



IL PRIMO

ITALIAN STEAKHOUSE

FOOD MENU

ANTIPASTI E INSALATE/APPETIZER AND SALADS

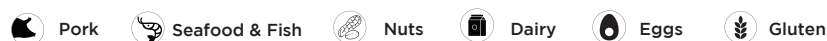
Insalata di Cesare 🍴 🌱 🐷 🥚 <i>Romaine lettuce, crispy bacon, Parmigiano-Reggiano, Caesar dressing, croutons</i>	550
Frittura di calamari e gamberetti 🍴 🌱 🐷 🥚 <i>Crispy fried squid and prawns, tartar sauce</i>	600
Insalata "Il Primo" 🍴 🌱 🥚 <i>Garden greens, Gorgonzola cheese dressing, roasted pumpkin, pears, hazelnut, pomegranate</i>	650
Caprese di mozzarella di bufala 🍴 🌱 🥚 <i>Buffalo mozzarella cheese, arugula, fresh tomatoes, basil pesto dressing</i>	700
Burrata con insalata di verdure cotte e crude con riduzione all'aceto balsamico <i>Creamy burrata, cooked and raw vegetable salad, balsamic vinegar reduction</i>	800
Carpaccio di Manzo 🍴 🌱 <i>Prime Angus beef raw slices, arugula, Parmigiano-Reggiano shavings</i>	850
Il Tagliere (Good for sharing) 🍴 🌱 🥚 <i>Selection of Italian cold cuts and artisan cheeses</i>	1,100

ZUPPE/SOUP

Zuppa di Funghi 🍴 🌱 <i>Mixed wild mushrooms soup, truffle oil</i>	550
Vellutata di aragosta e crostacei 🍴 🌱 🐷 🥚 <i>Lobster and crustaceans pureed soupe</i>	600

RISOTTO

Risotto con porcini con olio al tartufo 🍴 🌱 <i>Porcini mushrooms Arborio risotto, truffle oil</i>	1,100
Risotto al pesto di zucchine con gamberetti e stracciatella di burrata 🍴 🌱 🥚 🐷 <i>Zucchini pesto Arborio risotto, prawns, Stracciatella cheese</i>	1,100









Please notify our associates if you have any food allergies or dietary requirements before placing your order.

Prices are inclusive of 12% VAT and subject to service charge and local tax.

PASTA

Linguine alle Vongole    	550
<i>Clams, white wine sauce, clam jus, chili</i>	
Tortelli di zucca con crema al Gorgonzola e pistacchi   	600
<i>Homemade pumpkin tortelli, Gorgonzola cream sauce, butter & sage, pistachio</i>	
Gnocchi all' igname viola ai quattro formaggi  	600
<i>Handmade ube potato gnocchi, four cheeses sauce</i>	
Spaghetti alla Carbonara    	650
<i>Classic pork cheek Guanciale carbonara, Pecorino cheese, egg yolk</i>	
Lasagna classica alla Bolognese   	650
<i>Baked pasta with bolognese and bechamel sauce</i>	
Rigatoni alla Norcina   	700
<i>Rigatoni Norcia's style, ground pork, black truffle cream sauce, wild mushrooms</i>	
NUSTAR Fettuccine   	750
<i>Homemade fettuccine, Atlantic scallops, prawns, grouper, white wine in tomato creamy sauce</i>	

CHEF'S SIGNATURE DISHES

Ravioli fatti a mano con guancia di manzo brasata al Barolo, pure' di carote al timo, crema al Parmigiano, nocciole  	750
<i>Beef cheek handmade ravioli, carrot – thyme puree, Parmigiano-Reggiano cream, hazelnuts</i>	
Ossobuco con risotto alla Milanese 	1,900
<i>Milano style braised veal shank, saffron risotto</i>	
Tagliolini fatti in casa al nero di seppia con astice   	1,950
<i>Homemade black ink Taglioni with spiny lobster (up to 400 grams)</i>	2,400
<i>(up to 500 grams for sharing)</i>	



Pork



Seafood & Fish



Nuts



Dairy



Eggs



























Gluten







Please notify our associates if you have any food allergies or dietary requirements before placing your order.

Prices are inclusive of 12% VAT and subject to service charge and local tax.

