

Restaurant Week

@ **PRIMO**

OCTOBER 19–26, 2018

\$28.18 per person, includes a soft drink

*Choose one Appetizer,
Soup or Salad, and an Entrée.*

◆ **APPETIZERS** ◆

Bruschette Roma

Toasted ciabatta. Diced tomato & onion.
Buffalo Mozzarella. Balsamic glaze

Fried Calamari

Lightly breaded. Flash fried.
Primo marinara & garlic aioli.

Mussels Toscano

New England Mussels. Sautéed.
Roasted tomato broth.

Pumpkin Ravioli

Pumpkin and Mascarpone. Fresh Pasta.
Cinnamon Brandy Cream.

Mozzarella Caprese

Buffalo Mozzarella. Roma Tomato.
Fresh Basil. Balsamic Glaze.



◆ **SOUP *or* SALAD** ◆

Primo House Salad

Caesar Salad

Cup of Cream of Crab

Cup of Italian Wedding Soup



◆ **ENTRÉES** ◆

Seafood Alfredo

Fettucini tossed with jumbo Gulf shrimp and
jumbo lump crab in Parmesan cream sauce.

Baked Ziti

Ziti in creamy rose baked with ricotta,
ground beef, and Mozzarella.

Chicken Imperial

Chicken breast topped with jumbo lump crab and
fontina, over angel hair in crab alfredo.

Pork Chop Milanese

Lightly breaded French-cut pork chop,
broiled golden brown, finished in a Marsala demi.

Veal Rockefeller

Tender veal scallopini sautéed in Sambuca cream sauce
with Parmesan, diced bacon, and baby spinach.