

FAMILY PASTA

Serves 4-6 people

Pasta with Meatballs or Sausages 24

Combination of meatballs & sausages ~ 28

Bolognese 26

Homemade rigatoni, pappardelle or tagliatelli tossed in a country tomato sauce with beef and homemade sausage

Gnocchi Giuseppina 26

Fresh whole plum tomatoes sautéed with fresh chopped garlic, basil, touch of cream, tossed with mamma's handmade gnocchi

Tortellini Maria 27

Fresh mushrooms sautéed with, prosciutto and spinach in a light cream sauce, tossed with tortellini and broccoli

Pasta Primavera 23

Fresh vegetables sautéed in a light cream sauce tossed with ziti or linguini

Tortellini Amici 27

Fresh vegetables sautéed in a light cream sauce tossed with fresh basil pesto and tortellini

Stuffed Shells (8) with Meatballs or Sausage 30

Stuffed Shells (8) with meatballs and sausage 32

Ravioli With Meatballs or Sausage 26

Combination of meatballs & sausages ~ 28

Lazy Man Lasagna 26

Fresh ricotta, ground beef, tomato sauce, meatballs and fresh mozzarella tossed with lasagnette pasta

Mac & Cheese 26

Cavatappi pasta, four cheese sauce topped with panko crumbs

All Family dinners are served with salad and bread

SIDE ORDERS

Garlic Bread	6
Garlic Bread with Cheese	7
Bruschetta Prima (Tomato & cheese)	8
Bruschetta Campagnia (artichoke, tomato, cheese)	10
Fries	6
Tater Tots	8

SIDES	SM 16oz	LG 32oz
Meatballs	5	10
Sausages	6	12
Potato of the Day	5	10
Vegetable of the Day	5	10
Risotto	5	10
Sauce	4	8

CLASSIC FAMILY STYLE

Serves 4-6 people

Chicken 28 • Veal 29 • Shrimp 30

Romano

Sautéed with garlic, white wine & butter tossed with broccoli

Madiera (add \$4)

Topped with eggplant & mozzarella cheese, mushrooms, artichokes, maderia wine

Cacciatore

Sautéed with peppers, onions & mushrooms in a marinara sauce

Alfredo (add \$1)

Broccoli and chefs pasta tossed in a creamy alfredo sauce

Primavera (add \$1)

Fresh vegetables simmered in a light cream sauce

Chiara

Sautéed with mushrooms, artichokes, broccoli & lemon in a white wine sauce

Amici Tortellini (add \$3)

Fresh vegetables, light cream and pesto

Marsala

Marsala wine, prosciutto, butter & broccoli

Parmigiana

Veal 29 • Chicken 28 • Eggplant 27

Topped with tomato sauce & mozzarella then oven baked

Chicken & Eggplant Parmigiana Combo 30

Combination chicken and eggplant parmigiana over pasta

Veal & Eggplant Parmigiana Combo 32

Combination veal and eggplant parmigiana over pasta

Italian Combo 39

Chicken Cutlet Parmigiana (2), Veal Cutlet Parmigiana (2), Eggplant Parmigiana (2)

The above dinners are tossed with Chef's pasta of the day

MAKE A SUBSTITUTION

Substitute Tortellini Pasta	\$4.00
Homemade Pasta	\$4.00
Substitute Ravioli	\$5.00
Handmade Fusilli, Potato Gnocchi or Orrechiette	\$5.00
Family Caesar (upgrade)	\$12.00
Family Mixed Greens (upgrade)	\$12.00
Add sauteed chicken	\$10.00
Add sauteed veal	\$12.00
Add extra chicken cutlet	\$4.00 ea
Add extra veal cutlet	\$5.00 ea
Extra Shrimp	\$2.50 ea



LUNCH

TAKE OUT MENU

Sunday Brunch

September ~ June
All you can eat buffet
Adults \$18 Children \$12
10:00 am ~ 2:00 pm

Brunch Parties

Reserve your brunch party today!
\$20 pp for 20-50 guests

Outdoor Caffe

June ~ September
Enjoy a great evening on the patio!

Tel: 508.376.2026

www.primav.com

e-mail: SpecialEvents@primav.com

CONSUMER ADVISORY WARNING FOR RAW FOODS

In compliance with the department of public health, we advise that eating raw or uncooked meat, poultry, or seafood poses a risk to your health.

NOTE: Please notify your server of any food allergies prior to ordering.

