

PRIMITIVO

KUCHNIA I WINO

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. We enhance them with the finest local products from Poland.

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



WINE

Primitivo, Zinfandel, Crljenak Kaštelanski — red grape varieties that date back to the early middle ages, originating from Croatia and popularised in Italy, USA and Australia. Thanks to their exceptional flavour profile, these grapes have been favoured by Poles for years.

Primitivo has become a true phenomenon in the wine world. Our collaboration with numerous winemakers and suppliers have allowed us to assemble what is likely the largest collection of Primitivo wines you might find anywhere, complemented by selection of the most intriguing wines from southern European countries, handpicked by our sommelier.



SPIRITS AND COCKTAILS

Our selection of spirits and cocktails, curated by our expert bartenders, transport 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.

10 % service charge will be added to tables of 5 and more.

COCKTAILS

FOR A GOOD START



French 75 41,-

Tanqueray London Dry, Martini
Prosecco, lemon, sugar

French 75 0% 39,-

Tanqueray 0%, sparkling wine 0%,
lemon, sugar



St. Germain Hugo Spritz 41,-

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

St. Germain Hugo Spritz 0% 39,-

Elderflower cordial, sparkling wine 0%,
lime, mint, soda

Negroni Sbagliato 41,-

Martini Bitter, Martini Rubino, Martini Prosecco

Aperitivo Spritz 41,-

Italian Aperitivo, Martini Prosecco, soda

Rose Spritz 41,-

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

Limoncello Spritz 41,-

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

Limoncello Spritz 0% 39,-

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

Martini Vibrante Spritz 0% 39,-

Martini Vibrante 0%, sparkling wine 0%,
soda

BY THE GLASS

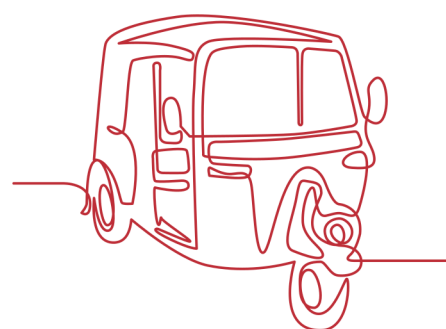
Belstar Prosecco DOC 31,-
glass 125 ml (11% ABV)

Homemade Limoncello 16,-
shot 40 ml (26% ABV)

Limoncello Lazzaroni Goccia Oro 18,-
shot 40 ml (25% ABV)

Limoncello D'Asiago 22,-
shot 40 ml (32% ABV)

Limoncello 0% 17,-
shot 40 ml (0% ABV)



FRIZZANTE Z PIAGGIO

Try our unique and refreshing Frizzante

carafe 500 ml 79,-

SIGNATURE COCKTAILS

Coffee Old-Fashioned

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

4l,-

Pistaccio Sour

Leblon, Crema Di Pistaccio, lime, sugar, egg white, white chocolate

4l,-

Summer Garden

Tanqueray London Dry, rose water, elderflower, cucumber, tonic

4l,-

Summer Garden 0%

Tanqueray 0%, rose water, elderflower, cucumber, tonic

4l,-

Tiramisu Martini

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

4l,-

Coffee Negroni

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

4l,-



NEGRONI PRIMITIVO SET

Negroni is one of the most iconic cocktails rooted in Italian aperitivo culture. We've created 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

75,-



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

4l,-

Tanqueray London Dry,
Martini Rubino, Martini Biter



Negroni 0%

39,-

Martini Vibrante 0%, Ambroeous 0%,
Tanqueray 0%

Hisotry of the Negroni cocktail is full of elegance and Italian style.

