

## ANTIPASTI

Appetizers

**Zucchine Fritti 6.99**  
Zucchini sliced, battered, fried, with garlic aioli

**Fried Mozzarella 4.99**  
Battered mozzarella, fried with marinara

**Caprese 6.99**  
Fresh mozzarella, sliced tomatoes, basil with balsamic reduction

**Calamari Fritti 8.99**  
Battered calamari, marinara

**Mussels 8.99**  
New Zealand mussels, garlic, white wine, Focaccia

## PRIMI PIATTI

Pasta

**Spaghettini Bolognese 7.99**  
Spaghetti pasta in a classic meat sauce

**Fettuccine Alfredo 9.99**  
Fettuccine pasta tossed in a garlic cream sauce  
Add chicken: 2 Add shrimp: 4

**Shrimp Scampi 15.99**  
Sautéed shrimp in a lemon butter sauce, roasted garlic with spaghetti pasta

**Lasagna Classica 7.99**  
Fresh pasta layered with Bolognese sauce and béchamel, mozzarella

**Timballo 7.99**  
Baked penne with pancetta, sliced zucchini, portabella mushrooms topped with mozzarella and baked

**Prima Pasta 9.99**  
Penne pasta, tossed with chicken, tomatoes, basil and feta in olive oil

## INSALATA

Salads

**Caesar Salad 7.99**  
Grilled romaine, croutons and parmesan cheese in our Caesar dressing Add Chicken: 2 Add Shrimp: 4

**Prima Salad 8.99**  
Baby arugula, shaved parmesan, capers in a lemon vinaigrette

**Greek Salad 7.99**  
Romaine, feta, olives, in a rosemary vinaigrette

**Spinach Salad 6.99**  
Baby spinach, shallots, pancetta in a warm sherry vinaigrette

## PIZZA

**Margarita 7.99**  
Tomatoes, mozzarella, marinara

**Tomato Basil 7.99**  
Mozzarella, basil sliced tomatoes

**Mushroom and spinach 7.99**  
Mushroom medley, topped with mozzarella and parmesan

**Sausage 9.99**  
Grilled sausage, marinara, onions and mozzarella cheese

## SECONDI PIATTI

Entrees

**Chicken Marsala 13.99**  
Sautéed Chicken, portabella mushrooms in a marsala wine sauce with spaghetti

**Grilled Sausage 12.99**  
Grilled sausage, onions and peppers served with vegetables

**Eggplant Parmesan 10.99**  
Lightly breaded eggplant, covered in marinara and mozzarella

**Grilled Salmon 15.99**  
Fresh salmon, char-grilled, with sautéed vegetables and orzo pasta

**Chicken Parmesan 12.99**  
Lightly breaded chicken covered in marinara and mozzarella

**Herbed Ribeye 19.99**  
Creekstone® Angus ribeye, marinated in fresh herbs, served with vegetables and orzo pasta

## CONTORNI

Sides

**Grilled Vegetables 1.99**

**Orzo pasta 1.99**

**Sautéed Spinach 1.99**

**Caesar Salad 1.99**

**Greek Salad 1.99**

## DOLCI

Dessert

**Tiramisu 5.99**  
Lady fingers dipped in espresso with mascarpone cheese

**Cannoli 5.99**  
Pastry shells filled with a sweet cream

**Cheesecake 5.99**

**Gelato 5.99**  
Italian style ice cream

**Prima Cake 4.99**  
Yellow cake topped with fresh mixed fruit

## A Note From The Chef

Thank you for dining with us at Prima Italian Restaurant! Because we use the freshest available ingredients to prepare our food daily, our menu is subject to change. To make your dining experience more pleasurable, please let your server know of any allergies or dietary needs as we will be happy to make the appropriate modifications.

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition\*

**VINO**  
*Wine*

**BIRRA**  
*Beer*

*White*

*Domestic*

*California*

*glass*

Canyon Oaks	White Zin	6
Canyon Oaks	Chardonnay	6
Fluer de California	Chardonnay	10
Oceana	Riesling	9

Miller Lite	3.5
Budweiser	3.5
Yuengling	3.5
Bud Light	3.5
Sam Adams	3.5
Michelob Ultra	3.5
O' douls	3.5

*Import*

*Italy*

Caldora	Trebbiano	8
Corte alla Flora	Giuggiolo	8.5
Sant' Antonia	Saove	8
Riff	Pinot Grigio	9

Becks	4
Guinness	4
Amstel Light	4
New Castle	4
Sweet Water 420	4
Sam Adams	4
Bass Ale	4
Meabrea (Italy)	4
Corona	4

**Red**

*California*

Canyon Oaks	Merlot	6
Canyon Oaks	Cabernet	6
Stephen Vincent	Cabernet	8.5
Grayson	Pinot Noir	10
Pavilion	Merlot	8.5
Shannon Ridge	Wrangler	9

**BEVERAGES**

Coke, Sprite, Diet Coke, Ginger Ale	2
Lemonade	2
Iced Tea	2
Orange Juice	2
San Pellegrino sparkling water	3

*Italy*

Capestrano	Montepulciano	7
Renzo Masi	Chianti	8
Castelvero	Barbera	8.5
Avigonesi	Rosso avigonesi	11
Castello do Meleto	Chianti Classico	11
Caldora	Sangiovese	7

**CAFE**

Hot Tea	1.75
Coffee	1.75
Latte	3
Cappuccino	3

**Hours of Operation**

**Sparkling**

Monday– Friday  
11am— 12am

Adami	Presecco	6
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Saturday & Sunday  
12pm– 12am

**Dessert Wine**

Kitchen Closes Daily at 10pm

Ca'de Medici	Lambrusco Bianco	6
Ca'de Medici	Lambrusco Rosso	6
Paolo Saracco	Moscato d'Asti	.375 6

18% gratuity is added to parties 6 or more  
Limit 2 separate checks per table

Espresso	2
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