

Antipasti

Salumi

- La Quercia Prosciutto pork, Iowa
- Bresola beef, Italy
- Chorizo pork, Spain
- Sopprassetta pork, NY
- Salami Gentile pork, Italy
- Choose one 3
- Small Plate 7
- Large Plate 10

Formaggio

- Mozzarella di Bufala buffalo, Italy
- Taleggio DOC cow, Italy
- Savrano Buffalo/cow, Italy
- Toma DOC cow, Italy
- Pecorino Crotonese DOC sheep, Italy
- Choose one 3
- Small Plate 7
- Large Plate 10

Big Board sampling of meats, cheeses, and house pickled vegetables 15

- Mixed Olives garlic, chili, oregano 4
- Mixed Pickles house cured 4
- White Anchovies toasted bread, herbs, garlic 5

Family Board sampling of all antipasti selections 21

Insalate

- House Salad house vinegar, parmesan 5
- Mixed Greens olives, capers, almonds, savrono cheese 8
- Arugula Caesar anchovy, parmesan 8
- Tomato Salad oven dried red, pickled green, stewed yellow 7

Avery Experience 10.19.09

Adam Avery from Avery Brewing Co.

Sampling his special collection ~ \$35 for fix

Bubbles

- Monmousseau Brut NV, France 7
- Monmousseau Rose Brut NV, France 7

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W

- San Simone Pinot Grigio 07, Italy 8
- Dino Torti Pinot Nero (noir) 06, Italy 7
- San Simone Nostos Chardonnay 07, Italy 10
- Domaine Pajot Blend 08, France 7
- Monmousseau Vouvrey 07, France 8
- Joel Gott Sauvignon Blanc 07, California 9

- Crociani Rosso di Montepulciano 07, Italy 10
- Venda Merlot 05, Italy 8
- Bielsa Granacha 08, Spain 7
- Apaltagua Carmanere 07, Chile 8
- Feuille De Garance Blend 05, France 9
- Red Hawk Pinot Noir 07, Oregon 10
- Peirano Cabernet Sauvignon 07, California 9
- Melanto Terrace Zinfandel 06, California 7

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{ HOUSE FEATURES }

Pasti choose side

- Lasagna alla Bolognese
mozzarella, tomato 15
- Fettuccini Polpettine
"little meatballs", marinara 14
- Ricotta Gnocchi
gorgonzola, oregano 13
- Squid Ink Spaghetti
calamari, garlic, Chili 13
- Acorn Squash Ravioli
parmesan brodo, cippolini onion 15

Secondi choose side

- Oven Roasted Chicken
kalamata olives, almonds, oregano 17
- Braised Short Rib
canneloni bean stew 20
- Whole Mediterranean Sea Bass
ohio tomato, house bacon, gremolata 18
- 14oz Pan Roasted Pork Chop
farro, sour cherry 21

Sides 5

- Cannelloni Beans oregano pesto
- Potato Fries garlic, rosemary, ketchup
- Roasted Mushrooms garlic, balsamic

- Tomato Risotto pecorino cheese
- Caramelized Endive chili, capers, parmesan
- Mixed Greens house vinegar, parmesan

PIZZA

Traditional

- Bianco garlic, mozzarella, olive oil 7
- Margherita fresh tomato, mozzarella, basil 12
- Marinara tomato sauce, mozzarella, provolone 10
- Add sausage or pepperoni 12
- Oliva tomato sauce, olives, capers, mozzarella 11
- Vegan marinara, onions, garlic, tomato 10

Modern

- Apple Prosciutto gorgonzola, red wine 13
- Arugula garlic, pine nuts, onion, mozzarella 12
- Sunnyside provolone, pancetta, eggs, black pepper 13
- Mushroom roasted mushroom, thyme, pancetta, mozzarella 12
- Potato pancetta, rosemary, provolone 12

Extras 2

- Prosciutto
- Olive
- Potato
- Arugula
- Pancetta
- Pepperoni
- Egg

House Pours

- Glass 5, Bottle 15
- R Vecchia Cantina NV, Italy
- W Ovation Chenin Blanc 06, S. Africa

Draft

- House Oktoberfest 5
- Avery Kaiser Imperial Oktoberfest 7
- Wolavers Organic IPA 5
- Reissdorf Kolsch 6
- Duvel Green Golden Ale 7
- Grimbergen Dubbel 6

Belgian Fare

- Pommes Frites dipping sauces 7 for the table 11
- Steamed Mussels belgian beer, butter 9
- Ohio Beef Burger grilled onion, port salut cheese, lettuce, tomato, fries 12
- Veggie Burger mozzarella, lettuce, tomato, onion, fries 10

{Desserts}

- Jeni's Ice Cream 5
- Jeni's Flavor Sampler 9
- Ohio Apple Tart 5
- Dark Chocolate Mousse 5
- Cento Cookies 5

primo bar