

The title is framed by stylized pink flowers with green leaves. On the left, there are three flowers. On the right, there are three flowers. The flowers are simple line drawings with a pink fill and a darker pink center. The green leaves are also simple line drawings.

ristorante
PRIMAVERA





Antipasto Primavera 14.50
Assorted cold antipasto

Mozzarella di Bufala con Verdure Marinate 14.50
Mozzarella with marinated vegetables

Insalata di Campo con Valeriana, Caprino e Funghi 12.50
Mesclum and masche salad with goat cheese and mushrooms

Prosciutto di Parma con Frutta di Stagione 16.50
Parma Prosciutto with seasonal fruit

Bresaola all'olio Tartufato con Rucola 16.50
Air-dried beef with Truffle oil and rucola

Carpaccio di Bue con Sedano, Carciofi e Parmigiano 16.50
Sliced raw beef with celery, artichokes and parmesan cheese

Insalata di Frutti di Mare 16.50
Seafood salad

Tonno alla Tartara con Pomodorini Secchi 16.50
Tuna tartar with sun-dried tomatoes

Salmone Marinato all'erba Cipollina 16.50
Marinated salmon with herbs and chives

Gamberi con Fagiolini Verdi e Nipitella 16.50
Shrimp with green beans and wild thyme

Capesante in Umido 16.50
Scallops sauteed with fresh herbs and wine

Crostone di Anguilletta 39.50
Baby eels with oil and garlic

Vongole Oreganata 14.50
Baked clams

Carciofini in Tegamino 14.50
Baked artichokes

Passato di Fagioli al Rosmarino con Farro 8.50
Pureed bean soup with rosemary and spelt

Minestra di Verdure 8.50
Vegetable soup

Tortelli in Brodo 8.50
Meat dumplings in broth

Zuppa di Cozze al Zafferano 12.50
Mussel soup with saffron

Capelli Primavera 22.50
Thin spaghetti with fresh vegetables

Ravioli di Carne alla Salvia 21.50
Meat ravioli with sage and butter

Tortelli alla Panna con Prosciutto e Piselli 19.75
Meat dumplings with ham and peas

Tagliatelle ai Funghi 19.75
Fresh pasta with mushroom sauce

Tagliolini al Pesto 19.75
Fresh pasta with basil sauce

Spaghettoni alle Erbe 19.75
Spaghettoni with fresh herbs

Penne all'Arrabbiata 19.75
Penne with spicy red sauce

Pappardelle al Sugo di Anatra 22.50
Fresh pasta with duck sauce

Linguine alle Vongole 22.50
Linguine with clam sauce

Tagliolini al Timo con Polpa di Granchio 22.50
Fresh pasta with thyme and crabmeat

Pinci al Pomodoro e Basilico 19.75
Fresh home-made pasta with tomatoes and basil

Half portion of pasta served only as an appetizer 14.50

Risotto Primavera 24.50
Risotto with fresh vegetables

Risotto ai Funghi 24.50
Risotto with wild mushrooms

Risotto ai Frutti di Mare 24.50
Risotto with seafood



Zuppa di Pesce 32.50
Assorted fresh fish in a light red sauce

Scampi Aromatici 29.50
Shrimp sauteed with herbs, lemon, butter and white wine

Medaglioni di Capesante Arrostiti all'aglio e Limone 29.50
Scallops grilled with garlic and lemon

Branzino o Dentice in Camicia con Verdurine 31.50
Sea bass or snapper wrapped in lettuce with vegetables

Salmone al Vapore con Finocchio Selvatico e Pomodoro 29.50
Salmon with fennel and tomatoes

Tonno al Balsamico con Capperi e Olive di Gaeta 32.50
Tuna with balsamic vinegar, capers and Gaeta olives

Battuta di Pollo al Pomodoro Crudo e Basilico 26.50
Paillard of chicken with fresh basil and tomato

Pollo alla Griglia con Rosmarino 26.50
Broiled chicken with rosemary

Suprema di Pollo ai Carciofini 28.50
Breast of chicken with fresh artichokes

Petto di Anatra all'Agrodolce 32.50
Breast of duck in a piquant sauce

Vitello alla Mostarda e Funghi 32.50
Veal chop with mushrooms and mustard sauce

Costoletta di Vitello alla Griglia 32.50
Grilled veal chop

Milanese con Pomodoro e Rucola 32.50
Breaded veal chop with fresh tomatoes and rucola

Costoletta di Vitello alla Valdostana 32.50
Veal chop with cheese, prosciutto and truffles

Uccelletti di Vitello alla Finanziera 29.50
Rolled veal with spinach, prosciutto and mushroom sauce

Vitello alla Zingara 32.50
Veal sauteed with mushrooms, peas, olives and truffles

Saltimbocca alla Fiorentina con Salvia 29.50
Veal sauteed with prosciutto, spinach & sage

Battuta di Manzo alla Griglia 32.50
Paillard of beef

Tagliata al Rosmarino con Rucola 32.50
Thinly sliced beef with rosemary and rucola

