

# *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

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**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 Funghi**

Veal scaloppini with porcini, shitake and Portobello mushrooms in a cognac and light brown sauce

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#### **Dessert choice:**

Cheesecake or Tiramisu

Coffee or Tea **\$44.95**