

*Primavera Restaurant*

*DINNER MENU*

*~ PRIMI PIATTI ~*

*Primavera "Antipasto"*

*Assortment of Italian meats & cheeses, roasted peppers, sun-dried tomatoes, artichoke hearts*

*Mozzarella & Pepperoni Arrostiti con Pomodoro*

*Homemade mozzarella with vine ripe tomatoes, roasted peppers, virgin olive oil*

*Portobello del Bosco*

*Grilled Portobello mushroom, sliced plum tomato, gorgonzola cheese pine nuts, house vinaigrette "Tre colore" salad*

*Crab Meat & Shrimp Martini*

*Lump Crab Meat & Jumbo Shrimp with cocktail & mustard sauce*

*Broccoli Rabe con Salsiccia*

*Broccoli rabe, sweet Italian sausage, & hot cherry peppers, sautéed with olive oil & garlic*

*Calamari Fritti*

*Golden rings served with hot or sweet marinara sauce*

*Carpaccio di Manzo*

*Pepper Crusted Beef Tenderloin thinly sliced topped with arugula, hearts of palm & shaved parmesan, white truffle oil*

*Melanzane Evola*

*Grilled baby eggplant stuffed with lump crab meat accompanied by a red pepper coulis*

*Zuppa di Clams or Mussels*

*Little neck clams or Prince Edward mussels in a red or white wine garlic sauce*

*Margarita Pizza (10 inch individual)*

*Tomato, basil, fresh mozzarella evoo*

*Vongole Oreganatta*

*Little neck clams stuffed with fresh herbs & seasoned bread crumbs then baked*

*Minestrone, Pasta e Fagioli, Escarole & Beans, or Tortellini in Brodo*

*~ INSALATA ~*

*Classic Caesar*

*Hearts of romaine, anchovy, parmigiana, seasoned croutons*

*Insalate Della Casa*

*Chopped seasonal greens cucumber, tomatoes, red onions, hearts of palm, pepperoncini & carrots, provolone cheese, house vinaigrette*

*Boston Bibb*

*Boston lettuce with gorgonzola cheese, pignoli nuts, tomatoes & mushrooms tossed with a balsamic vinaigrette*

*Roasted Beet Salad*

*Sliced Fennel, baby Spinach, sliced oranges, roasted beets, pecorino & goat cheese, pecans, tossed in a citrus vinaigrette*

~ PASTE ~

*Spaghettini Pomodoro*

*Tomato, basil, parmigiana, evoo*

*Rigatoni con Vodka*

*Tubular shaped pasta in a sauce of tomato, cream, vodka, basil, parmigiana,*

*Whole Wheat Linguini Primavera*

*Broccoli, zucchini, peas, mushrooms, tomatoes, olive oil & garlic*

*Ravioli con Tartuffi*

*Ravioli stuffed with roasted wild mushrooms in a truffle cream sauce*

*Gnocchi di Impasata*

*Ricotta dumplings traditional ragu, marscarpone*

*Linguini alla Vongole*

*Little neck clams sautéed with olive oil & garlic or a light tomato sauce*

*Fusilli Zingara*

*Prosciutto, olives, tomato, basil, mushrooms, cherry peppers*

*Orchiette Rabe & Salsiccia*

*"Little ear" pasta, sweet Italian sausage, broccoli rabe, diced plum tomato garlic & oil*

*Seafood Capellini*

*Shrimp & Lobster sautéed in olive oil, garlic, white wine garnished with clams & mussels over thin pasta*

*Tortelloni di Vinci*

*Ringlets of four cheese filled pasta with diced chicken, peas, & mushrooms in a rich Alfredo sauce*

*Risotto Al Frutti Di Mareborio rice, crabmeat, scallops, shrimp, lobster in light marechiaro sauce*

SECONDI PIATTI

*Pappardelle di Mare*

*Chefs choice of Pasta sauteed with shrimp, scallops, crab meat, tomatoes & arugula topped with toasted bread crumbs, lemon white wine garlic sauce*

*Seafood Fra Diavolo*

*Tantalizing Variety of Seafood, shrimp, scallops, clams, mussels & calamari sautéed in a spicy marinara sauce on a bed of Linguettini*

*Salmon al Forno*

*Horseradish encrusted Salmon Filet baked & served with a whole grain mustard sauce*

*Yellow Fin Tuna*

*Grilled, Roman artichokes, tomatoes, olives, over broccoli rapa balsamic drizzle*

*Branzino*

*Whole or Fillet Mediterranean Sea Bass grilled, caperberries, broccoli rapa, fingerlings*

*Cape Santa*

*Pan seared Sea Scallops (Oreganatta Style) with prosciutto, escarole, white bean ragu,*

*Tilapia Principessa*

*St. Peters Fish roasted garlic burre blanc sauce with rock shrimp, asparagus, mushrooms, diced tomatoes*

*Maiale Valdostano*

*Stuffed Berkshire pork rib chop, fontina cheese, prosciutto, spinach, & mushrooms*

*Pollo Tradizionale*

*Francese, Marsala, Picatta, Parmigiano*

*Pollo alla Reggiano*

*Parmesian crusted Chicken Breast sauteed & topped with roasted grape tomatoes & fresh mozzarella. Served with sautéed broccoli rabe*

*Costolette alla Ortolana*

*Veal Loin pounded thin & breaded, topped with arugula, tomato, red onion & shaved Parmesan*

*Vitello Saltimbocca*

*Scallopine of veal topped prosciutto, fontina cheese white wine lemon sage sauce over sautéed spinach*

*Scarpriello*

*Pan seared scallopini of boneless chicken, sweet Italian sausage, Italian vinegar peppers, broccoli rabe, seasoned potatoes*

*Filet Mignon & Crab Cake*

*Petite Filet Mignon green peppercorn, dijon sauce with a broiled lump crab cake sautéed spinach*

*Vitello Tradizionale*

*Francese, Picatta, Marsala, or Parmigiano*

*Bistecca e Costolette a Richiesta*

*Steaks & Chops upon Request*