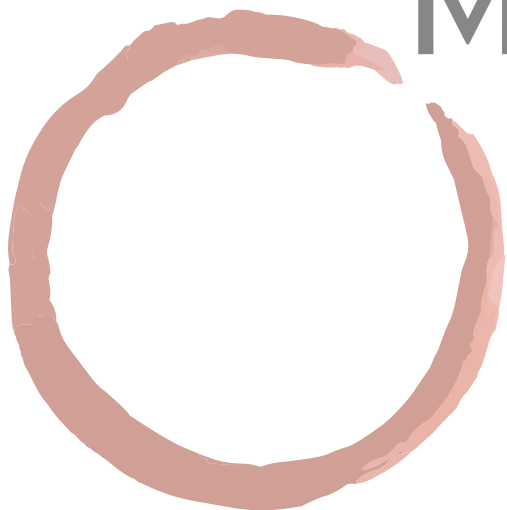


PRIMITIVO

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

Welcome to **PRIMITIVO** – a restaurant offering our unique interpretation of Mediterranean cuisine alongside the largest selection of Primitivo wine in Poland.

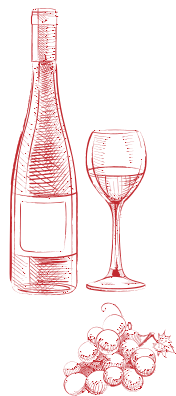


CUISINE

Mediterranean cuisine and diet are considered 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.

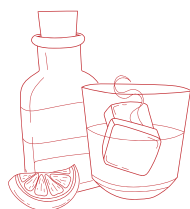
We believe in simplicity, focusing on the essence of flavors. Our goal is to create plates with minimal ingredients that stand out for their quality and taste.



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.

COCKTAILS

FOR A GOOD START



French 75 39,-

Tanqueray London Dry,
Martini Prosecco, lemon, sugar,

French 75 0% 35,-

Tanqueray 0%, non-alcoholic
sparkling wine, lemon, sugar



St. Germain Hugo Spritz 39,-

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

St. Germain Hugo Spritz 0% 35,-

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

Negroni Sbagliato 37,-

Martini Bitter, Martini Rubino,
Martini Prosecco

Aperitivo Spritz 37,-

Italian Aperitivo, Martini Prosecco, soda

Rose Spritz 37,-

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

Limoncello Spritz 37,-

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

Limoncello Spritz 0% 35,-

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

Martini Vibrante Spritz 0% 35,-

Martini Vibrante 0%, non-alcoholic
sparkling wine, soda

GLASSES

Belstar Prosecco DOC 24,-

Glass 100 ml (11% ABV)

Limoncello House 14,-

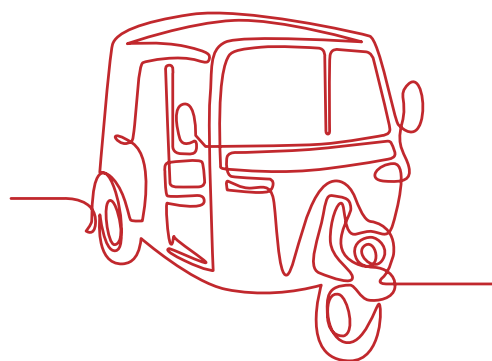
Shot 25 ml (26% ABV)

Limoncello Lazzaroni Goccia Oro 16,-

Shot 25 ml (25% ABV)

Limoncello 0% 15,-

Shot 25 ml (0% ABV)



PIAGGIO FRIZZANTE VAN

Try our unique Frizzante infused
with fruit flavors

Carafe 500 ml 64,-

SIGNATURE COCKTAILS

Coffee Old-Fashioned

39,-

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

Pistaccio Sour

39,-

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

Summer Garden

39,-

Tanqueray London Dry, Rose Water,
Elderflower, Cucumber, Tonic

Summer Garden 0%

35,-

Tanqueray 0%, Rose Water, Elderflower,
Cucumber, Tonic

Tiramisu Martini

39,-

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

Coffee Negroni

39,-

Bacardi Anejo Cuatro, Martini Bitter, Martini
Rubino, infused with coffee and coconut

