



## LUNCH

Field Greens 9

Caprese Sandwich 9  
mozzarella, tomato, basil

Sopressata and Arugula Sandwich 10  
sopressata, mozzarella, arugula, chili water

## PIZZA

Margherita 16  
tomato, mozzarella, Basil

Sopressatta 18  
tomato, mozzarella, sopressatta

Di Bologna 18  
no sauce, mozzarella, pepperoncini, rosemary, mortadella, soft poached egg

Funghi 18  
no sauce, mozzarella, cremini, shallot, thyme, parsely, parmesan

Boquerones 18  
tomato, mozzarella, onion, thyme, garlic, white anchovy, chili water

Five-P 17  
tomato, mozzarella, fennel seed, pickled piquillo pepper, pepperoncini, pepperoni

Spicy Meatball 18  
tomato, mozzarella, onion, spicy meatball, arugula, chilies

## TOPPINGS

Onions 1	Spicy Meatball 3
Mushrooms 3	Piquillo Pepper 2
Sopressatta 3	White Anchovy 4
Mortadella 3	Basil 1
Arugula 1	Soft Poached Egg 2
Prosciutto 4	Pepperoni 3



## **Beverages**

Waiialua Sodas 4

Lilikoi, Pineapple, Mango, Root Beer, Vanilla Cream

Bottled Coke 4

Plantation iced Tea 4

Juice (orange, pineapple, POG, lemonade) 3

Pelegrino Sparkling Water (glass/bottle) 3/12

BYOB Charges-

\$3 per head drinking fee (beer)

\$10 per wine bottle glass fee

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# DINNER & TAKEOUT MENU

## Not Pizza

- Chris Sy's House Bread - butter, olive oil, 5
- Brussel Sprouts - prosciutto, bordelaise 8
- Grilled Baby Romaine - parmesan, cesar dressing 8
- Field greens - Ma'o sassy greens, shaved vegetables, sherry vinaigrette 9
- Panzanella Salad - hazelnut romesco, cucumber, red onion, basil, hearts of palm, jicama 15
- Oven roasted radicchio - balsamic vinegar, parmigiano, chili thread 8
- Tandoori Pear, yogurt, grapefruit, cilantro, mint 8
- Maitake mushroom, pickled hon shimeji, cremini, cauliflower purée 11
- Grilled Octopus - watermelon, fennel, vanilla 19
- Spaghetti alla Matriciana - tomato, red onion, guanciale, garlic 20

Our fare is made to order & meant to be shared amongst your party. Dishes will arrive when finished

**\*\*We use only the best & freshest ingredients, local sustainable sourcing being a priority**

**DINNER 5-10: FRIDAY-SUNDAY**

**DINNER 5-9: MONDAY-THURSDAY**

**LUNCH (PIZZA MENU ONLY) 11-3: WEDNESDAY-SUNDAY**

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[www.primahawaii.com](http://www.primahawaii.com)

**RESERVATION/TAKEOUT:** 808.888.8933 or book on [opentable.com](https://www.opentable.com)

## Pizza

- Margherita - tomato, mozzarella, basil, olive oil 16
- Sopressatta - tomato, mozzarella, sopressatta 18
- Di Bologna - no sauce, mozzarella curd, pepperoncini, rosemary, mortadella, soft poached egg 18
- Funghi - no sauce, mozzarella curd, cremini, shallot, thyme, parsely, parmesan, lime 18
- Boquerones - tomato, mozzarella, thyme, onions, garlic, white anchovy, chili water, 18
- Prosciutto Rucola - tomato, mozzarella, arugula, prosciutto di parma, pecorino romano 20
- The Five-P - tomato, mozzarella, fennel seed, pickled piquillo pepper, pepperoncini, pepperoni 18
- Spicy Meatball - tomato, mozzarella, onion, spicy meatball, arugula, chilies 18

## Toppings

Arugula	1	Piquillo Pepper	2	Mortadella	4
Onions	1	Soft poached egg	2	Pepperoni	4
Basil	1	Mushrooms	3	Prosciutto	5
Pepperoncini	1	Sopressatta	4	White anchovies	5

## Beverage

Waiialua Soda

-Rootbeer, Vanilla cream, Mango, Pineapple, Lilikoi 4

Bottled Coke 4

Juice

-Orange, Pineapple, P.O.G., Lemonade 3

-Iced Tea 3

-Plantation Iced Tea 4

-Pellegrino glass/bottle 3/12

\*BYOB Charges - \$3 per head drinking fee (beer), \$10 per bottle glass fee

**MAHALO**

