

Our food is a masterful display of culinary simplicity and complexity in perfect harmony, with all menu items freshly prepared from scratch using only the finest sourced ingredients, and healthier methods of preparation.





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TAPAS

ZUCCHINI FRIES WITH AIOLI 68 PAN SEARED CALAMARI 120 SYLVIA CRISPY CHICKEN LIVERS 60

PRIMI POPPERS 85 **PERI-PERI CHICKEN LIVERS 98**

FOCACCIA

TYPE 1 STONEGROUND FLOUR | HAND-STRETCHED

ROSEMARY & SALT FOCACCIA 50

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

ADD RECCO/NAPOLETANA DIP +R25

FLATBREADS

TYPE 1 STONEGROUND FLOUR | HAND-STRETCHED

THE BLT & AVO 105

Seasoned salad mix of tomato, iceberg lettuce, feta, red onion and bacon, topped with ribbons of cucumber and avocado, drizzled with a house dressing.

THE TUSCAN CHICKEN 95

Mint verde chicken, red onion, roasted red peppers, spring onion and rocket.

SIDES

RUSTIC POTATO FRIES 30 GARDEN SALAD 30 ROASTED VEGETABLES 30

CHEESE & GARLIC FOCACCIA 95

Hand-pulled bread, baked with creamy garlic and full-flavoured cheese, served with a tangy tomato preserve.

ADD RECCO/NAPOLETANA DIP +R25

VEGETABLE FLATBREAD 85

House-made, smoked aubergine spread on a stone-baked flatbread, topped with a medley of seasonal roast vegetables.

SPINACH ALLA PARMIGIANA 48 MARINATED STEAMED BROCCOLI 55





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SALADS

ROASTED BUTTERNUT & BEETROOT 80

Mixed greens with roasted butternut and beetroot, cherry tomatoes, Danish feta, red onion, oregano and mint. Finished with pumpkin seeds and herb oil.

CRISPY CHICKEN LIVER SALAD 115

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 creamy yoghurt, herb and olive relish.

BURGERS

RUSTIC POTATO FRIES OR GARDEN SIDE SALAD +R20

PRIMI BURGER CHICKEN 95 IRON-PRESSED BEEF 115

All burgers are served with lettuce, tomato, xxx sauce and crunchy cabbage pickle on a brioche bun.

G BANGA CHICKEN 130 IRON-PRESSED BEEF 150

Avocado salsa and PRIMI Poppers.

VEGAN BURGER 160

Plant-based patty served on a vegan brioche roll.

SALMON TROUT SALAD 195

Smoked salmon trout with mixed greens, avocado, cherry tomatoes, cucumber and red onion. Finished with capers, lemon juice and olive oil. Served with creamy yoghurt, herb and olive relish.

GRILLED CHICKEN SALAD 135

Mixed greens with grilled zucchini, cucumber ribbons, red onion, red peppers, cherry tomatoes, carrots and mint topped with grilled chicken, Danish feta and spring onion. Served with a sun-dried tomato dressing.

DAGWOOD CHICKEN 130 IRON-PRESSED BEEF 150

Fried egg, streaky bacon and a slice of cheddar.

THE CHEESE RINGER CHICKEN 120 IRON-PRESSED BEEF 140

A slice of cheddar and crispy salt and vinegar onion rings.

WINGS & RIBS

LOIN RIBS 500G 250

Lean, juicy pork ribs, baked in a simple marinade, finished on our char-grill and served with our southern style BBQ basting.

GRILLED CHICKEN WINGS 165

With your choice of BBQ or Jerk basting.





GLUTEN FREE AVAILABLE

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PIZZA

MEXICAN 160

Slow cooked ground beef, a mix of piquanté and jalapeno slices, paprika pineapple and mozzarella cheese.

PREGO CHICKEN 150

Prego marinated chicken, olives, green peppers, red onion, tomato, mozzarella and fresh coriander.

MURDER BY MEAT 175

Spicy chorizo, peppers, gypsy ham, bacon, tomato, mozzarella and salami.

VEGETARIANO 145

Spinach, sun-dried tomatoes, caramelised onion, mozzarella, rocket and pecorino.

REGINA 130

Gypsy ham, mushrooms, tomato and mozzarella.

PASTA Barillo

SPAGHETTI CARBONARA 90

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

POLLO E PESTO 120

Chicken sautéed with mushroom, garlic and black pepper, tossed through a light creamy pesto sauce.

RAGU ALLA BOLOGNESE 105

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

PENNE CHICKEN LIVER 104

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

LINGUINE CAMPAGNOLA 105

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

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MARGHERITA 110

Tomato and mozzarella.

HAWAIIAN 130

Gypsy ham, fresh pineapple, tomato and mozzarella.

IRON MAN 150

Tomato and mozzarella, black mushroom, red onion and chilli, topped with avocado.

CALIFORNIA 148

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

MOROCCAN CHICKEN 150

Spicy harissa chicken, tomato and mozzarella toppped with Persian salad, creamy yoghurt relish and fresh coriander.

GLUTEN FREE AVAILABLE

SPAGHETTI AGLIO E OLIO 55

An Italian Classic; olive oil, garlic, a squeeze of lemon. ADD CHICKEN +25 BROCCOLI +25

LINGUINE POLLO GIORGIO 104

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

RECCO CLASSICO 72 CHICKEN 25 DE-SHELLED PRAWNS 70

A PRIMI signature favourite; curry-infused Napoletana with garlic and fresh chilli, rounded off with cream and garnished with fresh coriander.

PRIMO 98

A fresh cream sauce with a choice of gypsy ham or chicken, mushroom, black pepper & grated pecorino.

Food Allergy Notice

Reducing Waste

We encourage patrons to bring their own packaging for sit-down take-aways. Packaging supplied by the store will incur





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CHICKEN

CHICKEN CAMPAGNOLA 135

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

CHICKEN SCHNITZEL 135

Tender chicken breasts seasoned with our secret flour mix and crumbed.

SAUCE: MUSHROOM, NAPOLETANA OR PEPPER

CHICKEN KEBAB 135

Marinated chicken skewered with peppers and red onion, flame-grilled and served on flatbread with Persian salad and a creamy yoghurt, herb and olive relish.

PREGO CHICKEN 195

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

MEAT

BISTECCA 250

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

SEARED FILLET SQ

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

LAMB CHOPS 255

Four succulent loin chops (400g), flame grilled to perfection.

ADD SAUCE +R10

RUMP STEAK 165

Aged rump steak (300g), grilled to perfection.

FILLETO TOURNEDOS SO

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

RUMP AI FUNGI 250

Rump steak (300g) pan-fried with fresh thyme and served with a chunky black mushroom sauce. Topped with slow-roasted oven dried thyme Rosa tomatoes and grilled artichokes, finished with a drizzle of parsley infused oil.

FISH

CALAMARI & FRESH ROCKET 230

Dry-grilled calamari, flavoured with herb compound butter, accompanied with sautéed potatoes.

GRILLED KINGKLIP 230

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 SQ

Served on a bed of sautéed spinach and green beans. Finished with hollandaise sauce and herb oil.





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DESSERT

CHEESECAKE 85

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

TRADITIONAL MALVA PUDDING 70

Served with crème anglaise and slices of apricot.

DOM PEDRO

A choice of premium Liqueur, ice cream and MORE cream (>18yrs)

Jamesons Whiskey 68 Amarula **52** Kahlua 58 Frangelico 60 Tequila Rose 60

BROWNIE 55

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

PANNA COTTA 70

Italian inspired cream pudding with vanilla extract, topped with summer berries.

