

PRIMITIVO

KUCHNIA I WINO

M E N U



DEAR GUEST,

We have a small request for you...
Please rate us on Google; it means a lot to us.



THANK YOU!

TAG US, AND WE'LL GLADLY SHARE IT.



@primitivo_kuchnia_wino

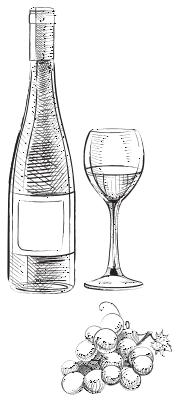


/PrimitivoKuchniaWino

PRIMITIVO

KUCHNIA | WINO

WELCOME TO PRIMITIVO – A RESTAURANT OFFERING OUR UNIQUE INTERPRETATION OF MEDITERRANEAN CUISINE ALONGSIDE THE LARGEST SELECTION OF PRIMITIVO WINE IN POLAND.



CUISINE

The Mediterranean diet is regarded as one of the healthiest in the world.

Our dishes are crafted from ingredients and recipes originating from Mediterranean countries, such as Italy, Spain, France, and Greece, enhanced by the finest local products from Poland.

We believe in simplicity, focusing on the essence of flavors. Our goal is to create plates with minimal ingredients that stand out for their quality and taste.

WINE

Primitivo, Zinfandel, and Crljenak Kaštelanski are red grape varieties that date back to the early Middle Ages, originating from Croatia and popularized in Italy, the USA, and Australia. Thanks to their exceptional flavor profile, these grapes have been favorites among Poles for years.

Primitivo has become a true phenomenon in the wine world in recent years. Our collaborations with numerous winemakers and suppliers have allowed us to assemble what is likely **the largest collection of Primitivo wines** you'll find anywhere, complemented by selections of the most intriguing wines from southern European countries, handpicked by our Sommelier.

SPIRITS AND COCKTAILS

Our selection of **spirits and beers**, curated by our expert bartenders, transports guests to a carefree world of endless summer and Mediterranean siestas. Our Cocktail Menu features both classic and original creations inspired by sunshine and the joy of life.

WELCOME TO PRIMITIVO – A WORLD OF SIMPLE PLEASURES...

For groups of 5 or more, a 10% service charge will be added.

APERITIVO

FOR A GOOD START



St. Germain Hugo Spritz 39,-

St. Germain, lime, mint,
Martini Prosecco, soda

St. Germain Hugo Spritz 0% 34,-

Elderflower cordial,
non-alcoholic sparkling wine, lime,
mint, soda



French 75 39,-

Tanqueray London Dry, lemon,
sugar, Martini Prosecco

French 75 0% 36,-

Tanqueray 0%, lemon, sugar,
Sparkling wine 0%

Belstar Prosecco DOC 21,-

Glass 100 ml (11% ABV)

Belstar Prosecco DOC 135,-

Bottle 750 ml (11% ABV)

Limuncello House 12,-

Shot 25 ml (26% ABV)

Limuncello Lazzaroni Goccia Oro 16,-

Shot 25 ml (25% ABV)

Limuncello 0% 14,-

Shot 25 ml (0% ABV)

COCKTAILS

Aperitivo Spritz 37,-

Italian Aperitivo, Martini Prosecco, soda

Rose Spritz 37,-

Martini Fiero, grapefruit, vanilla, rose,
Martini Prosecco, soda

Martini Vibrante Spritz 0% 35,-

Martini Fiero, grapefruit, vanilla, rose,
Martini Prosecco, soda

Modern Bellini 36,-

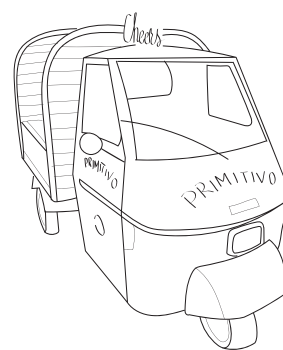
Martini Prosecco, alcohol-infused
white peach sorbet, lime-peach essence

Limuncello Spritz 37,-

Limuncello, Martini Prosecco, citrus, soda,
bergamot foam, lemon thyme

Limuncello Spritz 0% 35,-

Limuncello 0%, non-alcoholic sparkling
wine, citrus, soda, bergamot foam,
lemon thyme