PRIMITIVO

PRIMITIVO SOUR

Johnnie Walker Black Ruby, Grappa,
lemon, olive oil syrup,,
egg white, Primitivo

39,-



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 a hint of coconut

Bacardi Anejo Cuatro, Martini
Rubino, Martini Bitter



Classic, but with vodka

Grey Goose,
Martini Rubino, Martini Bitter



Truffle

Martini Rubino, Martini Bitter,
truffle gin

CLASSIC COCKTAILS



Negroni

39,-

*Tanqueray London Dry,
Martini Rubino, Martini Biter*



Negroni 0%

35,-

*Martini Vibrante 0%, Ambroeus 0%,
Tanqueray 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.

Bee's Knees

39,-

Tanqueray London Dry, honey, lemon

Blood & Sand

39,-

Johnnie Walker Black Label 12 YO, Martini Rubino, Cherry Heering, oranges

Right hand

39,-

Bacardi Anejo Cuatro, Martini Rubino, Martini Bitter, chocolate bitters

PRIMITIVO Espresso Martini

39,-

Grey Goose, coffee liqueur, espresso, sugar syrup, Cherry Heering, Cointreau

Basil smash

39,-

Tanqueray London Dry, Lemon, Sugar, Fresh basil

Basil smash 0%

35,-

Tanqueray 0%, Lemon, Sugar, Fresh basil

Rob Roy

39,-

Cognac, Rye whisky, Martini Bitter, Angostura, Dom Benedictine

Amaretto Sour

39,-

Johnnie Walker Black Label, Amaretto, lemon, sugar, egg white

The Birth of Amaretto Sour



The Amaretto Sour, as we know it today, gained popularity in the 1970s in the United States, thanks to Italian immigrants who brought with them a love for the classic Italian liqueur made from roasted almonds.

At that time, sour cocktails were already well-known, but the combination of amaretto with the tangy flavor of lemon and the sweetness of simple syrup turned out to be a true sensation.

GIN&TONIC PRIMITIVO SET



COMPOSE YOUR PERFECT GIN & TONIC

PRIMITIVO is not 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)	19,-
Tanqueray London Dry Gin	40ml (41.3% ABV)	24,-
Tanqueray Sevilla Orange	40ml (43.1% ABV)	29,-
Tanqueray No. 10	40ml (47.3% ABV)	27,-



Match

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



Time for add-ons

5,-

Citrus

Herbs

Spices

Aromatic cocktail perfumes

COLD APPETIZERS

Basket of Homemade Bread	19,-	Octopus Carpaccio	59,-
<i>focaccia, pinsa, olive oil</i>		<i>salsa verde, aioli peperoncino</i>	
Wine Platter	27,-	Paprika-Spiced Beef Pastrami	39,-
<i>Pastrami, Manchego cheese, Piquillo peppers, olives</i>		<i>caper berries, Grana Padano</i>	
Mediterranean Vegetable Platter 🌱	34,-	Andalusian Beef Tartare	54,-
<i>marinated in olive oil and herbs</i>		<i>olives, sun-dried tomatoes, Jerusalem artichoke, focaccia</i>	
Burrata with Tomato Salsa 🌱	44,-	Tuna Carpaccio	56,-
<i>cherry tomatoes, sun-dried tomatoes, roasted almonds, pesto</i>		<i>Truffle mayonnaise with black garlic, chilli oil, jalapeno, toasted coriander, chives</i>	



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)

