

ANTIPASTI \$8

CALAMARI FRITTI
CRISPY FRIED SQUID WITH SICILIAN AIOLI

GAMBERI GRATINARE
SHRIMP GRATINEE

PORTOBELLO ALLA GRIGLIA
GRILLED MUSHROOMS & RADICCHIO
HERBED CAPRIOLE GOAT CHEESE

PASTA \$15

FAZZOLETTI AL PESTO
SILK HANDKERCHIEFS WITH PESTO & PARMESAN

RAVIOLI DELLA CASA
HOUSEMADE RAVIOLI

ORECCHIETTE CON SALSICCE
LITTLE EAR PASTA WITH SPICY ITALIAN SAUSAGE
& BROCCOLI RABE

TAGLIATELLE CON POLPETTE E FUNGHI
RIBBON NOODLES WITH VEAL MEATBALLS
& WILD MUSHROOM SAUCE

LINGUINE CON VONGOLE
LITTLENECK CLAMS, ARUGULA & RED CHILES

PASTA ALLA NORMA
LINGUINE WITH EGGPLANT, GARLIC, BASIL
PLUM TOMATOES & PECORINO

STEAKS & CHOPS \$29

COSTOLETTE
14 OZ. RIB PORK CHOP
12 OZ. VEAL LOIN CHOP

BISTECCA ALLA GRIGLIA

17 OZ. BONE-IN RIBEYE
7 OZ. FILET
12 OZ. NEW YORK STRIP



CHOICE OF SAUCES
PORCINI BEARNAISE
CHIANTI DEMI GLACE
SALSA VERDE

SIDES
CONTORNI
& ROSTI PATATE

SALADS \$7

MISTA
MIXED FIELD GREENS W/ GORGONZOLA VINAIGRETTE

CESARE
CLASSIC CAESAR SALAD

STAGIONALE
SEASONAL SALAD

PIZZE \$13

(INDIVIDUAL NEAPOLITAN)

MARGHERITA
MOZZARELLA, BASIL & TOMATO SAUCE

RADDA
ITALIAN SAUSAGE, ROASTED GOLD PEPPERS, ARUGULA,
MOZZARELLA & SPICY RED SAUCE

VENEZIA
BABY SMOKED SHRIMP, FRESH SPINACH,
PARMESAN & GARLIC BUTTER

NICOLA
PEPPERONI, MOZZARELLA & TOMATO SAUCE

LIGURE
GRILLED CHICKEN, ARTICHOKES, FONTINA & PESTO

PUGLIA
GOAT CHEESE, ROASTED GARLIC, OLIVES
& SUNDRIED TOMATOES

FISH & SHELLFISH \$25

PESCE
PAN SEARED SEA BASS
LEMON CHIVE BEURRE BLANC

ATLANTIC SALMON
ARTICHOKE & ASPARAGUS RAGU

BLACK PEPPERED AHI
SICILIAN HOT CHILI & HERB OIL

SIDES
CONTORNI & GNOCCHI

CROSTACEI
GRILLED JUMBO BLACK TIGER SHRIMP
DIAVOLA TOMATO SAUCE

DIVER SEA SCALLOPS
BLOOD ORANGE MOSTARDA CREAM

SIDES
CONTORI & ISRAELI COUSCOUS



PRIMO