FRIZZANTE VAN

Try our unique Frizzante infused
with fruit flavors

Carafe 500 ml 64,-

SIGNATURE COCKTAILS



Mediterranean Gimlet 36,-

Tanqueray London Dry, Mediterranean green olive oil, citrus-herb cordial

Mediterranean Gimlet 0% 33,-

Gordon's 0%, green olive oil, Mediterranean citrus-herb cordial

Tiramisu Martini 39,-

Bacardi Anejo Cuatro, Lucano Caffè, Creme de Cacao, egg yolk, milk, mascarpone foam

Coffee Garibaldi 36,-

Martini Bitter infuzowane kawa, fasola tonka, sok pomarańczowy

Coffee Old-Fashioned 36,-

Bulleit Bourbon, espresso reduction, tonka bean, almond, bitters, Cantucci

Caffè Garibaldi 0% 33,-

Martini Vibrante 0% infused with coffee, tonka bean, orange juice

Pistachio Sour 39,-

Leblon, Pistachio Cream, lime, sugar, egg white, white chocolate



NEGRONI PRIMITIVO SET

Negroni is one of the most iconic cocktails rooted in Italian aperitivo culture. We've crafted a tasting set of 3 variations on this bittersweet classic just for you. Together with the Martini brand, we invite you to join the fun - "Bitter is better."

3 x 50 ml 69,-



Coffee with coconut oil

Bacardi Anejo Cuatro, Martini Rubino, Martini Bitter



Classic, but with Vodka

Grey Goose, Martini Rubino, Martini Bitter



White with bergamot and wormwood

Leblon, Martini Extra Dry, Suze, Bergamot Aperitivo

GIN&TONIC PRIMITIVO SET



CREATE YOUR PERFECT GIN & TONIC

PRIMITIVO isn't just about wine; it's about cocktails too. We want to take you on a Mediterranean journey, so we encourage you to try our ritual – Tanqueray & Tonic.

You can create your own perfect Gin & Tonic using Mediterranean herbs, spices, and citrus. Join us on this amazing journey.



Choose

Tanqueray 0%	40ml (0,0% ABV)	17,-
Tanqueray London Dry Gin	40ml (41,3% ABV)	21,-
Tanqueray No. 10	40ml (47,3% ABV)	29,-
Tanqueray Sevilla Orange	40ml (43,1% ABV)	24,-



Match

Fentimans Premium Indian Tonic Water	200ml	15,-
Fentimans Tonic Naturally Light	200ml	15,-
Fentimans Elderflower Tonic Water	200ml	15,-
Balladin Tonica Al Fuomo (smoky notes)	200ml	17,-



Time for add-ons

Citrus

Herbs

Spices

Aromatic cocktail perfumes

COLD STARTERS

Homemade Focaccia 19,-
with olive oil

Pinsa 24,-
with rosemary and sea salt

Mediterranean Vegetable Platter 29,-
marinated in olive oil and herbs

Andalusian Beef Tartare 49,-
with olives, sun-dried tomatoes, capers,
Jerusalem artichoke, focaccia

Octopus Carpaccio 59,-
with salsa verde, aioli pepperoncino

Paprika-Spiced Beef Pastrami 37,-
with caper berries, Grana Padano

Burrata with Roasted Pumpkin 43,-
pumpkin, grilled peppers, herb pangrattato,
pumpkin seeds

Mediterranean Cheese Platter 54,-
Poulingny St. Pierre AOP (goat's milk cheese, Loire
Valley, France), Grana Padano D.O.P. (cow's milk
cheese, Piedmont, Italy), Gorgonzola Dolce D.O.P.
(cow's milk cheese, Novara, Italy), Manchego
(sheep's milk cheese, La Mancha, Spain)

Straciatella 39,-
Paprika-Spiced Beef Pastrami, Manchego cheese,
Piquillo pepper, Kalamata olives



WINE PLATTER

Paprika-Spiced Beef Pastrami,
Manchego cheese, Piquillo pepper, Kalamata
olives

25,-

WARM STARTERS

Crispy Cauliflower 33,-
with spicy pepper sauce, chive dip

Parmigiana a'la PRIMITIVO 35,-
eggplant, San Marzano tomatoes,
Pecorino Romano D.O.P.

