

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*)

Grilled Pork Rib Chop - Apple and date chutney,
hazelnut pesto, goat cheese and green beans

Sautéed Rainbow Trout - Brown butter, almonds, capers,
lemon and speck wrapped asparagus

Sautéed Shrimp - Pancetta-garlic cream sauce with kale
and mushrooms over parmesan polenta

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*