

# Primavista

## Antipasti

### Fried Calamari

Tender squid, breaded and fried, served with tomato basil sauce 15.00

### Pasta e Fagioli *GF*

Hearty soup of cannellini beans, escarole, bacon, and ditale pasta 5.50

### Bruschetta *V*

Goat cheese, honey and rosemary oil 8.50

### Shrimp "Antoinette"

Sautéed with bell peppers, onions, sherry garlic butter sauce and a garlic crostini 15.00

## Pizza *V*

Light and crispy with blended fontina and provolone cheeses and tomato sauce 8.00

Mushroom, Red Onion, Bell Peppers, Green or Black Olives or Roma Tomatoes .75

Sausage, Pepperoni, Prosciutto, Goat cheese or fresh Mozzarella 2.00

## Insalate

### Mixed Green Salad *V*

Red leaf, bibb, escarole, radicchio and carrots tossed in our house Italian vinaigrette 7.50

### Caesar *GF*

Romaine lettuce with parmesan and croutons tossed with our traditional Caesar dressing 8.50

### Arugula Salad *V GF*

With strawberries, mozzarella, toasted almonds and mint balsamic glaze 10.50

Warm fried Calamari 4.00 Gorgonzola or Goat cheese 2.00 Grilled Chicken breast 12.50

## Entrata

### Spaghetti and Veal Meatballs *V*

Tomato basil sauce 23.00

### Ravioli *V*

With sausage, mushrooms and tomato basil sauce 21.00

### Penne "Cionni" *V*

With roasted tomatoes and mushrooms tossed in garlic and oil and topped with gorgonzola and scallions 20.00

### Sautéed Seasonal Fish with Crab\* *GF*

With lump crab and rich shellfish butter sauce with asparagus, bell peppers and arugula 46.00

### Veal Marsala *GF*

Scallopine with mushrooms and Marsala veal glaze with polenta and green beans 35.00

### Veal Picatta *GF*

Sautéed veal scallopine in a lemon caper white wine butter sauce, polenta and green beans 34.00

### Veal Saltimboca *GF*

Scallopine with prosciutto, fontina, sage and veal glaze with polenta and green beans 34.00

### Center Cut Filet Mignon\* *GF*

With veal glaze, parmesan polenta, asparagus, mushrooms, arugula and Reggiano 46.00

### Chicken "Formaggio"

Fettuccine tossed with butter and parmesan cheese and topped with a grilled antibiotic free chicken breast 29.00

Side portion of spaghetti with your choice of Tomato Basil, Spicy Diavolo, or Garlic and Oil 5.50

**V, GF-** Can be prepared vegetarian or gluten free, please specify when ordering