Fegato di Vitello alla Cipolla Fondente 29.50
Calf's liver sauteed with onions and wine

Costolette di Agnello al Balsamico 32.50
Lamb chops with balsamic vinegar

Insalata di Rucola con Funghi e Grana 12.50
Rucola salad with mushrooms and parmesan cheese

Insalata Mista Primavera 9.50
Our own house salad

Indivia, Rucola e Radicchio 9.50
Endive, rucola and radicchio

Insalata Romana al Gorgonzola 12.50
Romaine salad with gorgonzola cheese

Formaggi 12.50
Assorted cheeses

Frutta 8.50
Fresh Fruit

Dolci e Torte 9.50
Assorted desserts

Fragole con Salsa Zabione 12.50
Strawberries with cold zabione sauce

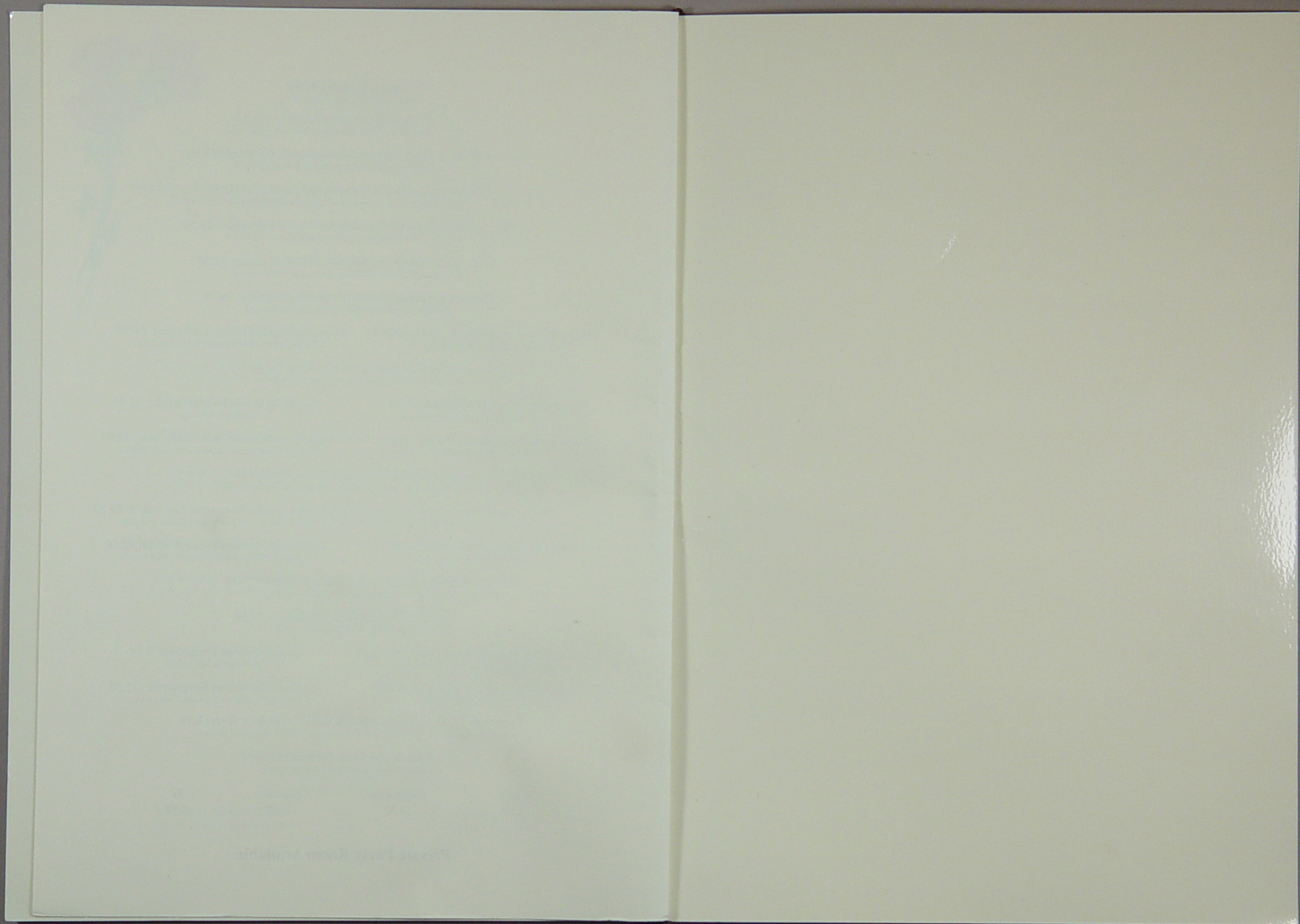
Caffé 3.50

Cappuccino 4.50

Espresso 4.00

Té 3.50

Private Party Room Available





Pristorante PRIMAVERA

*Mediterranean cuisine. The term itself recalls the flavor
of the ingredients and the imagination which have always
been the basis of true, traditional Italian recipes.*