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

According to the legend, Count Camillo Negroni upon returning from his travls, asked the bartender, Fosco Scarelli, to make his favourite cocktail, the Americano 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

4l,-

Tanqueray London Dry, honey, lemon

Blood & Sand

4l,-

Johnnie Walker Black Label, Martini Rubino, Cherry Heering, orange

Right hand

4l,-

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

PRIMITIVO Espresso Martini

4l,-

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

Basil smash

4l,-

Tanqueray London Dry, lemon, sugar, fresh basil

Basil smash 0%

39,-

Tanqueray 0%, lemon, sugar, fresh basil

Rob Roy

4l,-

Johnnie Walker Black Ruby
Martini Rubino, bitter

Amaretto Sour

4l,-

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

Birth of Amaretto Sour



Amaretto Sour, as we know it today, gained popularity in the 1970s in the United States, thanks to Italian immigrants who brought them with them the 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 flavour of lemon and the sweetness of syrup turned out to be a true sensation.

GIN&TONIC PRIMITIVO SET



COMPOSE YOUR PERFECT GIN & TONIC

PRIMITIVO is not just about the wine, it's 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)	31,-

Match

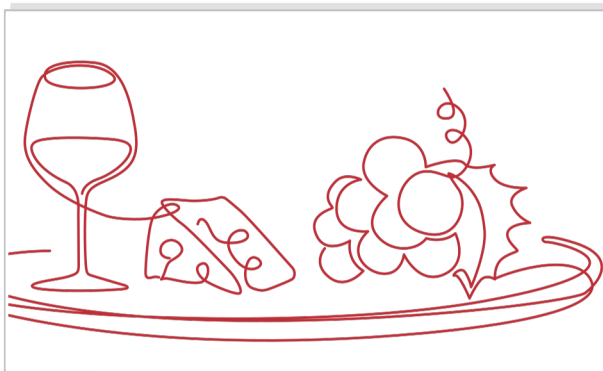
Fentimans Premium Indian Tonic Water	200ml	15,-
Fentimans Tonic Naturally Light	200ml	15,-
Fentimans Elderflower Tonic Water	200ml	15,-

Add

Citrus	5,-
Herbs	
Spices	
Aromatics	

COLD APPETIZERS

Marinated olives 🌿	15,-	Andalusian style beef tartare	59,-
kalamata, gordal and nocellara olives		olives, dried tomatoes, confit egg yolk, Jerusalem artichoke, pinsa	
Rosemary pinsa 🌿	19,-	Mediterranean charcuterie platter	63,-
olive oil		Chorizo, Serrano ham, Capocollo, Piquillo peppers, capers	
Appetizer for a glass of wine	27,-	Tuna carpaccio	63,-
Pastrami, Manchego cheese, Piquillo, olives		truffle mayo with black garlic, chilli oil, jalapeno, toasted corriander seeds, chives	
Beef pastrami spiced with paprika	42,-	Octopus carpaccio	65,-
capers, Grana Padano		salsa verde, aioli peperoncino	
Burrata in tomatoes 🌿	45,-		
cherry tomatoes, dried tomatoes, roasted almonds, pesto			



MEDITERRANEAN CHEESE PLATTER 🌿 67,-

Monte Enebro (goats cheese, Avila, Spain), Manchego aged 24 months (sheep milk cheese, La Mancha, Spain), Gorgonzola Dolce (cow milk cheese, Novara, Italy), Comté (cow milk cheese, Franche-Comté, France), fig jam, walnuts

HOT APPETIZERS

Crispy cauliflower 🌿	39,-	Pan-fried turkey liver	41,-
spicy pepper sauce, chive aioli		pepper sauce, brandy, pinsa	
Padron Peppers 🌿	31,-	Patatas Bravas with Chorizo	49,-
sea salt, bread crumbs, yoghurt		chorizo, pimentón sauce, aioli	
Spanish meatballs with chorizo	37,-	Fritto Misto	56,-
veal, chorizo, tomato sauce		calamari, prawns, mussels, aioli	
		Pan-fried prawns (6 pcs)	61,-
		white wine, chilli, garlic, butter emulsion, pinsa	

SALADS

CAESAR romaine lettuce, croutons, anchovie dressing, capers, Grana Padano



classic
35,-



chicken, guanciale
49,-



prawns
53,-

Mediterranean 
greek Feta, Kalamata olives, tomato,
cucumber, oregano

46,-

Jardin des Chèvres 
french goats cheese, avocado,
pecan nuts, dried tomato, fruits,
honey-mustard dressing