59,-

HOT APPETIZERS

Pearl Couscous with Vegetables 🌱	29,-	Pan-Fried Turkey Liver	39,-
<i>couscous, sun-dried tomato, peas</i>		<i>pepper sauce, brandy, pinsa</i>	
Crispy Cauliflower 🌱	37,-	Fritto Misto	54,-
<i>spicy pepper sauce, chive aioli</i>		<i>squid, shrimp, mussels, aioli</i>	
Padron Peppers 🌱	29,-	Patatas Bravas with Chorizo	44,-
<i>sea salt, crunch, bread yoghurt</i>		<i>chorizo, mojo picón sauce, aioli</i>	
Spanish Meatballs with Chorizo	37,-	Pan-Fried Shrimps (6 pcs)	59,-
<i>veal, chorizo, tomato sauce</i>		<i>white wine, chilli, garlic, butter, focaccia</i>	

SALADS

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



vegetarian 
33,-



chicken, guanciale
43,-



shrimp
49,-

Mediterranean 

Greek Feta, Kalamata olives, tomato, cucumber, oregano

44,-

Jardin des Chèvres 

Baked French goat cheese, avocado, pecans, sun-dried tomatoes, fresh fruits, honey-mustard dressing

47,-

SOUPS

Chef's Soup

ask the staff

26,-

French Bouillabaisse Soup

shrimps, mussels, halibut, tomatoes

47,-



PASTAS

Rolled Lasagne with spinach and mozzarella 

sun-dried tomatoes, pine nuts, kale, San Marzano tomato sauce

47,-

Paccheri with Truffle 

porcini mushrooms, cream, arugula, Pecorino Romano, black truffle cream

54,-

Tagliatelle with Beef Ragu and Burrata

basil pesto

57,-

Tagliolini Frutti di Mare

squid, shrimp, mussels, lobster bisque

59,-

Calamarata Calabrese with N'duja

n'duja, chilli, bell pepper, mascarpone, spinach

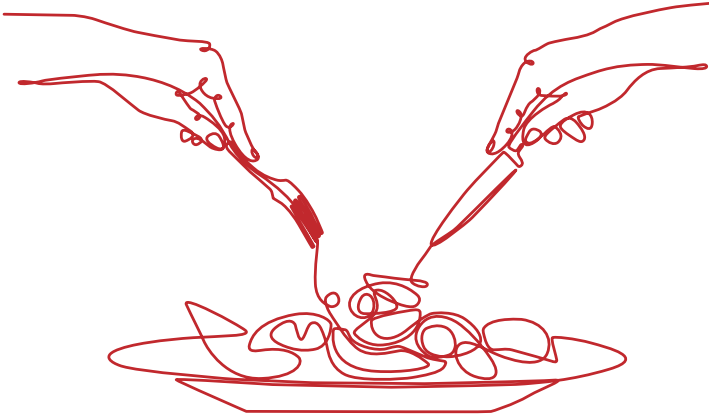
49,-

Spaghetti Aglio e Olio 

garlic, pepperoncino, oil, parsley, parmesan cheese

39,-

MAIN COURSES



Cotoletta alla milanese 59,-
pork, parmesan, chilli, pepper, lemon

Duck Breast 69,-
roasted vegetables, demiglace with cranberries

Oven-Baked Eggplant  59,-
roasted eggplant, koyun cheese, almond puree, pomegranate, kale

Beef Tenderloin Primitivo 119,-
beef tenderloin in puff pastry, mushrooms, pepper sauce, roasted vegetables

Rib-eye Steak (300g) 139,-
entrecote dry aged for 21 days, Padron peppers, herb salsa with pepperoncino

Galician-style Octopus 95,-
n'duja, tomato sauce, sugar snap peas, potatoes

Oven-Baked Halibut 75,-
olives, capers, tomatoes, pickled lemon

Truffle Risotto PRIMITIVO  59,-
porcini mushrooms, truffles, Pecorino Romano, bread crisp, arugula,

