

PRIMAVISTA

Antipasti

Fried Calamari

Tender squid, breaded and fried, served with tomato basil sauce 17.00

Bruschetta *V*

Goat cheese, honey and rosemary oil 10.50

Shrimp "Antoinette" *GF*

Sautéed with bell peppers, onions, sherry garlic butter sauce and garlic crostini 17.00

Ravioli and Walnut Pesto *V*

Cheese ravioli, gorgonzola and basil 14.00

Pizza *V*

Light and crispy with blended fontina and provolone cheeses and tomato sauce 12.00

Ask your server for topping options

Pasta e Fagioli *GF*

Hearty soup of cannellini beans, escarole, bacon, and ditale pasta 7.50

Insalate

Mixed Green Salad *V GF*

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

Caesar *GF*

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

Escarole and Roasted Beets *V GF*

With Hazelnut vinaigrette, goat cheese, and balsamic glaze 14.00

Warm fried Calamari 5.00 Gorgonzola or Goat cheese 3.00 Grilled Chicken Breast 15.00

Entrata

Spaghetti and Veal Meatballs *V*

Tomato basil sauce 25.00

Ravioli *V*

With sausage, mushrooms and tomato basil sauce 25.00

Penne "Cionni" *V*

With roasted tomatoes and mushrooms, garlic and oil and topped with scallions and gorgonzola 23.00

Sautéed Seasonal Fish with Crab* *GF*

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

Veal Marsala *GF*

Scallopine with mushrooms and Marsala veal glaze with polenta and green beans 37.00

Veal Picatta *GF*

Sautéed veal scallopine with lemon caper white wine butter sauce, polenta and green beans 37.00

Veal Saltimboca *GF*

Scallopine with prosciutto, fontina, sage and veal glaze with polenta and green beans 37.00

Center Cut Filet Mignon* *GF*

With veal glaze, parmesan polenta, asparagus, mushrooms, arugula and Reggiano 56.00

Cioppino* *GF*

Fresh fish, mussels, shrimp and calamari with mushrooms, celery, onion, and spicy tomato broth 37.00

Chicken "Formaggio" *V*

Fettuccine tossed with butter and parmesan cheese and topped with a grilled chicken breast 32.00

Seared Pork Tenderloin Medallions

Spicy Nduja cream sauce, Calabrian chilis, arugula-almond pesto, and linguine 37.00

Sautéed Bay Scallops *GF*

Brown butter-white truffle oil vinaigrette, shaved Brussels sprouts, and mushrooms 37.00

Salmon Fillet *GF*

Ask your server about today's preparation 40.00

Chicken and Pesto

Gnocchi tossed with Almond and arugula pesto, artichokes and mushrooms 33.00

Side portion of spaghetti with your choice of Tomato Basil sauce, Spicy Diavolo, Pesto 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*