

## 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](http://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.  
Avaialble 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