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, enhanced 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.

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

Tanqueray

French 75 43
Tanqueray London Dry, Martini Prosecco, lemon, sugar

French 75 0% 41
Tanqueray 0%, sparkling wine 0%, lemon, sugar

MARTINI

St. Germain Hugo Spritz 43
St. Germain, Martini Prosecco, lime, mint, soda

St. Germain Hugo Spritz 0% 41
Elderflower cordial, sparkling wine 0%, lime, mint, soda

Negroni Sbagliato 43
Martini Bitter, Martini Rubino, Martini Prosecco

Aperitivo Spritz 43
Aperitivo, Martini Prosecco, soda

Rose Spritz 43
Martini Fiero, Martini Prosecco, grapefruit, vanilla, rose, soda

Limoncello Spritz 43
Limoncello, Martini Prosecco, citrus, soda, bergamot foam, lemon thyme

Limoncello Spritz 0% 41
Limoncello 0%, sparkling wine 0%, citrus, soda, bergamot foam, lemon thyme

Martini Vibrante Spritz 0% 41
Martini Vibrante 0%, sparkling wine 0%, soda

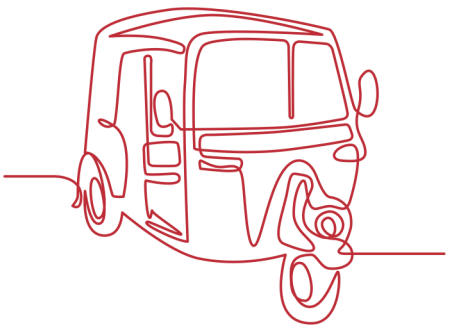
LIMONCELLO 40 ml

Limoncello homemade (26% alk.) 16

Limoncello Lazzaroni Goccia Oro (25% alk.) 18

Limoncello D'Asiago (32% alk.) 22

Limoncello 0% (0% alk.) 17



FRIZZANTE VAN 79

Try our refreshing frizzante.

carafe 500 ml

SIGNATURE COCKTAILS

Coffee Old-Fashioned 43
Bulleit Bourbon, espresso reduction, tonka bean, almond, bitters

Pistaccio Sour 43
Leblon, Crema Di Pistaccio, lime, sugar, egg white, white chocolate

Peach Velvet 43
Grey Goose, peach and cardamom cordial, mint foam

PRIMITIVO

PRIMITIVO SOUR

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

43

Ruby Garden 43
Tanqueray London Dry, pomegranate and sage cordial, tonic

Ruby Garden 0% 43
Tanqueray 0%, pomegranate and sage cordial

Tiramisu Martini 43
Bacardi Anejo Cuatro, Lucano Caffe, Creme de Cacao, egg yolk, milk, mascarpone foam

Coffee Negroni 43
Bacardi Anejo Cuatro, Martini Bitter, Martini Rubino, coffee and coconut



MARTINI

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 43
Tanqueray London Dry,
Martini Rubino, Martini Biter

Negroni 0% 43
Martini Vibrante 0%, Ambroeus 0%,
Tanqueray 0%

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

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

Legend has it that Count Camillo Negroni, returning from one of his travels, asked bartender Fosco Scarselli to strengthen his favourite cocktail, the Americano.

The bartender added gin instead of soda water and, to distinguish the cocktail, topped it with an orange slice instead of the traditional lemon.

Bobby Burns 43
Dewar's 12 yo, Cocchi di Torino,
D.O.M. Benedictine, creole bitter, absinthe

Blood & Sand 43
Johnnie Walker Black Label 12 YO, Martini Rubino, Cherry Heering, orange

Paloma 43
Patron, grapefruit, lime, soda

PRIMITIVO Espresso Martini 43
Grey Goose, coffee liqueur, espresso,
simple syrup, Cherrry Heering, orange liqueur

Basil smash 43
Tanqueray London Dry, lemon, sugar,
fresh basil

Basil smash 0% 43
Tanqueray 0%, lemon, sugar, fresh basil

Amaretto Sour 43
Johnnie Walker Black Label, Amaretto,
lemon, sugar, egg white



The Amaretto Sour, as we know it today, became popular in the 1970s in the United States, thanks to Italian immigrants who brought from the old continent 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 sourness of lemon and the sweetness of sugar syrup turned out to be a real hit.

GIN&TONIC PRIMITIVO SET

Tanqueray

COMPOSE YOUR PERFECT GIN & TONIC

PRIMITIVO is not only wine, but also cocktails. We want to take you on a Mediterranean journey, so we invite you to try our ritual – Tanqueray & Tonic.

