



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

1 Hour Notice Required

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

07/25/26

APPETIZERS

Arancini 16

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

Calamari Fritti 17

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

Chicken Parm Egg Rolls 16

Served with tomato cream vodka sauce

Monster Sticks 14

Homemade breaded mozzarella, fried, served with marinara

Coconut Shrimp 17

Coconut Chicken 14

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

Brick Oven Crazy Wings (bone-in or boneless) 16

Choice of classic chicken wings, sweet honey glazed or buffalo

Prince Edward Island Mussels 16 (*GF)

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

Crispy Brussels Sprouts 14 (*GF)

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

Toasted Ravioli 12

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 18 / 22

Fig, goat cheese, arugula and prosciutto

Margherita 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 (\$4), Ricotta (3.00), Roasted peppers, Sausage, Spinach, Sundried Tomato (3.00), Tomato

KIDS MENU

Chicken Fingers & Fries 10

Ziti & Meatballs 10

Ravioli Marinara 10

Ravioli & Meatballs 10

Ziti with Butter 8

Kids Mac & Cheese 10

SPECIALTY SALADS

Burrata, Grilled Asparagus & Prosciutto 18

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

Caprese Fresca 17

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

Harvest Salad 16 (*GF)

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

Caesar Salad 14 (*GF)

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

Crazy Radicchio 14 (*GF)

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

Mediterranean Greek Salad 14 (*GF)

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

Apple Walnut Salad 14 (*GF)

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

The Wedgie 14 (*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 12	Grilled Chicken 8
Crispy Calamari 7	Grilled Vegetable 6	Crispy Chicken 8
BBQ Steak Tips 15	Burrata mozzarella 6	Salmon 15

BURGERS & PANINI

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

Prima Burger 16

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

Cowboy Burger 16

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

Fried Egg Burger 16

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

Crispy Chicken Caprese 16

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

Santino's Steak & Cheese 16

Shaved sirloin, American cheese, baguette

Steak Bomb 18

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

Meatball Provolone 14

Mamma's homemade meatballs, marinara and provolone cheese

Chicken or Eggplant Parm Panini 14

Chicken cutlet or eggplant, marinara, mozzarella, baguette

PASTA

Ravioli Parmigiana 18

Cheese ravioli simmered in a marinara sauce topped with mozzarella cheese

Zucchini Noodle Puttanesca V/GF/GT 20

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

Pasta with Meatballs or Sausage 16

Ziti or linguini, choice of meatballs or sausage with sauce

Gnocchi or Bombolini Giuseppina 18

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

Pappardelle Alfredo 18

Tossed in a light cream sauce with Romano cheese

Tortellini Maria 18

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

Seafood Di Mare 30

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

Lobster Ravioli with Shrimp 32

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

Mac & Cheese 20

Lobster Mac & Cheese 34

Bolognese (Pappardelle/Bombolini) 26

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

Mushroom & Spinach Risotto 20

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

Fettuccini with Clams, Mussels & Calamari 26

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

Butternut Ravioli 22

Homemade butternut ravioli simmered with prosciutto & spinach in a sage brown butter sauce
(with grilled chicken add 8) (with shrimp add 10)

Fettuccini Carbonara with Grilled Chicken 32

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

DESSERTS

Tiramisu 9

Chocolate Mousse 8

Limoncello 9

Cheesecake 8

Cannoli 6

Mini Cannoli 4

Flourless Chocolate 8

Molten Cake 9

BUCKETS TO GO

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

\$9.99 ANY PASTA WITH ANY SAUCE

PICK A PASTA

Penne	Tortellini +\$4
Cavetappi	Fusilli +\$4
Linguini	Ravioli +\$4
Angel Hair	Gnocchi +\$4
	Pappardelle +\$4
	Rigatoni +\$4
	Fettucinne +\$4

PICK A SAUCE

Marinara (*Garlic, fresh basil, crushed plum tomato*)

Pesto (*Basil, romano, olive oil*)

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

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

Amatriciana (*Onions, bacon, mushroom*)

Puttanesca (*Kalamata olives, garlic, capers, mushroom*)

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

Cacciatori (*peppers, onion, mushroom*)

Bolognese (*homemade meat sauce*) +\$3

Primavera (*Fresh vegetables, light cream, butter, romano cheese*) +\$3

Vodka Cream (*Marinara, vodka, cream*) +\$3

Maria (*prosciutto, mushroom, broccoli, cream, romano*) +\$3

Broccoletti Romano (*Garlic, white wine, butter, romano cheese, broccoli*) +\$3

ADD ON

Grilled chicken \$8

Add stir fry shrimp \$10

Add crispy chicken \$8

ADD A SALAD

Garden salad \$9.99

SPECIALTY BUCKETS

Toasted ravioli \$30

Chicken wings \$35

Chicken fingers \$30

Meatballs \$30

Tater tots \$30

Fried calamari \$35

Monster mozzarella sticks \$30

Biscotti \$25

DRESSINGS

House Italian

Poppy Seed

Black Pepper Parmesan add \$1.00

Creamy Gorgonzola add \$1.00

CLASSICO

Served with side Salad

Amici

Chicken 25 • Veal 29 • Shrimp 28

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

Stella Bella

Chicken 26 • Shrimp 30

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

Romano/Alfredo

Chicken 25 • Veal 29 • Shrimp 28

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

Veal Rustica with Wild Mushroom Ravioli 29

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

Cacciatore with Angel Hair

Chicken 26 • Shrimp 30

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

Parmigiana

Eggplant 20 • Chicken 25 • Veal 29

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

Marsala

Chicken 26 • Veal 29

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

Saltimbocca with Risotto

Chicken 26 • Veal 29

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

Limoncello

Chicken 27 • Veal 29 • Haddock 32 • Shrimp 34

Dipped in egg, pan fried, served in a lemon butter sauce,
topped with capers, tomato & artichoke hearts,
tossed with with ziti or linguini

