

PRIMAVISTA 3 COURSE DINNER \$43

WEDNESDAYS AND THURSDAYS

First Course (*select one*)

Mixed Green - Red leaf, bibb, escarole, radicchio and carrots tossed with Italian vinaigrette.

Caesar - Romaine lettuce with Parmesan, croutons and traditional Caesar dressing

Second Course (*select one*)

Broiled Alaskan Sockeye Salmon – Tomato butter, cannellini beans, leeks, pancetta and oregano

Sauteed Crab Cake – Artichokes, mushrooms, asparagus and lemon-herb vinaigrette

Linguine with Scallops and Mussels – Tomato, scallions, parsley, garlic and oil

Third Course (*select one*)

Dessert - Choose any dessert from our menu

**No Substitutions*

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