49,-

SOUPS

Chef's soup
ask the staff

42,-

French soup Bouillabaisse
prawns, mussels, halibut, tomatoes

49,-



PASTA

Ravioli with ceps 
ceps, ricotta, butter emulsion,
sage, pine nuts

49,-

Paccheri with truffle
ceps, cream, black truffle cream, arugula,
Pecorino Romano

54,-

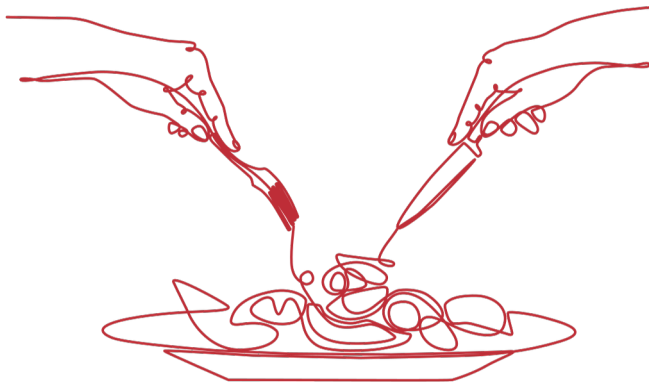
Tagliatelle with beef ragu and burrata
basil pesto

57,-

Tagliolini Frutti di Mare
calamari, prawns, mussels, lobster bisque

59,-

MAIN COURSES



Duck breast 75,-
roast vegetables, cranberry demi-glace sauce

Beef cheek braised in red wine 79,-
sweet potato puree, oyster mushroom,
roast vegetables

Aubergine al Forno  65,-
roast aubergine, sheep milk cheese,
pomegranate, cauliflower puree,
buerre noisette, fresh mint

Primitivo beef tenderloin 139,-
beef tenderloin in puff pastry, mushrooms,
pepper sauce, roast vegetables

Sirloin steak (300g) 149,-
seasoned beef sirloin, caramelised shallots,
truffle butter, pepper demi-glace sauce

Galician style octopus 119,-
n'duja, spicy tomato sauce, sugar snap peas,
salmon caviar, roast potatoes

Sea bass 95,-
saffron veloute sauce, calamari,
mussels, roasted tomato

Truffle risotto  69,-
ceps, truffle, Pecorino Romano,
bread crumbs, arugula

FOR THE LITTLE ONES

Tagliatelle pomodoro  29,-
with parmesan

Veal and pork meatballs 29,-
tomato sauce

Chicken tenders 29,-
coleslaw, fries, ketchup



SIDES

Puree Primitivo  19,-
bread crumbs, chives, laurel oil

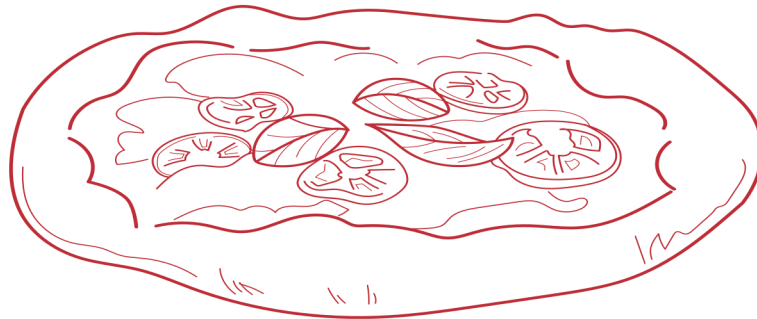
Gnocchi  19,-
parmesan, butter

Pearl cous-cous  19,-
butter, dried tomato, sugar snap peas

Fries  19,-
truffle aioli

Crunchy salads  19,-
vinaigrette

PINSA



PINSA - the Roman cousin of pizza, focaccia and piadina

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



Margherita

Mozzarella Fior di Latte, basil,
tomato sauce

37,-

Diavola

spianata picante, jalapeno, oregano,
Mozzarella Fior di Latte, tomato sauce

45,-

Capriciosa

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

43,-

Bufala

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

47,-

Pepperoni Picante

Pepperoni, Biquinho peppers,
Mozzarella Fior di Latte, tomato sauce

45,-

Primitivo

Seasoned beef pastrami, garlic,
rosemary, Mozzarella Fior di Latte,
cream and herb sauce

