasted vegetables.

SCHNITZEL A LA DIJON **165**
Crispy tenderised chicken breast served with a velvety dijon cream sauce.

CHICKEN ESPETADA 500G **265**
Chunky cubes of marinated chicken skewered with peppers and red onion, flame-grilled and served on flatbread with herb salad and a creamy yoghurt, herb and olive relish.

PREGO CHICKEN **245**
Flame-grilled half chicken marinated in garlic, bay leaves, paprika, a hint of chilli, lemon and garlic. Served with a choice of side.

FLAME-GRILLED WHOLE WINGS 500G **245**
Served with a choice of side and BBQ or Jerk Basting.

FLAME-GRILLED CHICKEN PLATTER **750**
Succulent prego chicken, deep-fried wings, grilled crispy chicken livers, crumbed mushrooms and chicken espetada. Served with a chilli Napoletana dip.

A generous portion for 3.

SIDES

CRISPY POTATO FRIES **40**
GARDEN SALAD **40**
MEDITERRANEAN RICE **45**
ROASTED VEGETABLES **45**
SPINACH ALLA PARMIGIANA **65**
MARINATED STEAMED BROCCOLI **55**
MASHED POTATO **40**
GRILLED CORN ON THE COB **55**





FISH

GRILLED HAKE **185**
Lightly seasoned, grilled to perfection hake plated in a flavourful sauté of creamy mushroom sauce. Served with mashed potato and sautéed spinach.

CALAMARI & FRESH ROCKET **245**
Dry-grilled calamari, flavoured with herb compound butter, accompanied with sautéed potatoes and a creamy yoghurt relish.

GRILLED KINGKLIP **265**
Grilled kingklip with mint, basil, coriander, garlic, chilli, lemon juice and olive oil on a bed of fresh rocket, cherry tomatoes and red onion.

SEARED SALMON TROUT **325**
Served on a bed of sautéed spinach and green beans. Finished with hollandaise sauce and herb oil.

SEAFOOD KING PLATTER **895**
9 King prawns, 2 grilled hake fillets, cajun calamari and mussel vino bianco. Served on a bed of Mediterranean rice with a garlic chilli butter dip.

A generous portion for 3.

MEAT

LOIN RIBS 500G **275**
Lean, juicy pork ribs, baked in a simple marinade, finished on our chargrill and served with a southern style BBQ basting. Served with a choice of side.

BISTECCA **298**
Aged T-bone steak (500g), grilled to perfection, topped with paprika butter and fresh rocket. Served with a choice of side.

SEARED FILLET **345**
A 250g perfectly flame-grilled fillet with our glazing. Served with a choice of side.
ADD A SAUCE? Pepper, Mushroom, Gorgonzola or Chimichurri +35

LAMB CHOPS **298**
Four succulent loin chops (400g), flame-grilled to perfection. Served with a choice of side.

SIRLOIN STEAK **250**
Perfectly aged 300g sirloin steak, grilled to perfection. Served with a choice of side.
ADD A SAUCE? Pepper, Mushroom, Gorgonzola or Chimichurri +35

FILLETO TOURNEDOS **345**
Flame-grilled fillet tournedos served sliced on creamed potato with a mushroom, green peppercorn, mustard and brandy sauce.

FLAME-GRILLED MEAT PLATTER **895**
Grilled lamb chops, sticky ribs, sliced sirloin steak and chorizo, served with a Napoletana dip and potato fries.

A generous portion for 3.

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