

seafood entrees

SALMON PORTOFINO

Grilled Salmon with side of sautéed Spinach, Mushrooms, Broccoli & chopped Asparagus 17.0

MIXED SEAFOOD FRA- DIAVLO

Shrimp, Scallops, Clams, Mussels & Calamari Strips in zesty Fra Diavlo over Linguine 19.0

SALMON DILL

Grilled Salmon with Peas, Capers & Angel Hair in Creamy Lemon Dill Sauce 18.0

SHRIMP FETTUCCINE PESTO

Sautéed Shrimp with Fettuccine & Sun-Dried Tomatoes in Creamy Pesto 17.0

WHITE CLAMS

Chopped Clams & Linguine in Garlic Herb Clam Broth 17.0

SALMON POMODORO

Chopped Salmon & Linguine with Capers & Basil in light Tomato Sauce 17.0

veal entrees

VEAL PICCATA

Tender Veal with Bowtie, Capers & Red Onions in White Wine Lemon Garlic Butter Piccata Sauce 19.50

VEAL

SALTIMBOCCA

Melted Mozzarella over tender Veal with Penne, Prosciutto, Mushrooms & Creamy Brown Sauce 20.5

VEAL

CREAMY BASIL

Tender Veal with Penne in Creamy Basil Parmesan Sauce 20.5

combo entrees

JAMBALAYA

Shrimp, Sausage, Prosciutto & Chicken with Mushrooms & scallions in Creamy Cajun Marinara over Fettuccini 18.5

PUTTANESCA COMBO (GLUTEN-FREE & DAIRY FREE)

Shrimp & chopped Chicken in zesty Puttanesca with Capers, Olives tossed with gluten-free Penn 18.5

PASTA ROMA

Chopped Chicken & Sausage with Artichoke Hearts, Bell Peppers & Mushrooms in Marinara over Linguine 16.5

Desserts

MASCARPONE CHEESECAKE 7.5

TIRAMISU 8.5

ESPRESSO PANNA COTTA 7.5

LEMON BAR 4.5

popular catering pans

Hot Entrees' Full Pans Serve about 10 & Half Pans Serve about 5 please see previous pages for descriptions
gluten free substitution Half: 8 Full 15
very popular or suggested entrees marked by *
local delivery with prior notice - delivery fee \$35

Caesar / House Salad Half: 25 Full: 39

Pear & Strawberry Mixed Spring Salad Half: 35 Full: 65

Primavera Chopped Salad Half: 35 Full: 65

* Butternut Squash Ravioli Half: 55 Full: 99

Portabella Mushroom Ravioli Half: 55 Full: 99

Cheese Ravioli / Cheese Tortellini Half: 49 Full: 89

* Puttanesca with Penne Half: 45 Full: 79

Fettuccine Walnuts & Broccoli Half: 45 Full: 79

Sautéed Veggie Half: 45 Full: 79

* Meatball with Penne or Linguine Half: 55 Full: 99

Bolognese with Rigatoni or Linguine Half: 55 Full: 99

* Beef Ravioli Half: 59 Full: 109

* Chicken Pesto Gorgonzola Half: 55 Full: 99

Chicken Piccata W. Chopped Chicken Half: 55 Full: 99

Chicken Rigatoni Half: 55 Full: 99

Chicken Alfredo Half: 49 Full: 89

Chicken Parmesan with Penne Half: 65 Full: 119

Chicken Saltimbocca w. Chopped Chk Half: 65 Full: 119

Shrimp Ravioli Half: 59 Full: 109

Mixed Seafood Fra-Diavlo Half: 84 Full: 152

* Salmon Dill with Bowtie Half: 79 Full: 144

Salmon Portofino / Salmon Fresca Half: 75 Full: 136

Salmon Pomodoro with Penne Half: 75 Full: 136

Shrimp Pesto Half: 75 Full: 136

Shrimp & Chicken Puttanesca - GF Half: 82 Full: 148

* Pasta Jambalaya Half: 82 Full: 148



PRIMAVERA
RISTORANTE

Take-out & Catering Menu

925.830.9500

3124 Crow Canyon Place
San Ramon, CA 94583

web: primavera.me

cold antipasti

CAPONATA BREAD DIPPING SAUCE

Our signature bread dipping sauce. Eggplant, Sun-dried Tomatoes, Parmesan, Capers, Basil & ...
Half Pint 5.5 Full Pint 11.0

CAPRESE AVOCADO ANTIPASTO

Caprese Avocado Antipasto Fresh Mozzarella, Tomatoes & Avocado with Lemon Vinaigrette Pesto 11.0

SMOKED SALMON ANTIPASTO

Smoked Salmon, fresh Mozzarella, Capers, Tomatoes & Red Onions, Dill & Lemon Juice & Vinaigrette Dressing 13.0

PROSCIUTTO ANTIPASTO

Prosciutto, fresh Mozzarella, Tomatoes, Red Onions & Vinaigrette Dressing 13.0

soup & salads

SOUP OF THE DAY 5.5

STARTER CAESAR SALAD

Romaine, Shaved Parmesan, Rosemary Croutons & Garlic Anchovy Caesar Dressing
Starter 5.5 Full 10.0

STARTER SPINACH SALAD

Spinach, Bacon, Mushrooms, Red Onions & Vinaigrette Dressing
Starter 6.50 Full 12.0