PIZZA

Margherita  	550
<i>Tomato sauce, mozzarella, cherry tomatoes, basil</i>	
Quattro Formaggi  	600
<i>Cream, mozzarella, Provolone, Gorgonzola, Parmigiano-Reggiano</i>	
Salame Piccante   	600
<i>Tomato sauce, mozzarella, spicy salami</i>	
Tartufata   	650
<i>Cream, mozzarella, black truffle paste</i>	
Mare Bianca  	700
<i>Cream, mozzarella, tomatoes, prawns, scallops</i>	
Capricciosa al Guanciale   	700
<i>Tomato sauce, mozzarella, pork cheek Guanciale, artichokes, olives, mushrooms</i>	
Prosciutto Cotto E Scamorza affumicata   	700
<i>Tomato sauce, Mozzarella, cooked Italian ham, smoked scamorza cheese</i>	
Prosciutto e Funghi   	800
<i>Tomato sauce, mozzarella, Parma Ham, mushroom, arugula, Parmigiano-Reggiano</i>	
Calzone (Folded Pizza)   	800
<i>Tomato sauce, mozzarella, Provolone cheese, Guanciale, pulled Black Angus beef, roasted bell pepper</i>	

PESCE/FISH

Salmone con purea di patate, pesto di basilico e carciofi grigliati   	1,100
<i>Grilled salmon fillet, mashed potato, basil pesto, grilled artichokes</i>	
Filetto di Barracuda con insalata di verdure cotte e crude, salsa al limone e burro   	1,100
<i>Barracuda fillet, raw and cooked vegetable salad, lemon – butter sauce</i>	



Pork



Seafood & Fish



Nuts



Dairy



Eggs



Gluten

Please notify our associates if you have any food allergies or dietary requirements before placing your order.

Prices are inclusive of 12% VAT and subject to service charge and local tax.

ALLA GRIGLIA/ GRILLED FROM OUR JOSPER GRILL

Australian lamb chop (100g/ each) min 3 pcs	650
Ribeye Ranch (300g)	2,700
Tenderloin US Angus Omaha Prime (200g)	3,100
Ribeye US Black Angus Excel(300g)	3,300
Ribeye Ranch (500g)	4,100
Striploin Angus Prime Omaha (400g)	4,400
Rib Eye Angus Prime Excel (500g)	5,800
T bone Angus Prime Omaha (800g)	7,200
Ribeye Japanese Wagyu A5 (400g)	11,800
Striploin Japanese Wagyu A5 (400g)	11,800
Tomahawk Angus Choice Omaha (1.5kg)	14,500

DAL NOSTRO DRY AGER (FROM OUR DRY AGER)

Ribeye US Black Angus Excel (300g)	3,800
Striploin Angus Prime Omaha (400g)	4,900
Rib Eye Angus Prime Excel (500g)	6,300
T bone Angus Prime Omaha (800g)	7,700
Tomahawk Angus Choice Omaha (1.5kg)	15,000

Please select your sauce:

Smoked Black Pepper

Mushroom Cream

Truffle

CONTORNI/SIDE DISHES

Patate <i>Mini potatoes</i>	300
Puré di Patate  <i>Mashed potatoes</i>	300
Patate Fritte  <i>Potato Fries</i>	300
Insalata <i>Mixed greens salad</i>	300



Pork



Seafood & Fish



Nuts



Dairy



Eggs













Gluten

Please notify our associates if you have any food allergies or dietary requirements before placing your order.

Prices are inclusive of 12% VAT and subject to service charge and local tax.

DOLCI/ DESSERTS

Gelato Del Giorno  	350
<i>Vanilla, chocolate, stracciatella, pistachio, mango</i>	
Tortino  	500
<i>Chocolate lava cake with Stracciatella gelato</i>	
Pannacotta Tropicale 	500
<i>Coconut pannacotta, pineapple – cinnamon compote, coconut flakes</i>	
Pizza Nutella e banana   	550
<i>Nutella chocolate – hazelnut spread pizza, banana, icing sugar</i>	
Tiramisu  	600
<i>Creamy mascarpone, Savoiardi, espresso coffee, cocoa de bola, Amaretto liqueur</i>	



Pork



Seafood & Fish



Nuts



Dairy



Eggs



Gluten

Please notify our associates if you have any food allergies or dietary requirements before placing your order.

Prices are inclusive of 12% VAT and subject to service charge and local tax.

