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

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!

PRIMO’S ITALIAN RESTAURANT
509-624-9256
www.primos.com
SALADS

Lettuce Salad with fresh tomatoes, iceberg lettuce, crisp Roman endives, shaved Parmesan, romaine, fresh mozzarella, hard boiled eggs, black olives and vinaigrette (large) ......................................................... 6.95

Spinach Salad with fresh tomatoes, maple glazed walnuts, crumbled goat cheese, candied walnuts, toasted pecans and balsamic vinaigrette (large) ......................................................... 7.95

Soup and Salad Add .99

V堑TErIcE & PraNcISe PIneAPPr eNeCItmeNt, bRicOlAGE and more

Tenderloin of Veal with Roasted Seasonal Vegetables and Mushrooms ......................................................... 25.95

Prime Rib with Roasted Seasonal Vegetables and Mushrooms ........................................................................ 29.95

Vein Identiﬁed Diced Tomatoes, Fresh Mozzarella, Heirloom Butter Lettuce and Fresh Herbs ... 7.95

Panko Fried Shrimp with Creamy Tomato Sauce .................................................................................... 13.95

Pasta, Pasta, Pasta

Rigatoni Alfredo with Three Cheese and a Couple of Sauces ......................................................... 12.95

Ritâtore Alfredo with Three Cheese, Fresh Spinach, Parmesan, Mozzarella, and our Famous Alfredo Sauce ......................................................... 14.95

CHICKENPAPAROSA

Tender chicken breast sauteed with lemon, garlic, parsley and white wine ........................................................................ 14.95

CHICKENPARMESAN

Boneless chicken breast sauteed with our house marinara sauce served over linguine ........................................................................ 12.95

CHICKENMARSALA

Boneless chicken breast sauteed with shallots, beef stock, marsala wine and a dry sherry cream sauce ........................................................................ 14.95

CHICKENDIJON

Tender chicken breast sauteed in a creamy Dijon sauce with shallots and fresh herbs ........................................................................ 15.95

SAUCES

Marinara Sauce ......................................................... 3.25

Marinara Sauce with Fresh Tomatoes ......................................................... 3.25

Marinara Sauce with Fresh Tomato and Fresh Mozzarella ......................................................... 3.25

Marinara Sauce with Fresh Mozzarella and Fresh Herbs ......................................................... 3.25

Meringue Sauce ........................................................................ 3.25

Green Peppers, Mushrooms and Onions .................................................................................... 2.25

Parma Ham ........................................................................ 1.50

Gouda Cheese ........................................................................ 2.50

Finocchiona ........................................................................ 2.50

Basil ........................................................................ 2.50

Evaporated Milk ........................................................................ 2.50

Smoked Mozzarella ........................................................................ 2.50

Fresh Mozzarella ........................................................................ 2.50

Butter ........................................................................ 2.50

Oil ........................................................................ 2.50

Fine Italian Herbs ........................................................................ 2.50

Italian Favors

Roasted Garlic Mashed Potatoes .................................................................................... 6.95

Garlic Mashed Potatoes .................................................................................... 6.95

Polenta ........................................................................ 6.95

Lentil Soup ........................................................................ 6.95

Lentil Soup with Parmesan ........................................................................ 6.95

Shrimp Scampi ........................................................................ 19.95

Scampi with Shrimp Scampi ........................................................................ 19.95

Seared Scallops ........................................................................ 19.95

Seared Scallops with Gorgonzola ........................................................................ 19.95

Roasted Beets ........................................................................ 13.95

Roasted Beets with Gorgonzola ........................................................................ 13.95

Roasted Beets with Gorgonzola, Balsamic Glaze and Balsamic Reduction ........................................................................ 13.95

Roasted Beets with Gorgonzola, Truffle Oil and Balsamic Reduction ........................................................................ 13.95

Roasted Beets with Gorgonzola, Balsamic Glaze, Balsamic Reduction and Pepperoni ........................................................................ 13.95

Roasted Beets with Gorgonzola, Balsamic Glaze, Balsamic Reduction, Pepperoni and Gorgonzola ........................................................................ 13.95

Roasted Beets with Gorgonzola, Balsamic Glaze, Balsamic Reduction, Pepperoni, Gorgonzola and Balsamic Reduction ........................................................................ 13.95

Roasted Beets with Gorgonzola, Balsamic Glaze, Balsamic Reduction, Pepperoni, Gorgonzola and Balsamic Reduction and Pepperoni ........................................................................ 13.95

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Roasted Beets with Gorgonzola, Balsamic Glaze, Balsamic Reduction, Pepperoni, Gorgonzola and Balsamic Reduction and Pepperoni and Gorgonzola and Balsamic Reduction ........................................................................ 13.95

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