

Primavista

Antipasti

Fried Calamari

Tender squid, breaded and fried, served with tomato basil sauce 16.00

Pasta e Fagioli *GF*

Hearty soup of cannellini beans, escarole, bacon, and ditale pasta 6.50

Bruschetta *V*

Goat cheese, honey and rosemary oil 9.50

Shrimp "Antoinette"

Sautéed with bell peppers, onions, sherry garlic butter sauce and a garlic crostini 16.00

Steamed Mussels *GF*

With white wine garlic butter, scallions, and garlic croutons 17.00

Pizza *V*

Light and crispy with blended fontina and provolone cheeses and tomato sauce 10.00

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 GF*

Red leaf, bibb, escarole, radicchio and carrots tossed in our house Italian vinaigrette 8.50

Caesar

Romaine lettuce with parmesan and croutons tossed with our traditional Caesar dressing 10.00

Arugula Salad *V GF*

With strawberries, mozzarella, toasted almonds and mint balsamic glaze 11.50

Antipasto Salad *GF*

Mixed greens with Italian vinaigrette and assorted meats, vegetables, and cheeses 15.00

Warm fried Calamari 4.00 Gorgonzola or Goat cheese 2.00 Grilled Chicken breast 13.50

Entrata

Spaghetti and Veal Meatballs *V*

Tomato basil sauce 24.00

Ravioli *V*

With sausage, mushrooms and tomato basil sauce 24.00

Penne "Cionni" *V*

With roasted tomatoes and mushrooms, garlic and oil and topped with gorgonzola and scallions 22.00

Sautéed Seasonal Fish with Crab* *GF*

With lump crab and rich shellfish butter sauce with asparagus, bell peppers and arugula 47.00

Veal Marsala *GF*

Scallopine with mushrooms and Marsala veal glaze with polenta and green beans 36.00

Veal Picatta *GF*

Sautéed veal scallopine in a lemon caper white wine butter sauce, polenta and green beans 36.00

Veal Saltimboca *GF*

Scallopine with prosciutto, fontina, sage and veal glaze with polenta and green beans 36.00

Center Cut Filet Mignon* *GF*

With veal glaze, parmesan polenta, asparagus, mushrooms, arugula and Reggiano 47.00

Cioppino* *GF*

Fresh fish, mussels, shrimp and calamari with mushrooms, celery, onion, and spicy tomato broth 36.00

Chicken "Formaggio"

Fettuccine tossed with butter and parmesan cheese and topped with a grilled chicken breast 31.00

Shrimp and Gnocchi

Sautéed with mushrooms, leeks, bell pepper, saffron cream sauce and Reggiano 34.00

Salmon Fillet *GF*

Ask your server about today's preparation 39.00

Side portion of spaghetti with choice of Tomato Basil sauce, spicy diavolo, or garlic and oil 5.50

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

**Consuming raw or undercooked meats, poultry, shellfish and seafood may increase your risk for food borne illness*