THE PERFECT LUNCH

3 course salad, pasta, dessert for 1,250
4 course salad, pasta, main course, dessert 1,450
Available daily: 12:00 NN to 3:00 PM




APPETIZER

Insalata di rucola con Parmigiano Reggiano, zucca arrosto, mandorle e crema di aceto balsamico  
Rocket salad, Parmigiano Reggiano, roasted pumpkin, almond flakes, balsamic vinegar reduction

Insalata di verdure cotte e crude di stagione con vinaigrette agli agrumi
Raw & cooked seasonal vegetable salad, citrus fruit vinaigrette

Carpaccio di Manzo 
Prime Angus beef raw slices, arugula, Parmigiano Reggiano shavings

PASTA COURSE

Spaghetti al pesto di zucchini e noci, polvere di carote   
Spaghetti, zucchini & walnut pesto, carrot powder

Penne alla panna con funghi misti di bosco  
Penne, wild mushrooms cream sauce

Rigatoni alla amatriciana con pancetta   
Rigatoni, bacon, tomato sauce, chili

MAIN COURSE

Stufato di guancia di manzo al rosmarino con purée di patate 
Braised Australian beef cheek, mashed potato, celery







Polletto arrosto con salsa al limone e broccoli saltati 
Roasted spring chicken with lemon butter sauce and sautéed broccoli

Luccio di mare alla Calabrese, con salsa ai pomodori secchi e olive  
Calabria-style barracuda, sun-dried tomato sauce, olives

DESSERT

Gelato  

Pannacotta Tropicale 

 Pork  Seafood & Fish  Nuts  Dairy  Eggs  Gluten

Please notify our associates if you have any food allergies or dietary requirements before placing your order.
Prices are inclusive of 12% VAT and subject to service charge and local tax.

CELEBRATION PACKAGE

2300 NETT PER PERSON (MIN 10 PAX)


Reservation required at least 2 days in advance

APPETIZER

Carpaccio di Manzo 





Prime Angus beef raw slices, arugula, Parmigiano Reggiano shavings

SOUP

Zuppa di funghi con olio di tartufo nero 

Cream of fresh wild mushrooms, black truffle oil

PASTA COURSE

Spaghetti alla Carbonara    

Eggs, Pecorino Romano, Parmigiano Reggiano, pork cheek Guanciale

MAIN COURSE

Stufato di guancia di manzo al rosmarino con puree di patate

Braised Australian beef cheek, mashed potato, celery

COMPLIMENTARY ONE BOTTLE OF WHITE OR RED WINE

1818 Sauvignon Blanc, Maule Valley, Chile 2023, bottle 750 ml

Or

1818 Cabernet sauvignon, Maule Valley, Chile 2023, bottle 750 ml



Pork



Seafood & Fish



Nuts



Dairy



Eggs



Gluten

Please notify our associates if you have any food allergies or dietary requirements before placing your order.

Prices are inclusive of 12% VAT and subject to service charge and local tax.

AL FRESCO MENU

Grissini set on arrival and olive tapenade

(Classic black sesame, smoked paprika white sesame, basil and Parmigiano Reggiano Grissini)

Available every Thursday-Sunday 5:00 PM-7:00 PM

Available exclusively in the Al Fresco dining area.

PIZZA + SAN MIGUEL BUCKET (4 +1)

850

Choose your favorite toppings (2 vegetables and 2 protein) and base sauce!

BASE

Tomato sauce

Cream

TOPPINGS

Vegetables

Cherry tomato

Artichokes

Black olives

Mushrooms

Protein

Spicy salami

Tuna

Guanciale

Bacon

BELLA VITA AL TRAMONTO BRUSCHETTA SELECTION

Bruschetta Italiana (3 pcs)

200

Tomato concasse, Basil leaves, Olive powder, EVOO

Parma Ham Bruschetta (3pcs)

500

Buffalo Mozzarella, Parma ham, Rocket leaves, truffle oil

Il Primo Bruschetta (3pcs)

400

Chickpea puree, prawns, crispy Guanciale, Artichokes

BRUSCHETTA COCKTAIL SUNSET

500

(A choice of one signature cocktail and 4 pcs of mixed bruschetta)

Pesto sauce, Black olive tapenade, Chickpea paprika, Trapanese sundried tomato sauce

SIGNATURE COCKTAILS

Negroni 24

Gin, Campari, Sweet Vermouth
& Orange Bitters

Perfect Spritz

Aperol, Prosecco, Orange bitter
& Soda water

Casino

Cognac, Elderflower, Lemon Juice,
Ginger & Honey

Il Mio Amaretto

Amaretto, Brandy, Lemon Juice,
Orange Juice & Almond

Little Italy

Limoncello, Cinzano Vermouth,
Campari & Soda water

Il Primo Cioccolato

Vanilla Vodka, Hazelnut, Dark Cacao,
Cream & Vanilla

Please notify our associates if you have any food allergies or dietary requirements before placing your order.

Prices are inclusive of 12% VAT and subject to service charge and local tax.