



TAKE OUT MENU

**We offer multiple styles of takeout
to cater to your various needs**

Single Serve Menu Options

Order a la carte from our regular menu

Family Style Options

We offer many options for you to serve your family.
Each order can feed up to 4-6 people

Party Size Packages

We offer many options for you to serve small groups
Each order can feed up to 10-15 people

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

(*GF) - Can be prepared gluten friendly

01/14/22

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 or Eggplant Parm Egg Rolls 10

Choice of chicken or eggplant parm
Served with tomato cream vodka sauce

Monster Sticks 9

Homemade breaded mozzarella, fried, served with marinara

Coconut Shrimp or Coconut Chicken 12

Panko crusted tempura shrimp or chicken, pan fried and served with raspberry dipping sauce

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

Choice of classic chicken wings, sweet honey glazed or buffalo

Prince Edward Island Mussels 10 (*GF)

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

Crispy Brussels Sprouts 10 (*GF)

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

Toasted Ravioli 10

Lightly breaded cheese ravioli served with tomato sauce

PIZZA - (Small is 10", Large is 14")

Tri Roasted Pepper 15 / 19

Garlic spread, fresh tomato, roasted tri pepper, fresh basil, and ricotta

Fig and Goat Cheese 16 / 20

Fig, goat cheese, arugula and prosciutto

Margarita 16 / 20

Fresh mozzarella, plum tomato sauce and fresh basil

Sopressatta 16 / 20

Tomato sauce, mozzarella, sopressatta and caramelized onion

Rustica 16 / 20

Tomato sauce, prosciutto, caramelized onions, ricotta, goat cheese, fresh basil

Bianca Formaggi 16 / 20

Olive Oil, fresh roasted garlic, fresh basil, bufala mozzarella, ricotta, goat cheese, and Parmesan

Meat Lovers 15 / 19

Tomato sauce, Mamma's Mini Meatballs, sausage, pepperoni and mozzarella cheese

Cheese or Create Your Own Pizzetta 12 / 15

Each topping add ~ 1

Artichoke hearts, Bacon, Broccoli, Caramelized Onions, Eggplant, Gorgonzola, Grilled chicken (4.00), Mushrooms, Onions, Peppers, Pepperoni, Pepperoncini, Prosciutto, Ricotta (3.00), Roasted peppers, Sausage, Spinach, Sundried Tomato (3.00), Tomato

KIDS MENU

Chicken Fingers & Fries 9

Ravioli & Meatballs 10

Ziti & Meatballs 8

Ziti with Butter 7

Ravioli Marinara 8

Kids Mac & Cheese 8

SPECIALTY SALADS

Burrata, Grilled Asparagus & Prosciutto 12

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

Caprese Fresca 12

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

Harvest Salad 10 (*GF)

Mixed greens, arugula, seasonal berries, toasted pumpkin seeds, walnuts, beets, goat cheese, lemon vinaigrette

Caesar Salad 8 (*GF)

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

Radicchio Misto 8 (*GF)

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

Mediterranean Greek Salad 9 (*GF)

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

Apple Walnut Salad 9 (*GF)

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

The Wedge 8 (*GF)

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

Add any of the following to any salad

Pan Fried Eggs 4	Grilled Shrimp Skewer 10	Grilled Chicken 6
Crispy Calamari 7	Grilled Vegetable 6	Crispy Chicken 6
BBQ Steak Tips 12	Burrata mozzarella 6	Sirloin Burger 7

BURGERS & PANINI

Served with homemade onion rings, fries, mac & cheese (add \$2) tater tots (add \$2) side caesar (add \$2)

Prima Burger 12

Chop sirloin burger, lettuce, tomato, bacon, onion and cheese

Cowboy Burger 12

Chop sirloin burger, gorgonzola, caramelized onions and Marsala crimini mushrooms

Fried Egg Burger 14

Chop sirloin burger, fried egg, bacon, avocado, and cheese

Crispy Chicken Caprese 12

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

Santino's Steak & Cheese 14

Shaved sirloin, American cheese, baguette

Steak Bomb 14

Shaved sirloin, peppers, onions, mushrooms, American cheese, baguette

Meatball Provolone 10

Mamma's homemade meatballs, marinara and provolone cheese

Chicken or Eggplant Parm Panini 10

Chicken cutlet or eggplant, marinara, mozzarella, baguette

PASTA

Ravioli Parmigiana 14

Cheese ravioli simmered in a marinara sauce topped with mozzarella cheese

Zucchini Noodle Puttanesca V/GF/GT 16

Mushrooms, olives, garlic, crushed grape tomato, fresh plum tomato, basil, olive oil, capers, zucchini noodles