49,-

Pera

Gorgonzola Dolce, pear, chilli oil,
walnuts, cream and herb sauce,
Mozzarella Fior di Latte

45,-

Gamba Bianca with prawns

prawns, chilli, garlic, rosemary,
parsley, Mozzarella Fior di Latte,
cream and herb sauce

49,-

DESSERTS

Lavender Crème brûlée

lavender, caramel, maraschino cherry



33,-

Affogato

scoop of vanilla ice cream with Illy espresso

19,-

Chocolate mousse

chocolate, raspberry, nut praline, fig, nuts

35,-

Basque cheesecake with white chocolate

seasonal fruits

33,-

Tiramisu PRIMITIVO

mascarpone, coffee, pistachios

35,-



COFFEE „ILLY”

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

TEA „RICHMONT”

Porcelain pot of tea

19,-

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



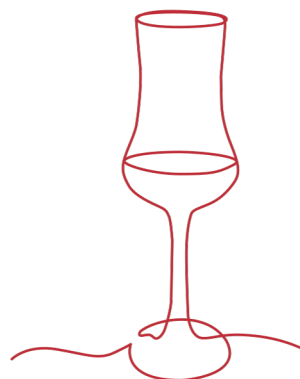
MEDITERRANEAN CHEESE PLATTER 67,-

Monte Enebro (goats cheese, Avila, Spain),
Manchego aged 24 months
(sheep milk cheese, La Mancha, Spain),
Gorgonzola Dolce (cow milk cheese, Novara, Italy),
Comté (cow milk cheese, Franche-Comté, France),
fig jam, walnuts

DIGESTIVO

THE IDEAL ENDING

Amaro Ramazzotti (40 ml, 40% ABV)	27,-
Amaro Lucano 0% (40 ml, 0% ABV)	33,-
Fernet Branca (40 ml, 40% ABV)	35,-
Branca Menta (40 ml, 40% ABV)	35,-
Giacondo Caffè (40 ml, 41% ABV)	39,-



DRINKS

JUICES AND LEMONADES

Ice Tea PRIMITIVO 0,3l	19,-
Iced coffee 0,3l	21,-
Tomato juice 0,3l	18,-
Freshly pressed orange juice 0,3l	22,-
Citrus lemonade 0,3l	19,-
Seasonal lemonade 0,3l	19,-
Jug of lemonade 1L	45,-

WATER

Acqua Panna 0,25l	13,-
Acqua Panna 0,75l	25,-
San Pellegrino 0,25l	13,-
San Pellegrino 0,75l	25,-

BEER

DRAUGHT 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,-
Capitan Jack Citrus Tonic 0,4l (6% ABV)	18,-

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,-
Fentimas Elderflower Tonic 0,2l	15,-
San Pellegrino Chinotto 0,33l	19,-
San Pellegrino Aranciata Rossa 0,33l	19,-
San Pellegrino Pompelmo 0,33l	19,-

NON-ALCOHOLIC BOTTLED BEER

Peroni Nastro Azzurro 0,33l (0% ABV)	19,-
Lech free lime and mint 0,33l (0% ABV)	19,-
Książęce Złote Pszeniczne 0,5l (0% ABV)	19,-
Książęce IPA 0,5l (0% ABV)	19,-
Kozel 0,5l (0% ABV)	19,-

PERONI NASTRO AZZURRO



draught
0,4l (5% ABV)

19,-

LIQUEURS / GRAPPA / COGNAC

LIQUEURS 40ml

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

GRAPPA / COGNAC 40ml

Sandeman Brandy Capa Negra (40% ABV)	27,-
La Trentina Morbida (41% ABV)	33,-
Chateau de Montifaud VS (40% ABV)	35,-
Hennessy VS (40% ABV)	35,-
Le Dicotto Lune (41% ABV)	39,-
Giare Amarone (41% ABV)	47,-