20 Pleasant Street, Millis, MA 02054

APPETIZERS

Arancini 10

Risotto, ground beef, prosciutto and peas, lightly breaded, pan fried, served with marinara

Calamari Fritti 10

Fresh squid lightly breaded and pan-fried tossed with pepperoncini and served with a lemon caper aioli sauce

Chicken Parm Egg Rolls 9

served with tomato cream vodka sauce

Monster Sticks 9

Homemade breaded mozzarella, fried, served with marinara

Coconut Shrimp 12

Panko crusted tempura shrimp, pan fried and served with sweet chili sauce

Homemade Butternut Ravioli 10

Sautéed with prosciutto & spinach in a sage brown butter sauce

Brick Oven Crazy Wings (bone-in or boneless) 10

Choice of classic chicken wings, sweet honey glazed or buffalo

Prince Edward Island Mussels 8

Chopped tomato, celery, garlic, scallions, butter, wine, Dijon, cream, served with crostini

Crispy Brussels Sprouts 10

Brussels sprouts, crispy smoked bacon, toasted pumpkin seeds, sea salt, garlic, and aioli

Caprese Fresca 11

Grilled crostini, vine ripe tomato, fresh mozzarella, olive oil, arugula, fresh basil

Toasted Ravioli 10

Lightly breaded cheese ravioli served with tomato sauce

PANINI

Crispy Chicken Caprese 10

Chicken cutlet, roasted peppers, tomato, fresh bufala mozzarella, arugula, prosciutto, on a baguette

Steak & Cheese on Rustic Bread 12

Shaved sirloin, American cheese, baguette

Meatball Provolone 10

Mamma's homemade meatballs, marinara and provolone cheese

Chicken Parm Panini 10

Chicken cutlet, marinara, mozzarella

Northender 10

Sweet italian sausage, roasted peppers & onions, served on baguette

SPECIALTY SALADS

Burrata, Grilled Asparagus & Prosciutto 10

Fresh burrata mozzarella, arugula, grilled asparagus, parma prosciutto, Heirloom tomato, cucumber, focaccia crostini, and lemon vinaigrette

Caesar Salad 8

Fresh Romaine lettuce, Romano cheese, anchovy filets & our classic Caesar dressing

Radicchio Misto 8

Mixed greens, radicchio, grape tomato, caramelized onions, bacon, gorgonzola, orange poppyseed dressing

Mediterranean Greek Salad 9

Crisp romaine, feta cheese, pepperoncini, Kalamata olive, tomato, red onion, and Greek dressing

Apple Walnut Salad 9

Crisp greens, spinach, sundried cranberries, gorgonzola, apples, avocado, walnuts & cranberry vinaigrette

The Wedge 8

Iceberg wedge, topped with blue cheese dressing, crumbled gorgonzola, bacon, walnuts, grape tomatoes

Add any of the following to any salad

Pan Fried Eggs 3	Grilled Shrimp Skewer 7	Grilled Chicken 5
Crispy Calamari 6	Grilled Vegetable 5	Crispy Chicken 5
BBQ Steak Tips 8	Burrata mozzarella 6	Sirloin Burger 6

DRESSINGS

House Italian	Black Pepper Parmesan add \$1.00
Poppy Seed	Creamy Gorgonzola add \$1.00

CLASSICO

Served with side Salad

Parmigiana

Eggplant 17 • Chicken 18 • Veal 19

Topped with our famous country tomato sauce, smothered with fresh mozzarella cheese tossed with ziti or linguini

Marsala

Chicken 18 • Pork 18 • Veal 19

Button mushrooms, prosciutto in a Marsala wine butter sauce tossed with ziti or linguini

Butternut Ravioli 14

Homemade butternut ravioli simmered with prosciutto & spinach in a sage brown butter sauce
(with grilled chicken add 7) (with shrimp add 8)

Lasagna 16

Homemade lasagna, tomato sauce, fresh ricotta, eggs, mozzarella and romano cheese

Mac & Cheese 12

Lobster Mac & Cheese 18

BUCKETS TO GO

Perfect for sport games, tailgating, meal planning, and lunches.

The personal bucket is a 64 oz container — perfect personal size.

\$9.99 ANY PASTA WITH ANY SAUCE

PICK A PASTA

Tortellini	Caserici
Rigatoni	Linguini
Penne	Angel Hair
Fettucinne	Fusilli
Pappardelle	Cavatelli
Cavetappi	Ravioli
Gnocchi	

PICK A SAUCE

Marinara (Garlic, fresh basil, crushed plum tomato)

Bolognese (homemade meat sauce)

Pesto (Basil, romano, olive oil)

Alfredo (Light cream, butter, eggs, romano cheese)

Pesto Cream (Olive oil, romano cheese, fresh basil)

Primavera (Fresh vegetables, light cream, butter, romano cheese)

Vodka Cream (Marinara, vodka, cream)

Amatriciana (Onions, bacon, mushroom)

Puttanesca (Kalamata olives, garlic, capers, mushroom)

Maria (prosciutto, mushroom, broccoli, cream, romano)

Agli Olio (Garlic, extra virgin olive oil, romano)

Cacciatori (peppers, onion, mushroom)

Broccoletti Romano (Garlic, white wine, butter, romano cheese, broccoli)

ADD ON

Grilled chicken \$5
Add stir fry shrimp \$6
Add crispy chicken \$5

ADD A SALAD

Garden salad \$9.99

SPECIALTY BUCKETS

Toasted ravioli \$25
Chicken wings \$20
Chicken fingers \$20
Meatballs \$20
Tater tots \$25
Fried calamari \$20
Monster mozzarella sticks \$20
Biscotti \$20