

# Cafe Prima Pasta

414 71st St 33141-3016 · +13058670106 · Updated: Jun 2, 2026

[View online menu](#)



---

## MOST ORDERED 12

---

<b>Penne Vodka</b>	<b>\$23.00</b>
Pasta with crispy shallots, creamy pink sauce	
<b>Chicken Limone</b>	<b>\$25.00</b>
Sautéed with lemon, white wine and basil	
<b>Spaghetti &amp; Meatballs</b>	<b>\$25.00</b>
Pasta with meatballs and fresh tomato sauce.	
<b>Chicken Parmigiana</b>	<b>\$29.00</b>
Breaded breast of Chicken with marinara sauce and mozzarella.	
<b>Lasagna</b>	<b>\$25.00</b>
Our original meat Lasagna.	
<b>Caesar Salad</b>	<b>\$18.00</b>
Traditional Caesar salad.	
<b>Fiocchi Rapera</b>	<b>\$26.00</b>
Filled Pasta with cheese, a bit of pear, crispy prosciutto and creamy truffle sauce	
<b>Arturo Skirt Steak</b>	<b>\$39.00</b>
Grilled prime outside skirt steak.	
<b>Chicken Marsala</b>	<b>\$26.00</b>
Sautéed with mushrooms and Marsala wine.	
<b>Veal Parmigiana</b>	<b>\$32.00</b>
Breaded veal, baked with marinara sauce and mozzarella.	
<b>Branzino alla Caccia</b>	<b>\$39.00</b>
Baked fish with fennel, cherry tomatoes, lemon wine sauce.	
<b>Polpette &amp; Ricotta</b>	<b>\$22.00</b>
Meatballs with marinara sauce and fresh ricotta.	

---

## APPETIZERS/SALADS 8

---

<b>Carpaccio di Manzo</b>	<b>\$21.00</b>
Slices of raw filet mignon with olive oil, lemon and parmesan cheese.	

---

<b>Real Beets Salad</b>	<b>\$21.00</b>
Organic Beets with spinach, sweet walnuts, goat cheese & Champagne orange dressing.	
<b>Caprese Salad</b>	<b>\$21.00</b>
Mozzarella di bufala, tomatoes and basil	
<b>Polpo alla Toscana</b>	<b>\$26.00</b>
Sautéed octopus, potatoes, cannellini beans and vine reduction.	
<b>Gise Salad</b>	<b>\$22.00</b>
Arugula, mozzarella di bufala, parmesan cheese, sun-dried tomatoes and artichoke.	
<b>Prima Salad</b>	<b>\$14.00</b>
House mixed greens with tomato, parmesan cheese, olives, red onion & vinaigrette dressing.	
<b>Burrata Italiana</b>	<b>\$26.00</b>
Served with prosciutto, arugula and tomatoes.	
<b>Antipasto Misto</b>	<b>\$28.00</b>
Platter of Italian cold cuts, cheeses, olives and roasted vegetables.	

## MEAT/SEAFOOD <sup>2</sup>

---

<b>Chicken Milanese</b>	<b>\$24.00</b>
Breaded breast of chicken.	
<b>Veal Milanese</b>	<b>\$27.00</b>
Breaded Veal cutlet.	

## PASTAS <sup>4</sup>

---

<b>Black Linguine Seafood w/ Fresh Tomato Sauce</b>	<b>\$30.00</b>
Squid ink pasta with seafood & fresh tomato sauce.	
<b>Gnocchi Formaggi</b>	<b>\$24.00</b>
With a combination of cheeses and cream sauce.	
<b>Black Linguine Seafood w/ Lobster Sauce</b>	<b>\$30.00</b>
Squid ink pasta with seafood & creamy lobster sauce.	
<b>Agnolotti Rosso</b>	<b>\$25.00</b>
Filled pasta with spinach, ricotta, creamy pink sauce	

## DESSERTS <sup>3</sup>

---

<b>Tiramisu</b>	<b>\$14.95</b>
Ladyfingers dipped in coffee with a whipped mascarpone cream and flavored cocoa.	
<b>Ricotta Cheesecake</b>	<b>\$14.95</b>
Homemade Ricotta cheesecake	

## Canollis

**\$14.95**

Tube shells filled with mascarpone cream and chocolate chips.

## SIDE DISHES 1

---

### Mashed Potatoes

**\$14.00**

Creamy mashed potatoes with a smooth texture, made from freshly whipped potatoes.