Spanish Patatas Bravas 35,-
with chorizo, mojo picon sauce, aioli

Sizzling Chorizo 38,-
with pepper, garlic, chili oil

Pan-Fried Turkey Liver 37,-
with pepper sauce, brandy, pinsa

Fritto Misto 47,-
squid, shrimp, mussels, aioli

Pan-Fried Shrimps 54,-
with white wine, chili, garlic, butter, focaccia

Frutti di mare in pedalla (Seafood Pasta) 55,-
n'duja, shrimp, squid, mussels, wine

Padron with add-ons 29,-
sea salt, brushwood, bread yogurt

SALADS

CAESAR *romaine lettuce, croutons, anchovy dressing, toasted capers, Grana Padano*



Vegetarian
29,-



with chicken and guanciale
38,-



with shrimp
44,-

Mediterranean

Greek feta, Kalamata olives, tomato, cucumber, oregano

37,-

Jardin des Chèvres

baked French goat cheese, peach tartare, spinach, pecans, sun-dried tomatoes, honey-mustard dressing

42,-

SOUPS

Consomme PRIMITIVO

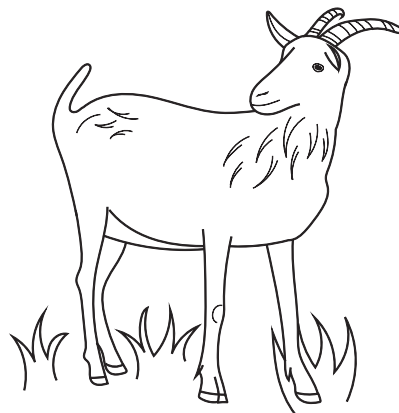
duck broth with vegetables, pouch of smoked duck

29,-

Chef's Soup

please ask the Staff

25,-



PASTAS

Rolled Spinach Lasagna

with sun-dried tomatoes, pine nuts, kale, buttery sauce

44,-

Tortellaci Nero

seafood, saffron, zucchini, cherry tomatoes, buttery emulsion

54,-

Tagliatelle with Beef Ragu and Burrata

with basil oil

49,-

Tagliolini Frutti di Mare

squid, shrimp, mussels, lobster bisque

54,-

MAIN COURSES

Spanish Meatballs (4 pcs.) 39,-
veal, chorizo, tomato sauce

Milanese Cutlet 47,-
veal, chili, pepper, lemon

Primitivo Tenderloin 99,-
beef tenderloin in puff pastry, pepper sauce,
roasted vegetables, parmesan

Rib-eye Steak (300g) 129,-
entrecote dry aged for 21 days,
Padron peppers, herbal salsa
with peperoncino

Galician-style octopus 88,-
n'duja, tomato sauce, olives, peas

Baked Halibut 59,-
with olives, capers, tomatoes, pickled lemon



FOR THE LITTLE ONES

Pinsa Margherita 29,-

Tagliatelle Bolognese 25,-
with Parmesan

Meatballs 25,-
with tomato sauce

Veal Schnitzel 29,-
with fries, ketchup

Truffle Risotto PRIMITIVO 55,-
with porcini, truffles, Pecorino Romano,
breadcrumbs

SIDES

Primitivo Puree 15,-
breadcrumbs, chives, olive oil

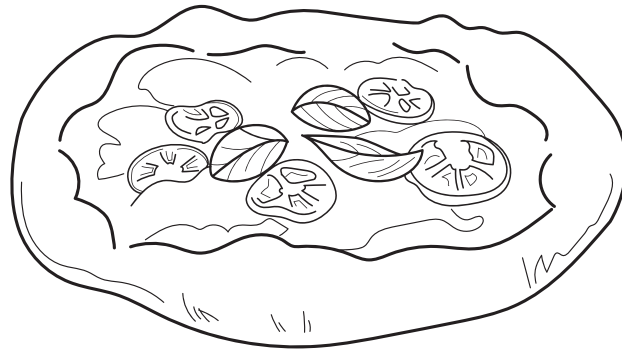
Fries 15,-
with truffle aioli

Mediterranean Vegetable Platter 15,-
marinated in olive oil and herbs

Gnocchi 15,-
with parmesan and butter

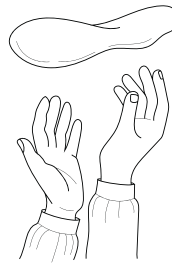
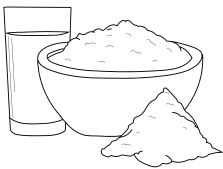
Crispy Salads 15,-
with lemon vinaigrette

PINSA



PINSA – The Roman Cousin of Pizza, Focaccia, and Piadina

Pinsa is much easier to digest, thanks to its slow fermentation with sourdough and a blend of wheat, rice, and soy flours.



