

Primavera

Restaurant Week Menu

Please choose one from each category.

Appetizers

Bruschetta

Diced tomatoes tossed with fresh basil, garlic, and olive oil over toasted bread. Topped with a light balsamic reduction.

Mussels Primavera

Pan steamed with garlic, white wine and lemon.

Entrees

All entrees are served with a small house salad and homemade Italian bread.

Pork Osso Buco

Sautéed with mushrooms and onions in a marsala cream sauce. Served with your choice of pasta.

Chicken and Shrimp Rose

Chicken breast and jumbo shrimp sautéed with mushrooms in a creamy marinara sauce. Served with angel hair pasta.

Shrimp Fradiavola

Jumbo shrimp pan seared with garlic and herbs in a spicy marinara sauce over linguine.

Chicken Parmigiana

Breaded and topped with tomato sauce and mozzarella cheese. Served with angel hair pasta.

Lasagna

Made in house, layered with meat sauce, ricotta, and mozzarella cheese.