Picatta

Chicken 26 • Veal 29 • Shrimp 28

Sautéed with capers in a lemon white wine sauce,
tossed with with ziti or linguini

Madiera

Chicken 26 • Veal 29

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

Milanese (Top with Caprese +8)

Chicken 25 • Veal 27

Lightly breaded parmesan & panko crusted, pan fried, served
with arugula and heirloom tomato salad with raspberry vinaigrette
over your choice of potato, rice or angel hair with garlic and oil

Shrimp Scampi with Angel Hair 30 (*GF)

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

Lasagna Rustica 24

Ricotta, mozzarella, fresh pasta, Bolognese, Romano, tomato sauce
(with chicken parm add 10) (with veal parm add 12)
(with eggplant add 8)

SEA & GRILL

Served with side Salad

Barbecue Steak Tips 28 (*GF)

Marinated sirloin steak tips, potato & veg

Fish and Chips 26

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

Baked Haddock 26

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

Baked Seafood Casserole 38

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

Seafood Newburg 38

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

Crab Crusted Cod 32

Pan seared, served with potato & vegetable of the day

Crispy Salmon with Wild Rice 30 (*GF)

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

Grilled Salmon Picatta 30 (*GF)

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

Grilled Steak Tips & Mac N Cheese 30

Tips & Tips 30

Marinated steak tips and bourbon turkey tips, potato & veg

Grilled Chicken & Vegetables 26 (*GF)

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

Grilled Steak Tips and Sausage 32 (*GF)

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

Mix Grill 36 (*GF)

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

SIDE ORDERS

Garlic Bread	8
Garlic Bread with Cheese	10
Bruschetta Prima (Tomato & cheese)	10
Bruschetta Campagna (Prosciutto, artichoke, tomato, cheese)	12
Fries	6
Tater Tots	8

SIDES	SM 16oz	LG 32oz
Meatballs	8	14
Sausages	8	14
Potato of the Day	6	11
Vegetable of the Day	6	11
Risotto	7	12
Sauce	5	9

FAMILY PASTA

Serves 4-6 people

Pasta with Meatballs or Sausages 28

Combination of meatballs & sausages ~ 32

Bolognese 32

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

Gnocchi Giuseppina 32

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

Tortellini Maria 34

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

Pasta Primavera 34

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

Tortellini Amici 34

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

Stuffed Shells (8) with Meatballs or Sausage 32

Stuffed Shells (8) with meatballs and sausage 34

Ravioli With Meatballs or Sausage 30

Combination of meatballs & sausages ~ 32

Lazy Man Lasagna 34

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

Mac & Cheese 32

Cavatappi pasta, four cheese sauce topped with panko crumbs

Seafood di Mare 49

Shrimp, clams, mussels, calamari, red or white sauce with linguini

Linguini with Clams Sauce 39

Littleneck and baby clams in your choice of red or white clam sauce with linguini

All Family dinners are served with salad and bread

FAMILY GRILL

Specialty Family Grill 78

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

BBQ Steak Tips 78

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

Steak Tips & Sausage 68

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

Crazy Family Grill 78

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

Grilled Chicken & Vegetables 49

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

CLASSIC FAMILY STYLE

Serves 4-6 people

Chicken 42 • Veal 46 • Shrimp 48

Romano

Sautéed with garlic, white wine & butter tossed with broccoli

Madiera (add \$6)

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

Cacciatore

Sautéed with peppers, onions & mushrooms in a marinara sauce

Alfredo (add \$3)

Broccoli and chefs pasta tossed in a creamy alfredo sauce

Primavera (add \$3)

Fresh vegetables simmered in a light cream sauce

Chiara

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

Piccata

Sautéed with capers in a lemon white wine sauce

Amici Tortellini (add \$5)

Fresh vegetables, light cream and pesto

Marsala

Marsala wine, prosciutto, butter & broccoli

Sunday Ragu 42

Mamma's sunday ragu (veal, sweat italian sausage, pork & beef) served with choice of pasta: *fusilli, gnocchi, paccheri*

Parmigiana

Eggplant 40 • Chicken 42 • Veal 46

Topped with tomato sauce & mozzarella then oven baked

Chicken & Eggplant Parmigiana Combo 46

Combination chicken and eggplant parmigiana over pasta

Veal & Eggplant Parmigiana Combo 48

Combination veal and eggplant parmigiana over pasta

Italian Combo 52

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 - \$145

Eggplant Parm - \$145

Chicken and Eggplant Parm Combo - \$155

Pasta with Meatballs or Sausage - \$125

Chicken Toscani - \$145

With gemelli, asparagus sundried tomato, broccoli and pesto.

Chicken Marsala - \$150

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

Chicken Piccata - \$150

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

Chicken Cacciatore \$150

Sautéed with peppers, onions & mushrooms in a marinara sauce

Chicken Amici with Tortellini - \$150

Fresh vegetables, light cream and pesto

Buffalo Chicken Mac & Cheese - \$145

Chicken, Broccoli & Ziti Scampi - \$145

Chicken, Broccoli & Ziti Alfredo - \$155

Shrimp, Broccoli & Ziti Scampi - \$165

Shrimp, Broccoli & Ziti Alfredo - \$175

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

Add a 12 piece mini cannoli kit - \$24

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

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