

Mozzarella Bar



FRESH MOZZARELLA

made to order; preserved charred tomato, gremolata - \$16

BURRATA & PROSCIUTTO

strawberry balsamic, pistachio pesto, anise-orange salad, opal basil - \$20

MEAT & CHEESE BOARD

assorted meats & cheeses, giardiniera, lambrusco jam, marinated olives, grissini - \$29

Pizzette

PIZZETTE

8" italian style pan pizza, crushed tomato & sicilian oregano (add pepperoni \$3) - \$18

GARLIC BREAD

black garlic-parmigiano butter, olives, chili - \$16

PIZZETTE DA COLAZIONE *

pork sausage, fontina, leek & egg yolk - \$19

Panaficio



THE BLUEBERRY BREAKFAST ROLL

brioche with blueberry jam, vanilla bean icing - \$12

CROISSANT - \$4

Brunch Sides

CHICKEN ROSEMARY SAUSAGE \$5

PORK SAUSAGE \$5

BACON \$5

TOASTED CIABATTA \$3

FRENCH TOAST \$5

PARM & ROSEMARY CRISPY POTATOES \$5

EGG \$3 *

FRUIT BOWL \$13

AVOCADO \$6



Brunch

Entrees

FRENCH TOAST

creme anglaise, lambrusco jam, mascarpone - \$17

SPINACH AND RICOTTA OMELETTE*

basil pesto, crispy potatoes - \$16

SCRAMBLED EGG CARBONARA *

soft scrambled eggs topped with crispy house cured bacon, pecorino romano, served with crispy potatoes - \$15

PROSCIUTTO BENEDICT *

toasted ciabatta, fresh tomato, poached eggs, smoked tomato hollandaise, served with crispy potatoes - \$18

Panini

EGG SANDWICH *

over medium egg, peppered bacon, gruyère and american cheese, served with crispy potatoes - \$17

MEATBALL SANDWICH

mozzarella, sesame semolina bread - \$18

Steaks & Chops

(all a la carte cuts of meat are served with grilled lemon & rosemary salsa verde)

FILET MIGNON *

greater omaha beef - 6 oz - \$40
greater omaha beef - 12 oz - \$70

STRIPLOIN *

brandt beef, boneless - 14 oz - \$50

RIBEYE *

brandt beef, boneless - 16 oz - \$65

LARGE CUT TO SHARE

(please allow additional time to prepare)

DRY AGED FLORENTINE (PORTERHOUSE) *

black garlic jus, tomato relish, asparagus al forno - 36oz. - \$170

Antipasti

AVOCADO

tomato-bomba, sea salt, chili - \$12
(add poached egg + \$3)*

MEATBALLS

roasted tomato ragu, pecorino, parsley - \$17

ARANCINI CAPRESE

stracciatella, fresh & roasted tomato, aged balsamic, basil - \$18

SMOKED TOMATO BRUSCHETTA

basil pesto, sesame crostini, fresh ricotta - \$13

MUSHROOM CARPACCIO

goat cheese crema, brown butter crumb, black truffle, parmesan - \$20

CAESAR SALAD

kale & herb dressing, baby lettuces, pecorino, bread crumbs - \$18

SNAP PEA SALAD

apple, pecorino, sesame, torn herbs - \$19

Pasta

RIGATONI BOLOGNESE

all day braise, parmesan reggiano - \$28

PENNE ALLA VODKA

chili crunch, parsley - \$26

FUSILLI ALLA PESTO

poached vegetables, basil & pine nut pesto, pecorino crema - \$26

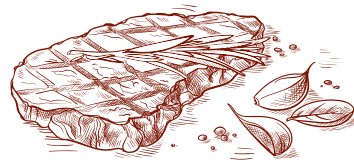
SPICY PICI

hand stretched italian noodle, n'duja, cream, mint - \$28

AL FORNO PARMESAN

Chicken, Eggplant,
or Pork Chop *

tomato ragù, mozzarella, penne -
\$28, \$25, or \$35



Steak Supplemente

TWO EGGS ANY STYLE *

\$6

AU JUS

bone marrow, rosemary - \$10

PEPPERCORN SAUCE

tri-peppercorn medley, grappa & amaro - \$10

FRESH SHAVED TRUFFLE

seasonal truffle, black garlic, parmigiano butter - \$20

RED PRAWN OSCAR

butter poached lobster & asparagus, bearnaise - \$20



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PLEASE INFORM YOUR SERVER IF YOU OR ANYONE
IN YOUR PARTY HAS A FOOD ALLERGY BEFORE ORDERING.

*CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS

Cocktails

Bucket of Bubbles

bottle of mionetto prosecco, served with peach, orange, and blood orange juices - \$56

PALERMO FIZZ

rosemary gin, grapefruit oleo, lemon, sicilian lemonade, bully boy rosso - \$16

CARDAMOMO FRESCO

cardamom tequila, ghost tequila, apricot-mint cordial, lime - \$16

RIVIERA ROSA

Ketel Cucumber Mint Botanical, prosecco strawberry-rhubarb, cucumber tonic - \$16

TIRAMISU ESPRESSO MARTINI

Tito's vodka, chocolate & coffee liqueur, espresso, mascarpone custard, cocoa - \$19

BLOODY MARY

house blood mary mix, vodka, celery - \$14

BELLINI

prosecco with choice of puree: peach or blood orange - \$14

LIMONCELLO SPRITZ

limoncello, soda water, lemon, prosecco - \$14

HUGO SPRITZ

elderflower liqueur, prosecco, soda, mint - \$14

KEY LIME PIE MARTINI

Planteray pineapple rum, licor 43, lime, cream, cream of coconut - \$18

FREE-SPIRITED

ROSABELLA

seedlip, strawberry-rhubarb, lemon, n/a prosecco - \$12

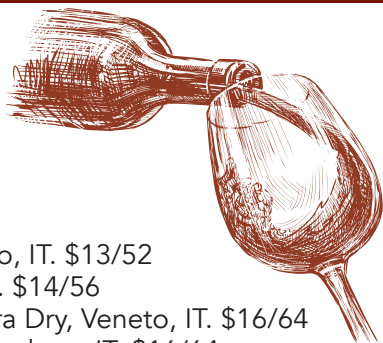
HUGNO SPRITZ

giffard n/a elderflower, mionetto n/a prosecco, soda, mint - \$12

PHONY NEGRONI

St. Agrestis non-alcoholic Phony negroni - \$10

By the glass...



SPARKLING

NV Prosecco, Mionetto Brut, Veneto, IT. \$13/52
NV Prosecco, La Gioiosa Treviso, IT. \$14/56
NV Sparkling Rosé, Sommariva Extra Dry, Veneto, IT. \$16/64
NV Lambrusco Rosso Secco, Vai, Modena, IT. \$16/64
NV Champagne, Gonet-Medeville Premier Cru, FR. \$28/100

ROSE

2024 Provence Rosé, Maison Saleya, Provence, FR. \$16/64
2024 Sangiovese, Spinetta 'il Rosé di Casanova', Tuscany, IT. \$16/64
2024 Provence Rosé, Peyrassol 'Templiers', Provence, FR. \$18/72

WHITE

2024 Pinot Grigio, Benvolio, Friuli \$14/56
2024 Falanghina, Mastroberardino, Campagna, IT. \$14/56
2024 Sauvignon Blanc, Cantina Puiatti, Friuli, IT. \$16/64
2025 Grillo, Tenuta Regaleali, 'Cavallo delle Fate', Sicily, IT. \$15/60
2024 Sauvignon Blanc, Domaine Girard, Sancerre, FR. \$20/80
2024 Chardonnay, La Chablisienne, Le Finage Chablis, FR. \$20/80
2024 Chardonnay, Bravium, Russian River, CA. \$17/68

ORANGE

2022 Ribolla Gialla, Movia, Rebula, Slovenia \$18/72

RED

2024 Pinot Noir, Hofstätter, Alto Adige, IT. \$16/64
2023 Nero d'Avola, Tenuta Regaleali, 'Lamuri', Sicily, IT. \$15/60
2025 Nebbiolo, G.D. Vajra, J.C. Clare, Piedmont, IT. \$15/60
2024 Nebbiolo, Fontanabianca, Langhe, Piedmont, IT. \$19/76
2023 Sangiovese, Borgo Scopeto, Chianti Classico, IT. \$16/64
2023 Cabernet, Pavette, Lodi, CA. \$15/\$60
2023 Cabernet Blend, Ziggurat 'Montefalco', Umbria, IT. \$17/68
2024 Super Tuscan, I Greppi, Greppicante, Tuscany, IT. \$19/76

SWEET WINE

2024 Moscato d'Asti, Cerreto, Piedmont, IT. \$12/48

DRAFT BEER

Von Trapp Vienna Lager VT. 5.2% 8
Peroni Lager IT. 5.1% \$8
Notch Session Pils Salem, MA. 4% \$10
Allagash White ME. 5.2% \$10
Maine Beer Co Lunch IPA ME. 7% \$12
Fiddlehead IPA VT. 6.2% \$10
Bissell Brothers Substance IPA ME. 6.6% \$12
Guinness Stout IE. 4.2% \$10

BOTTLES

Bud Light \$7
Coors Light \$7
Moretti Lager \$8

NON-ALCOHOLIC BEER/WINE

Notch n/a Pilsner - \$8
Peroni 0.0 - \$8
Bero - Kingston Golden Pilsner - \$8
Bero - Edge Hill Hazy IPA - \$8

N/A WINE

Poderi Di Lea - Spumante Rosé NV - \$12/48
Mionetto - Alcohol-Removed Sparkling Wine - \$12/48

By the bottle...