Margherita

32,-

Mozzarella Fior di Latte, San Marzano tomato sauce, basil

Bufala

43,-

Mozzarella di Bufala D.O.P., tomatoes, pesto, basil, sunflower seeds

Capriciosa

38,-

cotto ham, mushrooms, oregano, Mozzarella Fior di Latte, San Marzano tomato sauce

Primitivo

43,-

slices of aged beef pastrami, garlic, rosemary, Mozzarella Fior di Latte, herbed cream sauce

Pepperoni Picante

38,-

spicy pepperoni sausage, mini Biquinho peppers, Mozzarella Fior di Latte, San Marzano tomato sauce

Gamba Bianca

47,-

shrimp, chili, garlic, rosemary, parsley, Mozzarella Fior di Latte, herbed cream sauce

N'duja Calabrese

41,-

spicy Calabrian n'duja sausage, Straciatella mozzarella, San Marzano tomato sauce, chives

Frutti di Mare

47,-

shrimp, squid, mussels, garlic, chili, San Marzano tomato sauce

DESSERTS



Affogato 19,-
scoop of vanilla ice cream with Illy espresso

Coffee Crème Brûlée 26,-

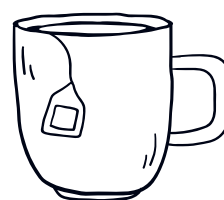
Lemon Tart 25,-
Italian meringue, crushed hazelnuts

Homemade Tiramisu 27,-
with mascarpone, coffee, pistachios

Basque Cheesecake with White Chocolate 27,-
seasonal fruits

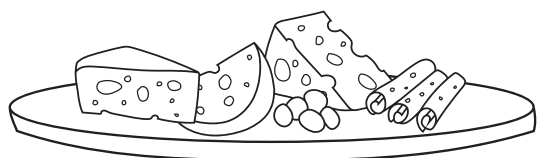
COFFEE

Espresso 11,-
Espresso macchiato 12,-
Espresso doppio 14,-
Espresso doppio macchiato 15,-
Americano 14,-
Cappuccino 16,-
Flat white 16,-
Caffè latte 16,-



TEA

Tea from a porcelain jug 16,-



MEDITERRANEAN CHEESE PLATTER

Poulingny St. Pierre AOP (goat's milk cheese, Loire Valley, France), Grana Padano D.O.P. (cow's milk cheese, Piedmont, Italy), Gorgonzola Dolce D.O.P. (cow's milk cheese, Novara, Italy), Manchego (sheep's milk cheese, La Mancha, Spain) 54,-

DIGESTIVO

FOR A PLEASANT ENDING

Amaro Lucano 25ml (28% ABV) 12,-

Amaro Lucano 0% 25ml (0% ABV) 12,-

Amaro Lucano Menta 25ml (28% ABV) 12,-

Jefferson Amaro Importante 25ml (30% ABV) 14,-

Amaro Al Carciofo 25ml (28% ABV) 16,-

Mirto 25ml (30% ABV) 15,-

Fernet Zanin 25ml (40% ABV) 12,-

Amaro Presolana 25ml (30% ABV) 12,-

DRINKS

JUICES AND LEMONADE

Italian Tomato Juice	17,-
Big Tom (spicy)	19,-
Freshly Squeezed Orange Juice	22,-
Freshly Squeezed Grapefruit Juice	22,-
Freshly Squeezed Juice Mix	22,-
Citrus Lemonade	18,-
Seasonal Lemonade	21,-

WATER

Aqua Panna 0,25l	13,-
Aqua Panna 0,75l	24,-
San Pellegrino 0,25l	13,-
San Pellegrino 0,75l	24,-

BEER

DRAFT BEER

Książęce Złote Pszeniczne 0,3l (4,9% ABV)	15,-
Książęce Złote Pszeniczne 0,5l (4,9% ABV)	19,-

BOTTLED BEER

Książęce Złote Pszeniczne 0,3l (4,9% ABV)	15,-
Książęce Złote Pszeniczne 0,5l (4,9% ABV)	19,-
Książęce IPA 0,5l (5,4% ABV)	19,-
Książęce Cherry Ale 0,5l (4,7% ABV)	19,-
Książęce Ciemne Łagodne 0,5l (4,7% ABV)	19,-
Peroni Nastro Azzurro 0,33l (5% ABV)	19,-