SPIRITS

VODKA 40ml

Ketel One (40% ABV)	22,-
Stumbras Young Potato (40% ABV)	19,-
Stumbras Winter Wheat (40% ABV)	19,-
Stumbras Organic (40% ABV)	22,-
Ciroc (40% ABV)	27,-
Ciroc Mango (35% ABV)	27,-
Ciroc Coconut (35% ABV)	27,-
Ciroc Pineapple (35% ABV)	27,-
Ciroc Red Berry (35% ABV)	27,-
Grey Goose (40% ABV)	38,-

POLISH VODKA 40ml

Elixir z dzikiego chrzanu (40% ABV)	21,-
Młody ziemniak 2018 (40% ABV)	65,-
Młody ziemniak 2017 (40% ABV)	67,-
Młody ziemniak 2016 (40% ABV)	69,-

RUM / CACHACA 40ml

Angostura 1919 (40% ABV)	33,-
Angostura 1824 (40% ABV)	49,-
Angostura 1787 (40% ABV)	75,-
Bacardi Carta Blanca (37,5% ABV)	19,-
Bacardi Carta Oro (40% ABV)	19,-
Bacardi Spiced (37,5% ABV)	19,-
Bacardi Anejo Quatro (40% ABV)	22,-
Bacardi Reserva Ocho (40% ABV)	28,-
Bacardi Grand Reserva Diez (40% ABV)	37,-
Cpt. Morgan White (37,5% ABV)	19,-
Cpt. Morgan Spiced Gold (35% ABV)	19,-
Cpt. Morgan Spiced Gold 0%	19,-
Leblon Cachaca (40% ABV)	29,-
Santa Teresa (40% ABV)	41,-
Zacapa 23 YO (40% ABV)	49,-
Zacapa XO (40% ABV)	130,-

GIN 40ml

Tanqueray 0%	19,-
Tanqueray London Dry (40% ABV)	24,-
Tanqueray Sevilla Orange (40% ABV)	29,-
Tanqueray No. 10 (37,5% ABV)	31,-
Bombay Sapphire (40% ABV)	22,-
Portofino Dry (37,5% ABV)	41,-
Langley's Old Tom (40% ABV)	27,-

WHISKY / WHISKEY 40ml

Bulleit Bourbon (45% ABV)	21,-
Bulleit Rye (45% ABV)	25,-
Angel's Envy (43,3% ABV)	49,-
Johnnie Walker Red (40% ABV)	18,-
Johnnie Walker Blonde (40% ABV)	19,-
Johnnie Walker Black Label (40% ABV)	22,-
Johnnie Walker Black Ruby (40% ABV)	24,-
Johnnie Walker Gold Label (40% ABV)	39,-
Johnnie Walker Blue Label (40% ABV)	149,-
Talisker 10 YO (45,8% ABV)	39,-
Singleton 12 YO (40% ABV)	37,-
Singleton 15 YO (40% ABV)	45,-
Singleton 18 YO (40% ABV)	59,-
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,-
Jura 18 YO (44% ABV)	59,-
Tamnavulin Sherry Cask (40% ABV)	27,-

VERMOUTHS/ BITTERS / APERITIVO 40ml

St. Germain (20% ABV)	29,-
Martini Vibrante 0%	16,-
Martini Floreale 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,-
Silvio Carta Rosso (18% ABV)	24,-
Aspide Aperitivo (11% ABV)	18,-
Pompelle Aperitif (15% ABV)	23,-
Ambroeus 0%	23,-
Bergamotto Fantastico (32% ABV)	28,-

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,-

PRIMITIVO

KUCHNIA I WINO

M E N U



PRIMITIVO

KUCHNIA I WINO

DRINKS AND SPIRITS





GRUPA GOOD FOOD CONCEPT

elixir
RESTAURANT BY DOM WÓDKI



MUZEUM WÓDKI

PRIMITIVO
KUCHNIA I WINO



GFC-GRUPA.PL

PRIMITIVO
KUCHNIA I WINO



primitivo.com.pl

DEAR GUEST,
WE HAVE A SMALL FAVOR TO ASK...

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