

Primavera Restaurant

Restaurant Week

Lunch

Mussels White wine sauce or red sauce

Minestrone Soup Vegetable soup

Calamari Fritti pan fried fresh calamari with a fresh mild tomato sauce

Fresh Mozzarella between slice tomatoes roasted red peppers finished with olive oil

Verde Salad baby mixed greens

Penne alla Vodka Penne with shallots, fresh tomato with a touch of cream and a splash of vodka

Cheese Ravioli with basil in a fresh tomato sauce

Pollo Piemontese

Breast of chicken with roasted peppers, topped with fontina cheese and cognac in a light brown sauce on a bed of sautéed spinach

Pollo Parmigianino

Boneless breast of chicken with melted mozzarella with fresh tomato

Salmon

Broiled with fresh herbs, garlic, olive oil

Dessert choice:

Cheesecake Or Tiramisu

Coffee or Tea

\$29.95

Primavera Restaurant

Restaurant Week

Dinner

Vongole Oreganata Rhode Island little neck clams stuffed with breadcrumbs and garlic

Minestrone Soup Vegetable soup

Calamari Fritti pan fried fresh calamari with a fresh mild tomato sauce

Fresh Mozzarella between slice tomatoes roasted red peppers finished with olive oil

Verde Mixed baby greens with sliced tomato and gorgonzola cheese

Homemade Pappadelle with porcini, shitake, and Portobello mushrooms, in a mushroom sauce.

Cheese Ravioli with basil in a fresh tomato sauce

Pollo Piemontese

Breast of chicken with roasted peppers, topped with fontina cheese and cognac in a light brown sauce on a bed of sautéed spinach

Pollo Parmigianino

Boneless breast of chicken with melted mozzarella with fresh tomato

Salmon

Broiled with fresh herbs, garlic, olive oil

Filet Sole Francese

with lemon and white wine sauce

Veal Fugnhi

Veal scaloppini with mushrooms in a mushroom cognac sauce

Dessert choice:

Cheesecake or Tiramisu

Coffee or Tea **\$39.95**