CARBONATED SOFT DRINKS

Coca Cola 0,2l	12,-
Coca Cola Zero 0,2l	12,-
Fentimans Premium Indian Tonic 0,2l	15,-
Fentimans Tonic Naturally Light 0,2l	15,-
Fentimans Elderflower Tonic 0,2l	15,-
Balladin Tonica Al Fuomo (wędzony) 0,2l	17,-
J. Gasco Chinotto 0,2l	18,-
Fentimans Ginger Beer 0,2l	15,-
Fentimans Mandarin & Orange 0,275l	19,-

PERONI NASTRO AZZURRO

draft beer 0,4l (5% ABV) 19,-

NON-ALCOHOLIC BEER

Peroni Nastro Azzurro 0.0% 0,33l	19,-
Lech Free with lime and mint 0,33l	16,-
Książęce Złote Pszeniczne 0.0% 0,5l	19,-
Książęce IPA 0.0% 0,5l	19,-
Kozel 0.0% 0,5l	19,-

FLAVORED BEER

Książęce Złote Pszeniczne 0,3l (4,9% ABV)	18,-
Książęce Złote Pszeniczne 0,5l (4,9% ABV)	18,-

LIQUEURS / CAVALLINA / GRAPPA

LIQUEURS 40ml

Crema Di Pistacio (17% ABV)	26,-
Lucano Cordial Caffè (26% ABV)	19,-
Lazzaroni Amaretto Goccia Bronzo (28% ABV)	14,-
Cherry Heering (24% ABV)	23,-
Cointreau (40% ABV)	22,-
Lazzaroni Maraschino (25% ABV)	18,-
Lazzaroni Triple Sec. (38% ABV)	21,-
Lazzaroni Absinthe (60% ABV)	28,-
Mozart Dark Chocolate (17% ABV)	24,-
Adriatico amaretto (28% ABV)	35,-

CAVALLINA / GRAPPA 25ml

Zanin Cavallina Bianca 4 Blend (41,5% ABV)	14,-
Ronner Grappa Bianc (38% ABV)	17,-
Le Dicotto Lune (41% ABV)	28,-
Giare Amarone (41% ABV)	35,-
La Trentina Morbita (41% ABV)	23,-

CLASSIC COCKTAILS



Negroni 36,-
*Tanqueray London Dry,
 Martini Rubino, Martini Biter*



Negroni 0% 34,-
*Gordons 0%, Martini Vibrante 0%,
 Abrouse 0%*

The history of the Negroni cocktail is full of elegance and Italian style.

The Negroni cocktail was first created at Caffè Casoni (now Caffè Giacosa) in Florence.

According to legend, Count Camillo Negroni, upon returning from his travels, asked the bartender, Fosco Scarselli, to make his favorite cocktail, the Americano (Campari, vermouth, and soda water), a bit stronger.

In response, the bartender replaced the soda water with gin and, to distinguish the new cocktail, garnished it with an orange slice instead of the traditional lemon.

Aviation 39,-
*Tanqueray London Dry, Maraschino,
 Creme de Violette, lemon*

Blood & Sand 36,-
*Johnnie Walker Black Label 12 YO, Martini
 Rubino, Cherry Heering, orange*

Godfather 34,-
*Johnnie Walker Black Label 12 YO,
 Amaretto*

Espresso Martini 39,-
Grey Goose, coffee liqueur, espresso, sugar

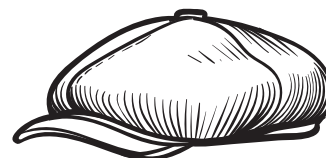
Red Snapper 42,-
*Tanqueray London Dry, tomato juice,
 lime, spices*

Red Snapper 0% 34,-
*Gordon's 0%, tomato juice,
 lime, spices*

Sidecar 41,-
Cognac, orange liqueur, lemon

Right Hand Cocktail 39,-
*Bacardi 4 Anos, Martini Rubino,
 Martini Bitter, chocolate bitters*

A Nod to Pop Culture



The Red Right Hand cocktail takes its name from the song by Nick Cave & The Bad Seeds of the same title.

The song appeared on the 1994 album "Let Love In" and gained popularity through its use in various films, TV series, and commercials. With its mysterious and dark tones, the song perfectly matches the character of this cocktail.

However, it truly cemented its place in pop culture after being featured in the now-iconic TV series "Peaky Blinders."

Red Right Hand is a cocktail that combines classic ingredients with a modern approach to mixology.

