

## ***Congratulations on your recent engagement!***

Memorable events begin with careful planning.

The staff at La Primavera will assist you in planning each detail of your affair, from beginning to end. We will work closely with you to plan a menu that suits your taste and budget...design appropriate room arrangements...supervise final preparations...and to meet any other needs your special event requires. At La Primavera we do not charge for linens, table skirting, cutting & serving of the cake and bar services. We would be delighted to be the host for your wedding reception.

La Primavera provides complimentary champagne for the head table and a complimentary dinner for two on your anniversary.

We guarantee that your wedding day will be an event to remember.

***Now available (for an additional cost) outside patio to host ceremony, cocktail, and reception!***

## ***Choice of Two Pastas:***

**Rigatoni Alforno**- baked rigatoni with ricotta cheese in a bolognese sauce

**Rigatoni Romana**- rigatoni sautéed with sun-dried tomatoes & fresh chopped tomatoes in a light cream sauce

**Penne Primavera**- grilled chicken sautéed with broccoli, mushrooms, fresh chopped tomatoes, garlic & extra virgin olive oil or a light cream sauce

**Tortellini** with peas or broccoli in an alfredo sauce

**Meat Lasagna**

**Manicotti**

**Farfalle** in a fresh marinara sauce

**Penne Pasta** with chicken & broccoli in an alfredo sauce

**Ravioli Parmigiana**

**Stuffed Shells**

**Baked Penne**

**Vegetable Lasagna**

**Cheese Tortellini Parmigiana**

**Penne in a Vodka Sauce**

**Penne w/ Meatballs**

**Penne Pasta with Chicken or Shrimp** in a light cream sauce or a garlic olive oil sauce

**Farfalle al Salmone**- bow tie pasta with smoked salmon in a creamy pink sauce

**Linguini with Clams & Broccoli** in a garlic olive oil sauce

**Gamberi Fradiavalo**- shrimp sautéed with garlic in a spicy marinara sauce with pasta

**Gamberi Scampi**- shrimp sautéed with garlic, olive oil & white wine over pasta

**Gamberi Rosa**- Shrimp with sun-dried tomatoes & asparagus in a pink cream sauce with penne pasta

**Gamberi Alla Vodka**- shrimp & broccoli sautéed in a vodka cream sauce with penne pasta

**Shrimp & Crab Meat** -with fresh chopped tomatoes, light garlic & white wine sauce with a choice of pasta

**Pollo Tortellini**- chicken sautéed with light garlic, mushrooms & broccoli in a light marinara sauce with cheese tortellini

**Pasta Puttanesca**- choice of pasta with a light marinara sauce, garlic, capers, olives, mushrooms, tomatoes & anchovies

**Pesce Scampi**- Shrimp, broccoli & fresh chopped tomatoes in a light garlic & white wine tossed with a choice of pasta

**Penne Vitello Giardino**- fresh-cut diced veal, fresh tomatoes, light garlic, spinach & sun-dried tomatoes sautéed with penne pasta

## ***Choice of One Meat Entrée:***

**Pollo Parmigiana** - chicken breast topped with a zesty tomato sauce & mozzarella cheese

**Pollo Piccata**- chicken breast sautéed with mushrooms, asparagus in a light lemon butter sauce

**Pollo Cacciatore**- chicken breast sautéed with mushrooms, onions & green peppers in a light marinara sauce

**Pollo Marsala**- lightly sautéed chicken with mushrooms in a marsala wine sauce

**Pollo Ripieno**- chicken breast stuffed with ham and provolone cheese then a breaded crust, finished in the oven with a broccoli alfredo sauce

**TPollo Alla Crema**- chicken breast, sun-dried tomatoes, mushrooms & spinach in a cream sauce

**Vitello Parmigiana** - veal cutlet topped with a zesty marinara sauce & mozzarella cheese

**Vitello Marsala**-lightly sautéed veal medallions with mushrooms in a marsala wine sauce

**Vitello Saltinbocca** - veal scaloppini sautéed with prosciutto, spinach and sage in a lemon marsala sauce

**Vitello Rossini**- lightly sautéed veal medallions with mushrooms, prosciutto, and cheese in a cream sauce

**Vitello Menzaluna-** veal sautéed with light garlic, fresh chopped tomatoes, mushrooms, artichokes, peas, a touch of sage and white wine

**Maiale Scaloppine-** pork sautéed in an herb- breaded crust & served with julienne squash, zucchini and fresh chopped tomatoes in a marsala wine sauce

**Prime Rib**

**Roast Beef**

**Filet Mignon-** available for sit-down menu only

**Flounder scampi-** flounder sautéed with fresh chopped tomatoes, light garlic & white wine

**Sogliola Ripiena-** sole fish rolled & stuffed with scallops & crab meat served in a scampi sauce

***Buffet includes bruschetta & fresh fruit as an appetizer***

***salad & bread served to the table***

***soda, iced tea & coffee***

***Call for Pricing***

## ***Appetizers:***

Mixed cheese and crackers

Fruit dipped in chocolate

Vegetable tray

Fresh Bruschetta-thinly slice homemade Italian bread topped with fresh plum tomatoes, basil, and olive oil

Antipasto Italiano

Shrimp cocktail

Shrimp skewers

Prosciutto wrapped cantaloupe

Cozze Marinara- Mussels in a marinara sauce

Cozze Rosa-Mussels with fresh chopped tomatoes in a pink sauce Calamari fritti- Fresh calamari fried and served with

marinara sauce

Calamari marinara-fresh calamari sautéed in marinara sauce

Clams casino-Clams stuffed with Italian seasoned bread crumbs

Spiedini Di Carne or Pollo-rolled chicken or beef stuffed with Italian bread crumbs and cheese char broiled to perfection

Aragosta Creme-Lobster cream dip served with garlic toast

Shrimp and Crab dip- shrimp and crab in cream sauce served with garlic toast.

Spinach and cheese dip served with garlic toast

Involtini Di Melanzane-rolled eggplant stuffed with ricotta

cheese topped with marinara sauce and melted mozzarella cheese