PRIMAVISTA

Antipasti

Fried Calamari
Tender squid, breaded and fried, served with tomato basil sauce 18.00

Bruschetta V
Goat cheese, honey and rosemary oil 11.50

Shrimp "Antoinette" GF
Sautéed with bell peppers, onions, sherry garlic butter sauce and garlic crostini 18.00

Ravioli and Walnut Pesto V
Cheese ravioli, gorgonzola and basil 15.00

Pizza V
Light and crispy with blended fontina and provolone cheeses and tomato sauce 13.00
Ask your server for topping options

Pasta e Fagioli GF
Hearty soup of cannellini beans, escarole, bacon, and ditale pasta 8.50

Insalate

Mixed Green Salad V GF
Red leaf, escarole, radicchio, croutons, parmesan and carrots tossed in our house italian vinaigrette 9.50

Caesar GF
Romaine lettuce with parmesan and croutons tossed with our traditional caesar dressing 11.00

Arugula Salad V GF
With strawberries, mozzarella, toasted almonds and mint balsamic glaze 12.50

Escarole and Roasted Beets V GF
With hazelnut vinaigrette, goat cheese, and balsamic glaze 15.00

Warm fried Calamari 6.00 Gorgonzola or Goat cheese 4.00 Grilled Chicken Breast 16.00

Entrata

Spaghetti and Veal Meatballs V
Tomato basil sauce 26.00

Ravioli V
With sausage, mushrooms and tomato basil sauce 26.00

Penne "Cionni" V
With roasted tomatoes and mushrooms, garlic and oil and topped with scallions and gorgonzola 24.00

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 38.00

Veal Picatta GF
Sautéed veal scallopine with lemon caper white wine butter sauce, polenta and green beans 38.00

Veal Saltimboca GF
Scallopine with prosciutto, fontina, sage and veal glaze with polenta and green beans 38.00

Center Cut Filet Mignon* GF
With veal glaze, parmesan polenta, asparagus, mushrooms, arugula and parmesan reggiano 57.00

Cioppino* GF
Fresh fish, mussels, shrimp and calamari with mushrooms, celery, onion, and spicy tomato broth 38.00

Chicken "Formaggio" V
Fettuccine tossed with butter and parmesan cheese and topped with a grilled chicken breast 33.00

Seared Pork Tenderloin Medallions
Spicy Nduja cream sauce, Calabrian chilis, arugula-almond pesto, and linguine 38.00

Sautéed Bay Scallops GF
Brown butter-white truffle oil vinaigrette, shaved Brussels sprouts, and mushrooms 38.00

Salmon Fillet GF
Ask your server about today's preparation 41.00

Chicken and Pesto
Gnocchi tossed with Almond and arugula pesto, artichokes and mushrooms 34.00

Side portion of spaghetti: *Tomato basil sauce, spicy diavolo, pesto or garlic and oil* 6.50

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*