



*The Primavera family invites you to enjoy their creatively prepared traditional Italian cuisine. Please be patient with our staff, every dish is prepared to order. Grazie e Buon Appetito*

#### Starters

- Shrimp Cocktail** with Marie Rose sauce 13.50
- Vongole al vino Bianco Clams** in a white wine and garlic sauce 16.75
- Roquefort**, Walnut & Chicory Salad 9.75
- Mozzarella & Vine Ripe Tomatoes**, drizzled with basil pesto 11.50
- Baked Pancakes**, with spinach, mushrooms and Gruyere 11.75
- Seared Tuna Tataki**, with a bed of seaweed salad 16.75
- Calamari** extra crispy, served with a sweet chili sauce 12.75
- Carpaccio di pesce** always made with the freshest fish available 16.50
- Antipasto all'Italiana**, traditional Italian cold cuts with garnish 17.75
- Traditional Caesar Salad** with Parmesan shavings and anchovies 8.50
- House Salad** with a citrus dressing 7.00
- Spinach Salad** with Gorgonzola pine nuts, walnut dressing 7.00
- Bermuda Fish Chowder** served with sherry pepper and black rum 7.00
- Soup of the day** 7.00
- Fresh Oysters** (each) 2.50

#### Pasta

- Gnocchi Verdi**, with Gorgonzola and walnuts 18.75
- Linguini Pescatora**, with mussels, clams, shrimp in a zesty marinara sauce 21.75
- Ravioli Neri**, filled with lobster meat in light pink sauce 23.50
- Pansotti ripieni**, fresh pasta stuffed with crab meat, leeks, in a delicate cream sauce 23.75
- Oven Baked Cannelloni** alla moda dello chef with Besciamella 19.50
- Spaghettini al pomodoro e basilico** (always cooked to order) 16.75

#### Side Orders

- Garlic Bread** 3.00
- Bruschetta** Tuscan style bread with garlic olive oil and fresh chopped tomatoes 6.75
- Focaccia**, home made flat bread served with olive tapenade 8.00
- Focaccia Primavera** with garlic and mozzarella "Deliziosa" 11.50

#### Main Course

- Sirloin Steak** (C.B.A. 12oz.) Charbroiled to perfection 32.75
- Pan seared Scallops & Scampi**, vegetable couscous, with teriyaki ginger sauce 32.75
- Duck Breast**, with sweet potatoes and cherry sauce 28.75
- Beef Fillet**, with a gratin of wild mushrooms 34.00
- New Zealand Lamb cutlets**, marinated with fresh garlic lemon juice, olive oil and fine herbs 34.75
- Chicken Breast**, with morel and sherry sauce 26.75
- Calves Liver**, fried Polenta and Pommery mustard vinaigrette 26.75
- Pan Fried Salmon**, with honey mustard crust and white wine sauce 28.50
- Veal shank Ossobuco** Milanese with saffron Risotto 29.75
- Veal Parnigiana** breaded with melted Fontina served with a side of linguini marinara 28.75
- Veal scaloppine al limone**, this veal slices in lemon butter sauce 28.50
- Zuppa di pesce alla Livornese**, seafood casserole with mussels, clams, shrimp, scallops, and fish fillets sautéed with garlic olive oil in a light tomato sauce 36.75
- Grigliata di Carne**, mixed grill of meats including spicy sausage, lamb cutlet, filet mignon and chicken breast served with Aioli sauce 42.75
- Ulysses' Platter**, Daily catch of the day, scallop, jumbo shrimp and soft shell crab grilled and served with citrus sauce. 38.00
- Spiny Lobster** (when in season September to March) Market Price

Listed are sample dishes from the menu. Correct at time of going to press.

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