Primitivo Wine Bistro **310 396-5353**

1025 Abbot Kinney Blvd
Venice, CA 90291
Btwn Broadway & Westminster Ave

YOUR AD HERE
MenuPages ***PRIME*** Advertising
for more info: www.menupages.com

Lunch

Ahi Tuna *Peppers, Olives, Hard Egg, Water Cress*
Smoked Salmon *Creme Fraiche, Pickles, Capers, Butter Lettuce, Olive Toast*
Tiger Shrimp *Garlic, White Wine, Lemon, Red Chile*
Fried Calamari *Spicy Arabiatta Sauce*
Primitivo Paella *Mussels, Chicken, Chorizo, Roasted Tomatoes, Saffron*
Grilled Chicken Paillard *Hearts of Romaine, Garlic Anchovy Dressing, Kalamata Olives, Red Onions*
Primitivo Burger *Grilled Onions, Red Pepper Aioli, Cabra Vino, Brioche Bun*
Marinated Skirt Steak *Fresh Peppercorn, Heirloom Tomatoes, Grilled Focaccia*
Cured Meats and Manchego *Baguette, Mesclun Greens, Aioli, Marinated Onions*
Angel Hair Pasta *Prosciutto, Marinated Tomatoes, Feta, Basil*
Mixed Greens Salad *Grilled Chicken, Candied Walnuts, Blue Cheese, Granny Smith Apples*
Grilled Local Vegetables *Balsamic Glaze, Greek Feta*
Goat Cheese and Red Pepper Ravioli *Tomato Cream, Spoon Spinach*

Lunch - Prix Fix $14.00

Choice of One From Each Category

Soup of The Day
Mixed Greens *Cherry Tomatoes with Lemon Vinaigrette*
Romaine Salad *Parmigiano-Reggiano, Garlic Anchovy Dressing*
Cured Meats and Manchego *Baguette, Mesclun Greens, Aioli*
Angel Hair Pasta *Marinated Tomatoes, Olive, Feta, Basil*
Grilled Chicken *Focaccia, Aioli, Heirloom Tomatoes*

Lunch - Dessert

Selection of House made Ice-cream with Langue De Chat

Cold Tapas

Marinated French *Spanish,and Greek Olives*
Artisanal Cheeses *with Dried Fruit, Nuts and House Made Bread*
Antipasto Platter of Cured Meats, *Olives, Mesclun Greens*
Vine Ripened *Tomatoes, Bococinni Mozzarella, Haas Avocado, Syrian Oregano*
Maggie's Farm Stellar Mix Greens *with Cherry Tomatoes and Lemon Vinaigrette*
Salad of Satsuma Tangerines, *Pomegranate Prosciutto, Water Cress*
Green Asparagus, *Marinated Tiger Shrimp, Citrus-Shallot Sauce*
Grilled Romaine Salad, *Croutons, and Anchovy Parmesan Dressing*
Ahi Tuna Brochettes, *Olives, Pimento, Hard Egg, Caper Lemon Oil*
Marinated Vegetable "escabeche" *Feta Cheese, Balsamic Glaze*
Red Beet Salad, *Granny Smith Apples with Barrel Aged Sherry Vinegar*
Smoked Trout, *White Beans, Celery, Lemon Basil*

Hot Tapas

Fried Calamari *with Spicy Arabiatta Sauce*
Sauteed Tiger Shrimp *with Garlic, Lemon, White Wine, Chilies*
Herb Crusted Rack of Lamb, *Sweet Peppers, Raisins, Spiced Jus*
Foie Gras "sandwich" *Caramelized Pear, Banyuls, Arugula*
" Steak Frittes" *Skirt Steak, Crisp Haricot Vert, Green Pepper Corn Aioli*
Globe Artichokes, *Fresh Garbanzos, Baby Carrots, Basil*
Grilled King Salmon, *Cous Cous, Pine Nuts, Dried Cranberries, Wilted Greens*
Bacon Wrapped Medjool Dates, *Chorizo, Balsamic, Candied Walnuts*
Pan Roasted Striped Bass, *Baby Brussel Sprouts, Winter Squash, Smoked Pork*
Coriander Crusted Pork Belly, *Tomatillo, Red Onion, Garlic Confit*
Oven Roasted Fennel, *Fingerling Potato, Parmigiano Reggiano, Preserved Lemon*
Paella *with Chicken, Tiger Shrimp, Mussels, Chorizo*
Pan Seared Diver *Scallops, Chorizo Bilbao, Whole Grain Mustard*

Prix Fix Menu

First Course *Porcini Risotto, Parmigiano-Reggiano*
Second Course *Tuna Tar Tar, Charred Pineapple, English Cucumber, Green Olive*
Third Course *Grilled New York Steak, Baby Broccoli, Celery Root, Red Wine Sauce*
Dessert *Blueberry-Pear Cobbler, Pear Sorbet, Caramel Sauce*

Dessert - Dulces

Chocolate Lava Cake *with Winter Citrus, Vanilla Bean Ice Cream*
Trio of Pot Creme, *Espresso, Banana, Fig, House Made Cookies*
Duet of Sorbets, *Chocolate, and Meyer Lemon*
Warm Bread Pudding *with Calvados Caramel, Vanilla Bean Ice Cream*
Blueberry Pear Cobbler, *Pear Sorbet, Caramel Sauce*
Coconut Flan, *Pomegranate Seeds, Tan Caramel*

Dessert - Cheeses

Artisanal Cheeses *with Dried Fruit, Nuts and House Made Bread*

Beer of The World

Miller Light
Alhambra, Spain
Moretti, Italy
Fisher La Belle, France
Bitburger Alcohol-free, Germany
Warsteiner Pils, Germany
Czechvar Premium Lager Czech Republic
Reuberger, Dunken - Bavaria
Anderson Valley Barney Flats Oatmeal Stout, California
Uinta Brewing Co. Anniversary, Barley Wine, Utah
Duvel Special Belgian Ale
Hopf, Helle Weibe Wheat Beer, Bavaria
Witkap Singel, Belgian Abbey Ale
Fuller's, Extra Special Bitter Ale, England
Saison Dupont "vieille Provision" Belgian Farmhouse Ale (beer for Two)

Sangria

Glass $6.50 / Pitcher $25

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