Pasta with Meatballs or Sausage 12

Ziti or linguini, choice of meatballs or sausage with sauce

Gnocchi or Bombolini Giuseppina 14

Fresh whole plum tomatoes sautéed with fresh chopped garlic, basil, tossed with mamma's handmade gnocchi or bombolini

Pappardelle Alfredo 14

Tossed in a light cream sauce with Romano cheese

Tortellini Maria 14

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

Seafood Di Mare 22

Shrimp, clams, and mussels simmered in our plum and fresh basil tomato sauce, tossed with angel hair

Lobster Ravioli with Shrimp 26

Simmered with sundried tomato and scallion in a plum tomato sherry cream sauce

Mac & Cheese 12

Lobster Mac & Cheese 28

Bolognese (Pappardelle/Bombolini) 18

Fresh pasta tossed in a country tomato sauce with beef and homemade sausage

Mushroom & Spinach Risotto 16

Baby spinach, portabella, oyster, and button mushrooms, shaved parmesan, scallions

Fettuccini with Clams, Mussels & Calamari 20

Fresh littleneck clams, mussels & calamari with fresh basil, garlic, tomato, scampi style or plum tomato sauce

Butternut Ravioli 16

Homemade butternut ravioli simmered with prosciutto & spinach in a sage brown butter sauce

(with grilled chicken add 7) (with shrimp add 8)

Fettuccini Carbonara with Grilled Chicken 20 (*GF)

Spinach, prosciutto, smoked bacon, peas, broccoli, Romano, light cream, fresh pasta, topped with a fried egg and grilled chicken

DESSERTS

Tiramisu 6

Chocolate Mousse 6

Limoncello 6

Cheesecake 6

Cannoli 4

Mini Cannoli 2

Flourless Chocolate 6

Molten Cake 6

BUCKETS TO GO

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

\$9.99 ANY PASTA WITH ANY SAUCE

PICK A PASTA

Rigatoni	Tortellini +3
Penne	Fusilli +3
Fettucinne	Cavatelli +3
Cavetappi	Ravioli +3
Linguini	Cavetappi +3
Angel Hair	Gnocchi +3
	Pappardelle +3

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 \$6

Add stir fry shrimp \$8

Add crispy chicken \$6

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

DRESSINGS

House Italian

Poppy Seed

Black Pepper Parmesan add \$1.00

Creamy Gorgonzola add \$1.00

CLASSICO

Served with side Salad

Amici

Chicken 20 • Veal 22 • Shrimp 22

Sautéed with fresh vegetables in a light cream and pesto sauce tossed with tortellini

Stella Bella

Chicken 20 • Shrimp 22

Broccoli, sundried tomato, sugar snap, garlic, white wine, butter, bombolini, topped with romano

Romano/Alfredo

Chicken 20 • Veal 22 • Shrimp 22

Chicken, veal or shrimp sautéed with broccoli, garlic, ziti, butter and white wine or alfredo sauce

Veal Rustica with Wild Mushroom Ravioli 19

Crimmini, portabella & button mushrooms, caramelized onions, chopped spinach, cognac and our veal reduction demi glaze

Cacciatore with Angel Hair

Chicken 20 • Shrimp 22

Portabella mushroom, roasted tri pepper, caramelized onion, fresh basil, country plum tomato marinara, angel hair

Parmigiana

Eggplant 18 • Chicken 20 • Veal 22

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

Marsala

Chicken 20 • Veal 22

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

Saltimbocca with Risotto

Chicken 20 • Veal 22

Topped with prosciutto and fontina cheese, sautéed with button and crimini mushrooms in a white wine and mushroom demi glaze

Limoncello

Chicken 20 • Veal 22 • Haddock 22 • Shrimp 24

Dipped in egg, pan fried, served in a lemon butter sauce, topped with capers, tomato & artichoke hearts, served with broccoli fritti & potato

Picatta

Chicken 20 • Veal 22 • Shrimp 22

Sautéed with capers in a lemon white wine sauce tossed with angel hair

Madiera

Veal 22 • Chicken 20

Topped with eggplant & mozzarella cheese, mushrooms, artichokes, maderia wine with potato and vegetable

Milanese

Veal 22 • Chicken 20

Lightly breaded parmesan & panko crusted, pan fried, topped with arugula and caprese with lemon vinaigrette over wild rice

Shrimp Scampi with Angel Hair 22 (*GF)

Shrimp in a garlic white wine scampi sauce tossed with angel hair

SEA & GRILL

Served with side Salad

Barbecue Steak Tips 24 (*GF)

Marinated sirloin steak tips, potato & veg

Fish and Chips 21

Fresh haddock battered & fried
served with French fries and a side of tarter sauce

Baked Haddock 22

Fresh haddock brushed with herbs & seasoned crumbs, baked
and served with potato & vegetable of the day

Baked Seafood Casserole 28

Shrimp, scallops, haddock, and lobster, topped with vegetable &
crabmeat stuffing, served with potato & vegetable

