



# Lunch Entrees \$8 each

## Salads

**Amalfi** Warm shrimp, mussels, scallops and calamari served on a bed of fancy mixed greens. Topped with asparagus and lemon olive oil dressing.

**Antipasto** Fresh mozzarella, roasted peppers, salami, and marinated vegetables over mixed greens.

**Mozzarella Caprese** Homemade mozzarella, tomatoes, over a bed of mixed greens.

**Primo Chopped Salad** Maurizio's creation of mixed Salad cheeses, cold cuts, olives and marinated vegetables. In a creamy lemon dressing.

**Mediterranean** Tilapia fraicaise and fire roasted peppers on a bed of arugola, with zesty vinaigrette.

**Chicken Wings** Tossed in garlic roasted pepper parmigiana.

**Caesar Salad** With your choice of Chicken or Shrimp.

**Pollo limone** Grilled lemon chicken, garden vegetable, and fresh mozzarella

**Portobello** Crab meat stuffed Portobello baked in asiago Cheese served on a bed of field greens.

## Sandwiches (Panini)

**Pavarotti** Deliciously stuffed with salami, ham and provolone cheese, and pepperoncini

**Meatballs** Homemade meatballs baked with marinara, fresh mozzarella and passion !

**Parmigiana** Choice of *Chicken, Veal*

lightly breaded, baked with mozzarella tomato sauce

**Philadelphia** Philly steak, mozzarella, caramelized onions topped with our vodka bacon cream sauce. (You'll love it!)

**Piadina** Italian version of a wrap! Stuffed with sliced roast beef, julienne Caesar salad and parmesan cheese.

**Toscana** Pork Loin, cotto ham & fontina cheese

**Paradiso** Grilled Chicken with portobello mushrooms, and provolone cheese

**Casadia** Cotto ham, mozzarella, arugola on flat bread.

**Farmer** A tasty combination of grilled pork loin, eggplant and provolone cheese, romaine and fresh tomatoes.

**Sausage** With onions, red roasted peppers and marinara.

**Vegetale** Sun-dried tomato, roasted pepper, arugola, portobello & eggplant.

## Pasta

**Fettuccini Colucci** Shrimp, Zucchini sautéed with garlic and basil, covered in brandy tomato sauce

**Penne Amoremio** Artichokes, black olives, capers, chicken tenders, sun-dried tomatoes and virgin olive oil.

**Gnocchi Gabriel** Potato pasta cooked with Italian sausage, mushrooms, roman tomatoes and fresh basil

**Ravioli al Pomodoro** Homemade stuffed cheese pasta covered with fresh marinara sauce.

**Spaghetti Bella Rosa** Meatballs made from Mama's recipe

**Penne Napoli** Fresh basil, olive oil, black olives, plum tomatoes and mozzarella

**Fettuccini Capriccio** Tossed with mushrooms, fresh roasted peppers, chicken tenderloin in a creamy alfredo sauce.

**Lasagna Bolognese** A traditional dish layered with pasta, mozzarella and seasoned tomato-meat sauce

**Manicotti Julian** Stuffed with ricotta cheese, baked in marinara mozzarella sauce

**Tortellini Liam** Meat tortellini in a creamy sauce, fontina provolone, asiago and parmesan cheeses

**Penne Tuo Gusto** Marinara or alfredo sauce with your **choice of two** Bacon ♦ Chicken ♦ Shrimp ♦ Ham ♦ Mushrooms ♦ Eggplant ♦ Asparagus ♦ Roasted peppers ♦ Sweet Peas

## Wood Fire Pizza

**Bianca** Mozzarella, olives, artichokes, bacon, sun-dried tomatoes

**Caprese** tomatoes, mozzarella, capers, black olives and fresh basil

**Del Criminale** Pepperoni, sausage, and ham

**Sophia** Mixed greens, diced tomatoes, shaved parmigiano

**Margherita** A classic with mozzarella, tomato, and fresh basil

**Palermo** Grilled chicken, black olives, garlic & shaved parmigiano

**Excelsior** Asparagus, mushrooms and roasted peppers.

**Badabingga** meatballs, ricotta cheese and pepperoncini

**Calzone** Traditional Italian turnover filled with tomato sauce ricotta, and mozzarella cheese

## Design Your Own Pizza Choose any three

• Capers • Black olives • Mushrooms • Eggplant • Onions • Ricotta • Roasted peppers • Bacon • Ham • Anchovies • Veggies • Sausage • Diced tomatoes • Artichokes • Asparagus • Pepperoni • Meatballs •

"OUR BREAD IS HOMEMADE  
& BAKED DAILY"

*Soup \$3    House Salad \$3    1/2 Caesar \$3    Fries \$3*

To accommodate your busy schedule we welcome call ahead for take out or dine in

Ph# 941-359-3690, Fax 941-359-1045

www.primo-ristorante.com