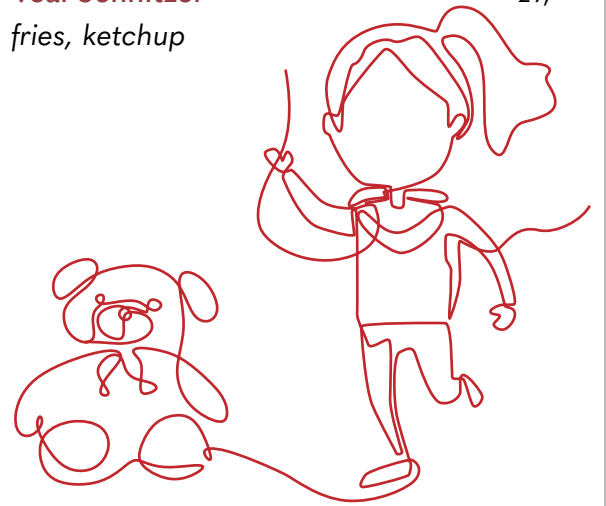
FOR THE LITTLE ONES

Pinsa Margherita 29,-

Tagliatelle Bolognese
with Parmesan 25,-

Meatballs 25,-
tomato sauce

Veal Schnitzel 29,-
fries, ketchup



SIDES

Primitivo Puree  17,-
bread crisp, chives, bay oil

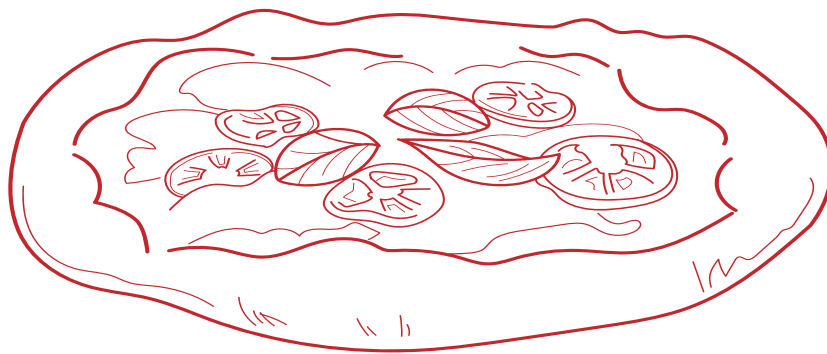
Homemade Gnocchi  17,-
parmesan, butter

Crispy Potatoes  17,-
aioli

Fries  17,-
truffle aioli

Fresh salads  17,-
French 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

Mozarella Fior di Latte, basil,
San Marzano tomato sauce

33,-

Bufala

Mozarella di Bufala D.O.P., pesto, basil,
sunflower seeds, San Marzano
tomato sauce

45,-

Capriciosa

Cotto ham, mushrooms, oregano,
Mozarella Fior di Latte, San Marzano
tomato sauce

39,-

Primitivo

Slices of aged beef pastrami, garlic,
rosemary, Mozarella Fior di Latte,
herb cream sauce

45,-

Pepperoni Picante

Spicy Pepperoni Sausage,
mini Biquinho peppers, Mozarella Fior di Latte,
San Marzano tomato sauce

43,-

Gamba Bianca with Shrimp

Shrimp, chilli, garlic, rosemary, parsley,
Mozarella Fior di Latte, herb cream sauce

49,-

Diavola

Spianata picante, jalapeño, oregano,
San Marzano tomato sauce

44,-

Funghi di Bosco

porcini mushrooms, cream, rosemary,
truffle cream

47,-

DESSERTS

CIPRIANI CAKE

sponge cake, vanilla and lemon cream,
Italian meringue

33,-



Affogato

19,-

scoop of vanilla ice cream with Illy espresso

Chocolate Mousse with Primitivo Fig

29,-

figs, Primitivo wine sauce, pistachios

Basque Cheesecake with White Chocolate

29,-

seasonal fruits

Tiramisu PRIMITIVO

33,-

mascarpone, coffee, pistachios



COFFEE "ILLY"

