

# Primavista

810 Matson Pl Ste 1 45204-1487 · +15132516467 · Updated: Jan 14, 2026

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## BRUSCHETTA 1

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### Goat cheese

**\$8.50**

honey, and rosemary oil

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## ANTIPASTI 4

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### Fried Calamari

**\$15.00**

Tender squid, breaded and fried, served with tomato basil sauce

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### Shrimp "Antoinette"

**\$15.00**

Sauteed with bell peppers, onions, sherry garlic butter sauce and a garlic crostini

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### Pasta e Fagioli

**\$5.50**

Hearty soup of cannellini beans, escarole, bacon, and ditale pasta

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### Ravioli and Walnut Pesto

**\$14.00**

Cheese ravioli, gorgonzola, and basil

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## PIZZA 1

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### Pizza

#### AVAILABLE OPTIONS

Light and crispy with a blended fontina and provolone cheeses and tomato sauce

\$10.00

Mushrooms: \$0.75

Red Onion: \$0.75

Bell Peppers: \$0.75

Green or Black Olives: \$0.75

Sausage: \$2.00

Pepperoni: \$2.00

Prosciutto: \$2.00

Goat Cheese: \$2.00

Fresh Mozzarella: \$2.00

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## INSALATE 4

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### Caesar

#### AVAILABLE OPTIONS

Romaine lettuce with parmesan and croutons tossed with our traditional Caesar dressing

Side: \$9.00

Entree: \$14.00

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### Mixed Green Salad

#### AVAILABLE OPTIONS

Red leaf, bibb, escarole, radicchio and carrots tossed in our house Italian vinaigrette

Side: \$7.50

Entree: \$11.00

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## Arugula Salad

With strawberries, mozzarella, toasted almonds and mint balsamic glaze

### AVAILABLE OPTIONS

Side: \$10.50

Entree: \$15.00

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## Escarole and Hazelnut Vinaigrette

Roasted beets, goat cheese, and Balsamic glaze

**\$14.00**

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## ADD TO A SALAD 3

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### Warm fried Calamari

**\$4.00**

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### Gorgonzola or Goat Cheese

**\$2.00**

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### Grilled Antibiotic Free Chicken Breast

**\$13.50**

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## PASTA 4

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### Spaghetti and Veal Meatballs

with tomato basil sauce

**\$24.00**

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### Penne "Cionni"

With roasted tomatoes and portabellas tossed in garlic and oil and topped with gorgonzola and scallions

**\$22.00**

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### Chicken "Formaggio"

Fettuccine tossed with butter and parmesan cheese and topped with a grilled antibiotic free chicken breast

**\$31.00**

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### Ravioli

With sausage, mushrooms and tomato basil sauce

**\$24.00**

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## ENTRATA 8

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### Veal Picatta

Sautéed veal scallopine in a lemon caper white wine butter sauce, polenta and green beans

**\$36.00**

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### Veal Saltimbocca

Scallopine with prosciutto, fontina, sage and veal glaze with polenta and green beans

**\$36.00**

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### Veal Marsala

Scallopine with mushrooms and Marsala veal glaze with polenta and green beans

**\$36.00**

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### Sautéed Seasonal Fish with Crab\*

Chef's choice of fresh fish sautéed and served with lump crab and rich shellfish butter sauce with asparagus, bell peppers and arugula

**\$52.00**

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### Center Cut Filet Mignon\*

With veal glaze, parmesan polenta, asparagus, mushrooms, arugula and Reggiano

### AVAILABLE OPTIONS

\$55.00

Add Melted Gorgonzola:

\$2.00

Add Calamari: \$4.00

Add Crab: \$12.00

<b>Cioppino</b>	<b>\$36.00</b>
Fresh fish, mussels, shrimp and calamari with mushrooms, celery, onions, and spicy tomato broth	
<b>Shrimp and Gnocchi</b>	<b>\$34.00</b>
Sautéed with mushrooms, leeks, bell pepper, saffron cream sauce, and Reggiano	
<b>Chicken and Pesto</b>	<b>\$32.00</b>
Gnocchi tossed with Almond and arugula pesto, artichokes and mushrooms	

## CONTORNI <sup>1</sup>

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<b>Side Pasta</b>	<b>\$5.50</b>
Side portion of spaghetti with your choice of Tomato Basil, Spicy Diavolo, Pesto or Garlic and Oil	

## APPETIZER <sup>3</sup>

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<b>Bruschetta</b>	
Goat cheese, honey, and rosemary oil	
<b>Caesar</b>	
Romaine lettuce with parmesan and croutons tossed with our traditional Caesar dressing	
<b>Gnocchi with Brown Butter</b>	
Sausage, sage, and Asiago	

## ENTRÉE <sup>3</sup>

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<b>Sautéed Veal Scallopine</b>	<b>\$46.00</b>
Nduja cream sauce, mushrooms, and pepperonata	
<b>Broiled Salmon</b>	<b>\$46.00</b>
With Sicilian lemon sauce, fingerling potatoes, asparagus, and prosciutto.	
<b>Artichoke and White Truffle Oil</b>	<b>\$46.00</b>
Penne pasta, butter, arugula, and mushrooms.	

## DESSERT <sup>2</sup>

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<b>Budino di Panettone</b>	
Bread pudding with dark caramel sauce, Marsala soaked raisins and whipped cream	
<b>Tiramisu</b>	
Savoardi cookies layered with fresh cream, espresso, mascarpone cheese, chocolate and zabaglione	