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



Choose

Tanqueray 0%	40ml (0,0% alk.)	19
Tanqueray London Dry Gin	40ml (41,3% alk.)	24
Tanqueray Sevilla Orange	40ml (43,1% alk.)	29
Tanqueray No. 10	40ml (47,3% alk.)	31



Match

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



Add 5

Citrus
Herbs
Spices
Aromatics

APPETIZERS

Marinated olives 15
kalamata, gordal and nocellara

Bread basket 19
olive oil

COLD

Burrata in tomatoes 45
tomato salsa, almonds, pesto

Andalusian style beef tartare 59
olives, dried tomatoes, confit egg yolk, sunchoke, pinsa

Mediterranean charcuterie platter 63
Chorizo, Prosciutto, Salami with truffle, Piquilo, capers, grissini

Tuna carpaccio 63
truffle and black garlic mayo, chilli oil, jalapeno, toasted corriander seeds, chive

Octopus carpaccio 65
salsa verde, aioli peperoncino

HOT

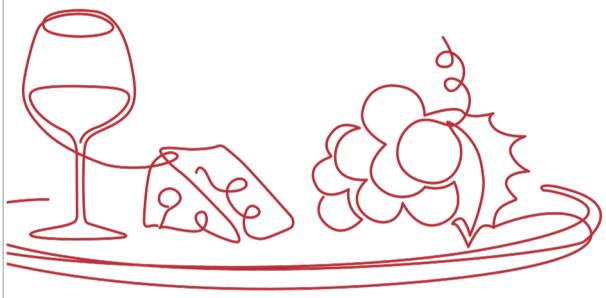
Padron peppers 31
sea salt, bread crumbs, yoghurt

Turkey liver 41
peppercorn sauce, brandy, pinsa

Patatas bravas with chorizo 49
chorizo, pimentón sauce, aioli

Fritto Misto 56
calamari, prawns, mussels, aioli

Prawns in butter emulsion (6 pcs) 61
white wine, chilli, garlic, butter, pinsa



MEDITERRANEAN CHEESE PLATTER 75

Manchego aged for 24 months
Gorgonzola Dolce, Tête de Moine, Comté, Pecorino al Tartufo

fruits, caramelised walnuts

SALADS

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



classic
35



chicken, pancetta
49



prawns
53

Mediterranean 46
Feta, kalamata olives, tomato, cucumber, oregano

Jardin des Chèvres 49
french goats cheese, avocado, pecan nuts, dried tomatoes, fruits, honey - mustard dressing

SOUPS

Chef's soup 42
ask the server

Bouillabaisse 49
prawns, mussels, halibut, tomatoes



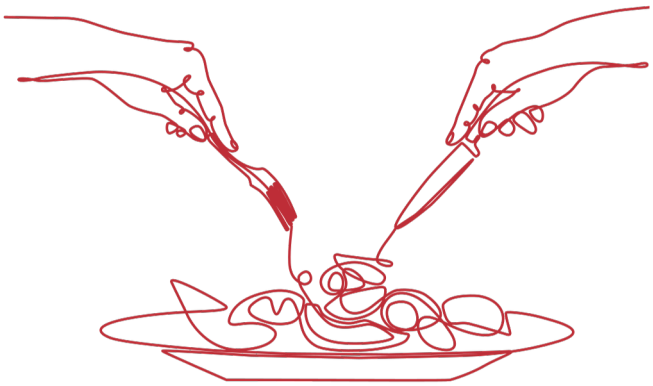
PASTA

Tortellacci with sicilian caponata 49
tomato sauce, olives, capers

Tagliatelle with beef ragu and burrata 57
basil pesto

Tortellini with mushroom 54
ceps, ricotta, butter emulsion, sage, pine nuts

Tagliolini Frutti di Mare 59
calamari, prawns, mussels, vongole, chilli, garlic, butter emulsion



SIDES

Puree Primitivo 19
bread crumbs, chives, laurel oil

Gnocchi 19
cheese, butter

Shopska salad 25
tomato, cucumber, olives, sheep's cheese

Fries 19
truffle mayo

Side salad 19
vinaigrette

MAIN COURSES

Duck breast 75
charred 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's cheese, spicy
pimentón sauce, cauliflower puree,
buerre noisette, marinated pumpkin, mint

Primitivo beef en croute 139
beef tenderloin in puff pastry, duxelles,
peppercorn sauce, charred vegetables