Espresso	12,-
Espresso macchiato	13,-
Espresso doppio	15,-
Espresso doppio macchiato	16,-
Americano	15,-
Cappuccino	17,-
Flat white	17,-
Caffe latte	17,-

TEA "RICHMONT"

Tea from a porcelain teapot

19,-

- Earl Grey Blue
- Pure Camomile
- Assam Himalaya
- Gun Powder Green
- Peppermint Green
- Rooibos Sunrise
- Forest Fruits



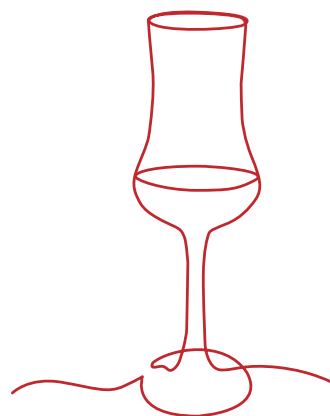
MEDITERRANEAN CHEESE PLATTER 59,-

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)

DIGESTIVO

THE IDEAL ENDING

Amaro Ramazzotti	25ml (28% ABV)	25,-
Amaro Lucano 0%	25ml (0% ABV)	16,-
Fernet Branca	25ml (28% ABV)	21,-
Branca Mentha	25ml (28% ABV)	21,-
Giacondo Caffè	25ml (30% ABV)	25,-



DRINKS

JUICES AND LEMONADES

Ice tea PRIMITIVO 0,3l	19,-
Iced coffee 0,3l	21,-
Tomato juice 0,3l	18,-
Freshly squeezed orange juice 0,25l	22,-
Citrus lemonade 0,3l	19,-
Seasonal lemonade 0,3l	19,-
Lemonade jug 1l	45,-

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 IPA 0,5l (5,4% ABV)	19,-
Książęce Cherry Ale 0,5l (4,7% ABV)	19,-
Peroni Nastro Azzurro 0,33l (5% ABV)	19,-
Książęce Ciemne Łagodne 0,5l (4,7% 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 (smoked) 0,2l	17,-

NON-ALCOHOLIC BOTTLED 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

Capitan Jack Citrus Tonic 0,4l (6% ABV)	18,-
Hard Made Yuzu Lemon 0,4l (4,5% ABV)	18,-

PERONI NASTRO AZZURRO



draft
0,4l (5% ABV)

19,-

LIKIERY / GRAPPA / COGNAC

LIKIERY 40ml

Crema Di Pistacio (17% alk.)	26,-
Lucano Cordial Caffè (26% alk.)	19,-
Lazzaroni Amaretto Goccia Bronzo (28% alk.)	14,-
Cherry Heering (24% alk.)	23,-
Lazzaroni Maraschino (25% alk.)	18,-
Lazzaroni Triple Sec. (38% alk.)	21,-
Lazzaroni Absinthe (60% alk.)	28,-
Mozart Dark Chocolate (17% alk.)	24,-
Ajerkoniak Elixir (20% alk.)	19,-
Wiśniówka Wiśniewski (16% alk.)	24,-
Limoncello D'Asiago (32% alk.)	22,-

GRAPPA / COGNAC 25ml

Le Dicotto Lune (41% alk.)	14,-
Giare Amarone (41% alk.)	17,-
La Trentina Morbida (41% alk.)	28,-
Chateau de Montifaud VS (40% alk.)	29,-
Hennesy VS (40% alk.)	29,-
Sandeman Brandy Capa Negra (40% alk.) 40ml	22,-

ALCOHOLS

VODKA 25ml

Ketel One (40% alk.)	15,-
Ciroc (40% alk.)	18,-
Ciroc Mango (35% alk.)	18,-
Ciroc Coconut (35% alk.)	18,-
Ciroc Pinapple (35% alk.)	18,-
Ciroc Red Berry (35% alk.)	18,-
Grey Goose (40% alk.)	21,-
Stumbras Distinct Young Potato (40% alk.)	16,-
Stumbras Winter Wheat (40% alk.)	16,-
Stumbras Organic (40% alk.)	18,-