Seafood Newburg 28

Lobster, shrimp, scallops & haddock, creamy newburg sauce,
seasoned crumbs, oven baked, served with potato and vegetable

Crab Crusted Haddock 24

Pan seared, served with potato & vegetable of the day

Crispy Salmon with Wild Rice 24 (*GF)

Fire kissed salmon topped with Heirloom tomato, cucumber,
arugula and lemon vinaigrette, served with wild rice

Grilled Salmon Picatta 24 (*GF)

Grilled salmon fillet, topped with lemon caper sauce
with potato & vegetable

Grilled Steak Tips & Mac N Cheese 24

Tips & Tips 24

Marinated steak tips and bourbon turkey tips, potato & veg

Grilled Chicken & Vegetables 20 (*GF)

Marinated chicken breast, grilled with fresh vegetables,
portabella mushroom, wild rice blend

Grilled Steak Tips and Sausage 26 (*GF)

BBQ steak tips, sweet Italian Sausage with peppers, onions,
and mushrooms, served with potato

Mix Grill 28 (*GF)

Sirloin steak tips, marinated chicken breast, turkey tips, served
with grilled vegetables and wild rice or potato

SIDE ORDERS

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

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

FAMILY PASTA

Serves 4-6 people

Pasta with Meatballs or Sausages 26

Combination of meatballs & sausages ~ 30

Bolognese 28

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

Gnocchi Giuseppina 28

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

Tortellini Maria 30

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

Pasta Primavera 26

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

Tortellini Amici 30

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 28

Combination of meatballs & sausages ~ 30

Lazy Man Lasagna 30

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

Mac & Cheese 28

Cavatappi pasta, four cheese sauce topped with panko crumbs

All Family dinners are served with salad and bread

FAMILY GRILL

Specialty Family Grill 75

Bbq chicken, bbq steak tips, grilled shrimp, potato & vegetable

BBQ Steak Tips 65

2 LBS BBQ steak tips served with garlic mashed potatoes & vegetables

Steak Tips & Sausage 65

BBQ steak tips & sausage with peppers, onions, mushrooms, and potatoes

Crazy Family Grill 75

Sausage, turkey tips, steak tips and chicken, served with potato & vegetable of the day

Grilled Chicken & Vegetables 42

Marinated chicken breast, grilled with fresh vegetables, portabella mushroom, wild rice blend

CLASSIC FAMILY STYLE

Serves 4-6 people

Chicken 34 • Veal 38 • Shrimp 40

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 38 • Chicken 34 • Eggplant 34

Topped with tomato sauce & mozzarella then oven baked

Chicken & Eggplant Parmigiana Combo 38

Combination chicken and eggplant parmigiana over pasta

Veal & Eggplant Parmigiana Combo 40

Combination veal and eggplant parmigiana over pasta

Italian Combo 44

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	\$6.00
Homemade Pasta	\$6.00
Substitute Ravioli	\$8.00
Handmade Fusilli, Gnocchi or Orrechiette	\$6.00
Family Caprese (upgrade)	\$20.00
Family Caesar (upgrade)	\$15.00
Family Mixed Greens (upgrade)	\$15.00
Family Greek Salad (upgrade)	\$15.00
Add sautéed chicken	\$10.00
Add sautéed veal	\$12.00
Add extra chicken cutlet	\$6.00 ea
Add extra veal cutlet	\$8.00 ea
Extra Shrimp	\$4.00 ea

NEW PARTY SIZE PACKAGES

*Perfect for groups of 10-15 people
Pre-order or call a min of 1 hour prior to pick up*

*All Party Size Packages come with
tossed garden salad, pasta, and bread.*

Chicken Parm - \$99

Eggplant Parm - \$99

Chicken and Eggplant Parm Combo - \$109

Pasta with Meatballs or Sausage - \$89

Chicken Toscani - \$99

With gemelli, asparagus sundried tomato, broccoli and pesto.

Chicken Marsala - \$99

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

Chicken Piccata - \$99

*Sautéed with mushrooms and capers in a lemon white wine
sauce tossed with ziti or linguini*

Chicken Cacciatore \$99

Sautéed with peppers, onions & mushrooms in a marinara sauce

Chicken Amici with Tortellini - \$99

Fresh vegetables, light cream and pesto

Mac & cheese - \$89

Chicken, Broccoli & Ziti Scampi or Alfredo - \$99

Shrimp, Broccoli & Ziti Scampi or Alfredo - \$109

**You can upgrade your house salad to a Caesar,
caprese or mixed green salad for \$30.**

Add a 16 piece mini cannoli kit - \$30

Add plates and roll-ups (20) - \$20

**Curbside pickup is available Wednesday
through Sunday from 12-8pm**