

PRIMAVISTA 3 COURSE DINNER \$43

WEDNESDAYS AND THURSDAYS

(Excluding Restaurant Week 9/25 – 9/29)

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*)

Grilled Pork Rib Chop - Oven roasted tomatoes, speck,
fontina and parmesan polenta with a garlic-herb vinaigrette

Sautéed Trout “Piccata” - Shaved Brussels sprouts,
hazelnuts and garlic

Mussels and Clams - Penne pasta, spinach, bacon, onion
and mushrooms with a garlic cream sauce

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*