POLISH VODKA 25ml

Elixir z dzikiego chrzanu (40% alk.)	19,-
Młody ziemniak 2018' (40% alk.)	40,-
Młody ziemniak 2017' (40% alk.)	45,-
Młody ziemniak 2016' (40% alk.)	49,-

RUM / CACHACA 40ml

Angostura 1919 (40% alk.)	33,-
Angostura 1787 (40% alk.)	75,-
Bacardi Carta Blanca (37,5% alk.)	19,-
Bacardi Carta Oro (37,5% alk.)	19,-
Bacardi Spiced (37,5% alk.)	19,-
Bacardi Anejo Quatro (40% alk.)	22,-
Bacardi Grand Reserva Diez (40% alk.)	28,-
Bacardi Reserva 10 (40% alk.)	37,-
Cpt. Morgan Spiced Gold (35% alk.)	17,-
Cpt. Morgan Spiced Gold 0%	19,-
Cpt. Morgan Spiced White (37,5% alk.)	19,-
Leblon (40% alk.)	29,-
Santa Teresa (40% alk.)	41,-
Zacapa 23 YO (40% alk.)	49,-
Zacapa XO (40% alk.)	130,-

GIN 40ml

Gordons 0%	17,-
Tanqueray London Dry (47,3% alk.)	24,-
Tanqueray No. 10 (47,3% alk.)	29,-
Tanqueray Sevilla Orange (41,3% alk.)	27,-
Tanqueray 0%	19,-
Bombay Sapphire (40% alk.)	22,-
Portofino Dry Gin (43% alk.)	41,-
Langley'S Old Tom (43% alk.)	27,-

WHISKY / WHISKEY 40ml

Bulleit Bourbon (45% alk.)	21,-
Bulleit Rye (45% alk.)	25,-
Angel's Envy (43,3% alk.)	49,-
Johnnie Walker Red (40% alk.)	18,-
Johnny Walker Blonde (40% alk.)	19,-
Johnnie Walker Black Label (40% alk.)	22,-
Johnny Walker Gold (40% alk.)	39,-
Johnny Walker Blue (40% alk.)	149,-
Talisker 10 YO (45,8% alk.)	39,-
Singelton 12 YO (40% alk.)	37,-
Singelton 15 YO (40% alk.)	45,-
Singelton 18 YO (40% alk.)	59,-
Lagavulin 16 YO (43% alk.)	61,-
Mortlach 12 YO (43,4% alk.)	44,-
Mortlach 16 YO (43,4% alk.)	79,-
Dewar's 8 YO Portuguese Smooth (40% alk.)	19,-
Dewar's 12 YO (40% alk.)	26,-
Aberfeldy 12 YO (40% alk.)	39,-
Aberfeldy 16 YO (40% alk.)	79,-
Jura 18yo 40ml (44% alk.)	59,-
Tamnavulin Sherry Cask 40ml (40% alk.)	27,-

WERMUTY / BITTERY / APERITIVO 40ml

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

TEQUILA / MEZCAL 40ml

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



GRUPA GOOD FOOD CONCEPT

elixir
RESTAURANT BY DOM WÓDKI



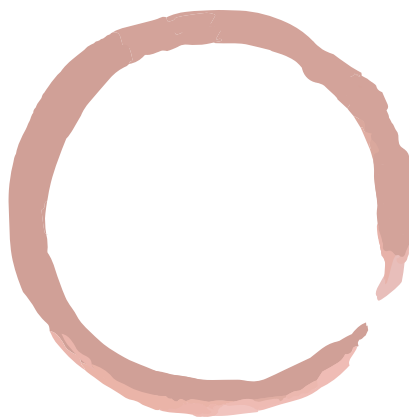
MUZEUM WÓDKI

PRIMITIVO
KUCHNIA I WINO



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