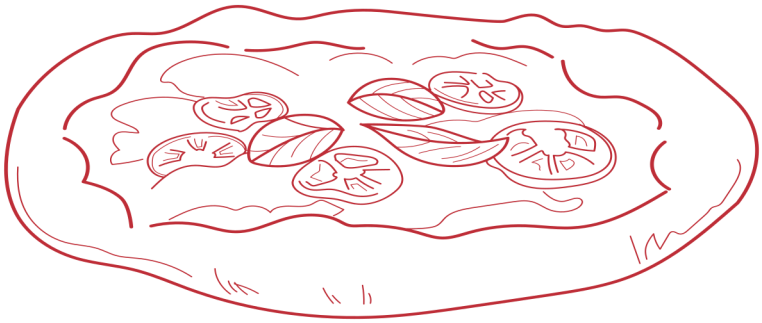
Sirloin steak (300g) 149
caramelised shallots, bernaise sauce

Octopus 129
confit potatoes, capers, olives,
salsa verde, lemon oil

Sea bass 95
saffron veloute sauce,
grilled tomato, marinated artichoke

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

PINSA



PINSA - Roman cousin of pizza, foccacia 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 37
Mozzarella Fior di Latte, basil, tomato sauce

Capriciosa 43
prosciutto cotto, mushroom, oregano, Mozzarella Fior di Latte, tomato sauce

Pepperoni Picante 45
Pepperoni, Biquinho pepper, Mozzarella Fior di Latte, tomato sauce

Piadina Pera 45
cream sauce, gorgonzola, spinach, pear, arugula, truffle oil, pesto

Diavola 45
spianata picante, jalapeno, oregano, Mozzarella Fior di Latte, tomato sauce

Quattro formaggi 49
gorgonzola dolce, pecorino romano, goats cheese, mozzarella, cream sauce

Primitivo 49
seasoned beef pastrami, garlic, rosemary, Mozzarella Fior di Latte, cream sauce

Piadina Parma 45
tomato sauce, mozzarella di bufala, parma ham, pesto

DESSERTS

Pumpkin crème brûlée

pumpkin, cinnamon, apple, vanilla



35

Chocolate mousse 35

chocolate, almonds, hazelnuts, black currant sorbet

Pistacchio basque cheesecake 35

fruits

Tiramisu PRIMITIVO 35

mascarpone, coffee, pistacchio

KAWA „ILLY"

Espresso	12
Espresso macchiato	13
Espresso doppio	15
Espresso doppio macchiato	16
Americano	15
Cappucino	17
Flat white	17
Caffe latte	17

TEA „RICHMONT"

Pot of tea 19

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





MEDITERRANEAN CHEESE PLATTER 75

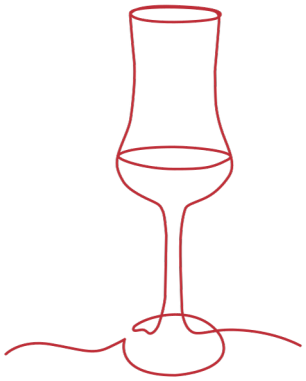
Manchego aged for 24 months
Gorgonzola Dolce, Tête de Moine, Comté, Pecorino al Tartufo

fruits, caramelised 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 Mentha (40 ml, 40% ABV)	35
Giacondo Caffe (40 ml, 41% ABV)	39



DRINKS

JUICE AND LEMONADE

Ice Tea PRIMITIVO	0,3l	19
Iced coffee	0,3l	21
Tomato juice	0,3l	18
Fresh orange juice	0,3l	22
Lemonade	0,3l	19
Seasonal lemonade	0,3l	19
Jug of lemonade	1L	45

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
Fentimas Ginger Beer	0,2l	15
San Pellegrino Chinotto	0,33l	19
San Pellegrino Pompelmo	0,33l	19

WATER

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

NON-ALCOHOLIC BOTTLED BEER

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

BEER

DRAUGHT BEER

Książęce Gold Wheat	0,3l (4,9% ABV)	15
Książęce Gold Wheat	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 Dark Lager	0,5l (4,7% ABV)	19
Capitan Jack Citrus Tonic	0,4l (6% ABV)	18

PERONI NASTRO AZZURRO



draught
(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
Luxardo Sambuca	(38% ABV)	19
Adriatico Amaretto 0%	(0% ABV)	21

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
Johhnie 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

MENU

GRUPA GOOD FOOD CONCEPT

elixir
RESTAURANT BY DOM WÓDKI

THE ROOTS
BAR & MORE

MUZEUM WÓDKI

PRIMITIVO
KUCHNIA I WINO

CZERWONY WIEPRZ

GFC-GRUPA.PL

PRIMITIVO

KUCHNIA I WINO



primitivo.com.pl

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

Please rate us on Google,
it means a lot to us

THANK YOU!

TAG US AND WE'LL SHARE IT

@primitivo_kuchnia_wino

/PrimitivoKuchniaWino