STARTER HOUSE SALAD

Romaine, Cucumbers, Mushrooms, Carrots, Red Onions & Vinaigrette Dressing
Starter 5.50 Full 10.0

PEAR & STRAWBERRY MIXED SPRING

Mixed Spring, Pecans, Pear, Strawberries & Gorgonzola with Balsamic Dressing 12.5

PRIMAVERA CHOPPED

Romaine, Artichoke Hearts, Avocado, Walnuts, Tomatoes, Red Onions & Gorgonzola in Vinaigrette Dressing 12.5

hot antipasti

CALAMARI ANTIPASTO

Calamari Steak & Piccata Sauce over Mixed Spring 12.5

MEATBALL ANTIPASTO

Beef & Pork Meatballs & Mozzarella in zesty Marinara 11.5

CLAMS ANTIPASTO

Manila Clams & a blend of Clam Broth with White Wine, Herbs & Lemon Juice 14.0

MUSSELS ANTIPASTO

New Zealand Mussels & Creamy Lemon Sauce 12.5

entrée salads

GRILLED SALMON FRESCA

Grilled Salmon, Marinated Artichoke Hearts, Fennel, Tomatoes, Avocado, Cucumbers, Red Onions, Cilantro & Lemon Juice 16.5

BLACKENED SALMON CAESAR

Oven baked Blackened Salmon with Caesar Salad 16.5

HOT SEAFOOD DIJON SALAD

Shrimp & Scallops over Spinach with made to order hot White Wine Lemon Dijon Dressing 17.5

TROPICAL SHRIMP ARUGULA

Shrimp, Mango, Papaya, Cantaloupe, Avocado & Fennel over Arugula with Lemon Juice & Olive Oil 17.5

MEDITERRANEAN BLACKENED CHICKEN

Blackened Chicken Breast, Romaine, Olives, Tomatoes, Cucumbers, Onions & Gorgonzola in Vinaigrette Dressing 13.5

CHICKEN CRANBERRY ARUGULA

Chopped Grilled Chicken, Arugula, Apple, Walnuts, Gorgonzola & dried Cranberries in Cranberry Vinaigrette Dressing 13.5

CHICKEN BALSAMICO

Grilled Chicken, Mixed Spring, Tomatoes & Balsamic Dressing 12.5

sandwiches

On Grano Duro Bread served with Side House or Side Caesar Salad.
Available till 3:00PM

CHICKEN AVOCADO SANDWICH

Grilled Chicken, Avocado, Tomatoes, Red Onions & Smoked Mozzarella 12.5

MEATBALL SANDWICH

Beef & Pork Meatballs, Marinara, Basil & Smoked Mozzarella 12.5

classics

CARBONARA

Creamy Egg Yolk Sauce, Prosciutto, Bacon & Scallions Fettuccine 15.0

LINGUINE BOLOGNESE

Beef Meat Sauce & Marinara over Linguine 15.5

LINGUINE MEATBALL

Beef & Pork Meatballs with Mushrooms in Marinara over Linguine 15.5

FETTUCCINE WALNUTS

Walnuts, Broccoli, Garlic & Parmesan with Fettuccine 13.5

PENNE PUTTANESCA

Zesty Marinara, Capers & Olives with Penne 12.5

AL FIRENZE

Prosciutto & Bacon with Linguine in White Wine Mushroom Herb Sauce & Parmesan 15.0

ravioli tortellini gnocchi

BUTTERNUT SQUASH RAVIOLI

in Creamy Spinach Florentine Sauce & touch of Marinara 15.5

CHEESE TORTELLINI

with Prosciutto, Peas & Mushrooms in Creamy Parmesan Sauce 14.5

CHEESE RAVIOLI

in Creamy Marinara sprinkled with Ground Hazelnuts 14.5

BEEF RAVIOLI

with Mushrooms in Creamy Marinara 17.5

PORTABELLA RAVIOLI

in Creamy Porcini Mushroom Sauce 16.5

SHRIMP RAVIOLI

in Creamy Lemon Dill Herb Sauce with Capers & Diced tomatoes 17.5

GNOCCHI

Potato Dumplings, Mushrooms & Basil in Creamy Sun-Dried Tomato Sauce 14.5

chicken entrees

CHICKEN PICCATA

Filets of Chicken with Bowtie, Capers & Red Onions in White Wine Lemon Garlic Butter Piccata Sauce 15.5

CHICKEN PARMESAN

Breaded Chicken layered with Mozzarella over Angel-Hair & Marinara 15.5

CHICKEN PESTO GORGONZOLA

Chopped Chicken with Rigatoni, Mushrooms, Sun-Dried & diced Tomatoes in Creamy Pesto Gorgonzola Sauce 15.5

CHICKEN SALTIMBOCCA

Filets of Chicken layered with Mozzarella with Penne, Prosciutto, Mushrooms & Creamy Brown Sauce 16.0

CHICKEN RIGATONI

Chopped Chicken in Creamy Spinach Marinara with Rigatoni 15.0

CHICKEN AL POMODORO

Chopped Chicken & Linguine with Basil in light Tomato Sauce 14.5

CHICKEN LEONARDO

Chopped Chicken, Artichoke-Hearts, Spinach, Basil & Sundried Tomatoes with Fettuccini in White Wine finished with Parmesan 15.5

CHICKEN RISOTTO DIJON

Chopped Chicken with Risotto & Mushrooms in Creamy Lemon Dijon Dill Sauce 15.5