ALCOHOLS

VODKA 25ml

Ketel One (40% ABV)	15,-
Ciroc (40% ABV)	18,-
Ciroc Mango (35% ABV)	18,-
Ciroc Coconut (35% ABV)	18,-
Ciroc Pineapple (35% ABV)	18,-
Ciroc Red Berry (35% ABV)	18,-
Grey Goose (40% ABV)	21,-

RUM / CACHAÇA 40ml

Bacardi Carta Blanca (37,5% ABV)	19,-
Bacardi Carta Oro (37,5% ABV)	19,-
Bacardi Spiced (37,5% ABV)	19,-
Bacardi Anejo Quatro (40% ABV)	22,-
Bacardi Reserva Ocho (40% ABV)	28,-
Bacardi Reserva 10 (40% ABV)	37,-
Leblon (40% ABV)	29,-
Santa Teresa (40% ABV)	41,-
Cpt. Morgan Spiced Gold 0%	17,-
Zacapa 23 YO (40% ABV)	49,-
Zacapa XO (40% ABV)	130,-

TEQUILA / MEZCAL 40ml

Don Julio Blanco (40% ABV)	45,-
Don Julio Reposado (40% ABV)	49,-
Patron Reposado (40% ABV)	47,-
Patron Anejo (40% ABV)	49,-
Casamigos Mezcal (40% ABV)	51,-

GIN 40ml

Gordons 0%	17,-
Tanqueray London Dry (47,3% ABV)	21,-
Tanqueray No. 10 (47,3% ABV)	29,-
Tanqueray Sevilla Orange (41,3% ABV)	24,-
Tanqueray 0%	19,-
Bombay Sapphire (40% ABV)	22,-
Portofino Dry Gin (43% ABV)	41,-

WHISKY / WHISKEY 40ml

Bulleit Bourbon (45% ABV)	21,-
Bulleit Rye (45% ABV)	25,-
Angel's Envy (43,3% ABV)	49,-
Johnny Walker Blonde (40% ABV)	19,-
Johnny Walker Black Label 12 YO (40% ABV)	22,-
Johnny Walker Gold (40% ABV)	39,-
Johnny Walker Blue (40% ABV)	149,-
Talisker 10 YO (45,8% ABV)	39,-
Singelton 12 YO (40% ABV)	37,-
Lagavulin 16 YO (43% ABV)	61,-
Mortlach 12 YO (43,4% ABV)	44,-
Mortlach 16 YO (43,4% ABV)	79,-
Dewar's 8 YO Portuguese Smooth (40% ABV)	19,-
Dewar's 12 YO (40% ABV)	26,-
Aberfeldy 12 YO (40% ABV)	39,-
Aberfeldy 16 YO (40% ABV)	79,-

VERMOUTHS / BITTERS / APERITIVO 40ml

St. Germain (20% ABV)	29,-
Martini Vibrante 0%	16,-
Martini Floral 0%	16,-
Martini Rubino (18% ABV)	16,-
Martini Ambrato (18% ABV)	16,-
Martini Bianco (14,4% ABV)	14,-
Martini Rosso (14,4% ABV)	14,-
Martini Extra Dry (18% ABV)	14,-
Martini Bitter (28,5% ABV)	20,-
Martini Fiero (14,4% ABV)	18,-
Vermouth Silvio Carta Rosso (18% ABV)	24,-
Aspide Spritz (11% ABV)	18,-
Pompelle Aperitif (15% ABV)	23,-
Ambroeus 0%	23,-
Bergamotto Fantastico (32% ABV)	28,-

BRANDY / COGNAC 25ml

Brandy De Jerez (36% ABV)	17,-
Chateau de Montifaud Cognac VS (40% ABV)	47,-



GRUPA GOOD FOOD CONCEPT

elixir
RESTAURANT BY DOM WÓDKI



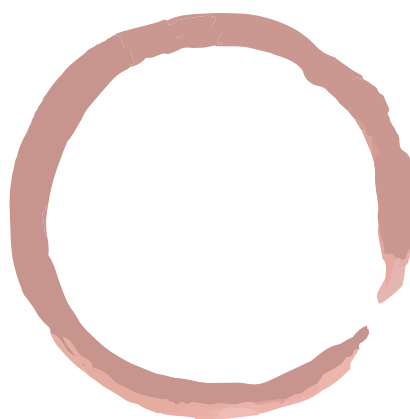
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