Salads
Served with homemade minestrone soup and freshly baked bread.

Primo’s Salad Primavera
Crisp salad greens topped with sautéed primavera vegetables and Primo’s house dressing.

Spinach Salad
Fresh spinach leaves, mandarin oranges, diced apples and toasted pine nuts tossed in a creamy honey mustard dressing.

Primo’s Italian restaurant is locally owned and operated. We pride ourselves on serving delicious homemade food promptly and always with a smile. Our recipes have been requested from as far away as New York by “Gourmet Magazine.” If you have a special dietary need or request, please ask your server. We guarantee your satisfaction!

Pasta Salad
Marinated radiator pasta tossed with fresh vegetables and Verona sauce.

Caesar Salad
An all time favorite passed down from the original recipe.

Primo’s Gourmet Specialties
Served with freshly baked sourdough bread and your choice of homemade minestrone soup, pasta salad, or famous house salad. Soup and Salad add .99

Pasta, Pasta, Pasta
Served with freshly baked sourdough bread and your choice of homemade minestrone soup, pasta salad, or famous house salad. Soup and Salad add .99

Spaghetti w/ Marinara
Rigatoni w/ Marinara
Ravioli w/ Marinara

Manicotti w/Marinara
Gnocchi w/Marinara

Add Meatballs
Add Italian Sausage
Add Meat Sauce
Add “The Works” Meatballs & Italian Sausage Simmered in Meat Sauce

Seafood Fettuccini
Prawns, scallops, bay shrimp, clams, whitefish & mussels sautéed in a homemade Alfredo sauce, tossed with fettuccine noodles then topped with fresh parmesan.

Cioppino
A rich tomato and vegetable stew brimming with clams, scallops, prawns, whitefish and mussels with a hint of saffron. Served with a side of spaghetti.

Veal Picatta
Tender veal scaloppine sautéed with shallots, mushrooms, capers and fresh lemon. Served with a side of spaghetti.

Veal Marsala
Veal scaloppine sautéed with shallots, mushrooms, beef stock, marsala wine and a touch of butter. Served with a side of spaghetti.

Steak Maltino
A 12 oz. prime top sirloin marinated in olive oil and Italian herbs with a touch of chianti, tastefully broiled. Served with a side of spaghetti.

Sautéed Seafood Salad
Scallops, bay shrimp, prawns, mussels and whitefish sautéed with fresh vegetables in a light lemon dressing. Served over crisp romaine lettuce with toasted almonds and melted Swiss cheese.

Seafood Fra’Diavlo
Calamari, clams, mussels, and bay shrimp simmered in a very spicy red sauce served over linguine.

Chicken Marsala
Boneless chicken breast sautéed with shallots, beef stock, marsala wine and a touch of butter. Served with a side of spaghetti.

Chicken Picatta
Tender chicken breast sautéed with shallots, mushrooms, capers and fresh lemon. Served with a side of spaghetti.

Scampi Primo
Black tiger prawns, mushrooms, shrimps, fresh tomatoes, and zucchini sautéed with garlic, herbs and white wine.

Chickan Dijon
Tender chicken breast sautéed in a creamy Dijon sauce with shallots and fresh tomatoes.

Sicilian Linguine
A must for seafood lovers!

Tortellini Michelli
Lightly poached in a flavorful combination of double cream, mushrooms, black olives and fresh tomatoes.

Veal Marsala
Veal scaloppine sautéed with shallots, mushrooms, beef stock, marsala wine and a touch of butter. Served with a side of spaghetti.

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**Italian Favorites**

**Served with freshly baked sourdough bread and your choice of homemade minestrone soup, pasta salad, or famous house salad. Soup and Salad add .99**

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**Lasagne**
- Extra wide pasta noodles layered with four cheeses and a mixture of our meat and marinara sauces
  - Regular Portion .................................................. $10.95
- Lighter Portion .................................................... $8.95

**Vegetable Primavera**
- Spinach, peas, artichoke hearts, tomatoes, zucchini, mushrooms, garlic, onions, asparagus, carrots, broccoli, and cabbage, seasoned with white wine and herbs, served over linguine
  - Regular Portion .................................................. $9.95
  - with chicken or bay shrimp, add .............................. $2.25
  - with blackened chicken, add .................................. $2.50

**Gnocchi Alfredo**
- Our original gnocchi pocket then tossed with spinach, mushrooms, and our classic Alfredo sauce
  - Regular Portion .................................................. $11.95
  - Lighter Portion .................................................. $9.95

**Eggplant Parmesan**
- Lightly breaded eggplant slices baked with Primo’s marinara sauce, parmesan, and mozzarella cheese, and served with a side of spaghetti
  - Regular Portion .................................................. $10.95
  - Lighter Portion .................................................. $8.95

**Chicken Parmesan**
- Boneless chicken breast, lightly breaded, and baked with Primo’s marinara sauce and three cheeses
  - Regular Portion .................................................. $11.95
  - Lighter Portion .................................................. $9.95

**Spicy Chicken Calabria**
- Tender chicken breast slices sauteed with onions, mushrooms, and pepperoncini in a spicy Sicilian cream sauce, then tossed with fettuccini noodles, very tasty!
  - Regular Portion .................................................. $13.95
  - Lighter Portion .................................................. $10.95

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**Fettuccini Alfredo**
- ................................................................. $11.95
  - with chicken or bay shrimp, add .............................. $2.25
  - with blackened chicken, add .................................. $2.50

**Prim’s Calzone**
- A pizza pocket stuffed with the freshest seasonal ingredients
  - ................................................................. $11.95

**Broccoli & Radiator Alfredo**
- Freshly steamed broccoli, tossed with mushrooms, artichoke hearts, black olives, and radiatore pasta in an extra-cheesy version of our classic Alfredo sauce
  - ................................................................. $11.95
  - Lighter Portion .................................................. $9.95

**Baked Rigatoni**
- Rigatoni in pasta tossed with ricotta, mozzarella, and Primo’s marinara sauce, then baked
  - ................................................................. $10.95
  - Add Meat Sauce ................................................. $1.95
  - Lighter Portion .................................................. $9.95

**Chicken Cacciatore**
- Tender chicken breast sauteed then simmered in a rich tomato sauce with green peppers, mushrooms, and onions. Served with a side of spaghetti
  - ................................................................. $11.95
  - Lighter Portion .................................................. $9.95

**Linguine with Clam Sauce**
- Clams sauteed with olive oil, garlic, herbs, white wine
  - ................................................................. $11.95
  - Linguine with red clam sauce .................................. $11.95
  - Linguine with cream clam sauce ............................... $11.95

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**Combinations**

**Available 11 AM to Close. Served with freshly baked sourdough bread and your choice of homemade minestrone soup, pasta salad, or famous house salad. Soup and Salad add .99**

**Vegetable Fromaggio**
- Eggplant Parmesan, Broccoli, & Radiator Alfredo
  - ................................................................. $12.95

**Tony’s Favorite**
- When Tony Bennett visits Spokane, he visits Primo’s & this is what he orders:
  - Spinach, Lasagna, Fettuccini Alfredo
  - ................................................................. $15.95

**Perfect Match**
- Prim’s homemade lasagna, Chicken calabria
  - ................................................................. $12.95

**Fettuccini Manila**
- Prim’s Fettuccini Alfredo, Fresh Manila, Steamed Clams
  - ................................................................. $14.95

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“Each day we make our own sauces, dressings, and homemade minestrone soup, from the freshest ingredients. Is there any other way?”