SPARKLING

NV Franciacorta, Barone Pizzini 'Animante', Lombardy, IT. \$90
2022 Vermentino, Akenta Extra Dry, Santa Maria La Palma, Sardegna, IT. \$100
2023 Lambrusco Rosso, Zucchi 'Marascone', Lambrusco di Modena, IT. \$65
NV Champagne Billecart-Salmon, Brut Reserve, FR. (half bottle 375ml) \$80
NV Champagne, Pol Roger Brut, Champagne, FR. \$120

ROSE

2024 Barbera Rosé, Lavignone, Pico Maccario, Piedmont, IT. \$76
2025 Sangiovese Rosé, il Borro 'Borrerosa', Tuscany, IT. \$60
2024 Grenache blend, Chêne Bleu, 'Le Rosé,' Rhône, FR. \$90
2023 Mourvèdre/Grenache/Cinsault, Domaine Tempier, Bandol-Provence, FR. \$120

WHITE

2024 Pinot Grigio, Santa Margherita, Friuli, IT. (half bottle 375ml) \$35
2023 Pinot Grigio, Livio Felluga, Friuli, IT. \$60
2022 Pinot Bianco, Hofstätter 'Barthenau,' Alto Adige, IT. \$70
2024 Turbiana Di Lugana (Verdicchio), Abate, Lombardy, IT. \$65
2023 Arneis Blange, Ceretto, Piedmont, IT. \$60
2023 Nerello Mascalese Bianco, Terrazze Dell'Etna, IT. \$58
2024 Vermentino/Sauvignon Blanc, Michelle Satta, Bolgheri Bianco, Tuscany, IT. \$65
2024 Verdicchio Classico, Villa Bucci, Castelli di Jesi, Marche, IT. \$70
2024 Sauvignon Blanc, Long Meadow Ranch, Napa Valley, CA. \$58
2025 Sauvignon Blanc, La Moussiere, Sancerre, Alphonse Mellot, FR. \$82
2024 Chardonnay, Domaine Christian Moreau, Chablis, FR. \$86
2023 Chardonnay, Mayacamas, Mt. Veeder, Napa Valley, CA. \$120
2022 Carricante, Frank Cornelissen 'Munjabel Bianco,' Sicily, IT. (orange) \$100

RED

2022 Nerello Mascalese, Frank Cornelissen 'Munjabel Rosso,' Sicily, IT. \$90
2022 Nero d'Avola, Lamoiresca Nero Rosso, Sicily, IT. \$92
2023 Pinot Noir, Scribe, Carneros, CA. \$100
2022 Pinot Noir, Land's Edge Vineyards, Hartford Court, Sonoma Coast, CA. \$100
2022 Cabernet Franc, Marco Felluga, Russiz Superiore, Collio, IT. \$80
2021 Sangiovese, La Spinetta 'il Nero Casanova' Toscana, IT. \$70
2023 Sangiovese Superiore, La Sabbiona 'Rosso Della Torre,' Romagna, IT. \$60
2020 Sangiovese, Chianti Classico Riserva, Tenuta di Arceno, Tuscany, IT. \$75
2021 Sangiovese, Chianti Classico Gran Selezione, Tenuta di Capraia, Tuscany, IT. \$80
2020 Sangiovese, Chianti Classico Gran Selezione, Tenuta Liliano, Tuscany, IT. \$90
2023 Barbera d'Alba, Borgogno, Piedmont, IT. \$65
2020 Barbera d'Alba Superiore, Marchesi di Barolo 'Peiragal,' Piedmont, IT. \$90
2023 Nebbiolo, Starda Paitin, Langhe, Piedmont, IT. \$65
2023 Nebbiolo, La Spinetta, Langhe, Piedmont, IT. \$80
2021 Barbaresco, Fontanabianca, Serraboella, Piedmont, IT. \$100
2023 Rosso di Montalcino, Sesti, Tuscany, IT. \$95
2020 Brunello di Montalcino, Camponovo, Tuscany, IT. \$110
2022 Primitivo, PietreGiovani, Puglia, IT. \$70
2020 Sagrantino di Montefalco, Bocale, Umbria, IT. \$95
2021 Barolo, Coppo, Piedmont, IT. \$80
2021 Barolo, G.D. Vajra 'Albe,' Piedmont, IT. \$84
2021 Barolo, Casa E. di Mirafiore, Piedmont, IT. \$90
2020 Barolo, Fortemasso, Castelletto, Piedmont, IT. \$130
2020 Super Tuscan, il Borro, I.G.T \$150
2020 Merlot, Cortarella 'Montiano', Lazio, IT. \$145
2024 Cabernet Blend, Alberico Appia Antica 400, Lazio, IT. \$80
2019 Cabernet Sauvignon, Long Meadow Ranch, Napa Valley, CA. \$80
2022 Cabernet Sauvignon, Stags Leap, Napa Valley, CA. \$90
2020 Cabernet Sauvignon, Jordan, Alexander Valley, CA. \$110
2021 Cabernet Sauvignon, Freemark Abbey, Oakville Napa Valley, CA. \$150
2019 Cabernet Sauvignon, Neyers, Napa Valley, CA. \$115
2022 Cabernet Sauvignon/Shiraz, Penfolds B.I.N. 389 (Baby Grange) AUS. \$140
2016 Aglianico Del Taburno Riserva, Cantina Tora, 'Spartiviento,' Campania, IT. \$90