PACKAGE #1 - \$23.95

• Mixed green salad with colucci salad dressing, and homemade bread.

ENTREE SELECTIONS

Maryland Crab Cakes - Primo Ristorante version of a Maryland classic, made with crabmeat sautéed till golden brown. Served over Fettuccini Alfredo.

Chicken Parmigiana - Lightly breaded chicken breast baked with fresh basil marinara and mozzarella cheese, served on a bed of spaghetti.

Lasagna Bolognese - Homemade pasta lovingly layered with meat sauce, mozzarella and parmigiana cheese, baked in a fresh basil marinara.

DESSERT

- Assorted selection of cakes and pies.
- Coffee, hot tea, iced tea, and soda is included.

PACKAGE #2 - \$26.95

• Mixed green salad with colucci salad dressing, and homemade Bread.

ENTREE SELECTIONS

Stuffed Chicken Breast - Tender chicken breast stuffed with fresh mushrooms, Italian sausage and Almonds. Accompanied by Parmesan Morney sauce over Fettuccini Alfredo.

Prime Rib - Prime rib seasoned with specialty herbs and spices then grilled slowly until juicy and tender. Paired with garlic roasted potato, and rosemary au jus.

Grilled Halibut - Flaky halibut lightly seasoned & grilled. Presented With Fresh basil garlic salsa & savory herbed garlic roasted potato.

DESSERT

- Assorted selection of cakes and pies.
- Coffee, hot tea, iced tea, and soda is included.

^{*}The price per person is \$23.95 plus Service & Tax charges for Room Rental are applied

^{*}The price per person is \$26.95 plus Service & Tax Additional charges for Room Rental are applied

PACKAGE #3 - \$33.95

Mixed green salad with colucci salad dressing, and homemade bread.

ENTREE SELECTIONS

Baked Salmon - Grill blackened Atlantic salmon topped with a lemon saffron sweet butter.

Filet Mignon - Pan seared six ounce Angus Filet served with a pancetta, Portobello mushroom demi glaze sauce, and Brick oven Roasted Potatoes.

Grilled Chicken Breast - Garlic grilled boneless chicken breast tossed with sautéed plum tomatoes, shallots, and basil on a bed of spaghetti. Topped with Asiago cheese.

DESSERT

- Assorted selection of cakes and pies.
- Coffee, hot tea, iced tea, and soda is included.

*The price per person is \$33.95 plus Service & Tax Additional charges for Room Rental are applied

PACKAGE #4 - \$36.50

- Antipasto salad with colucci salad dressing.
- A Vegetable and a Starch. Homemade Bread and Herb, oil dip.

ENTREE SELECTIONS

Filet and Shrimp Scampi - Bacon-wrapped petite filet mignon smothered with sautéed mushrooms, and gulf shrimp sautéed with garlic and white wine. Served on a bed of angel hair pasta.

Top Sirloin and Chicken Marsala - Certified Black Angus top sirloin charbroiled and paired with medallions of chicken sautéed in a rich Marsala reduction. Served with smashed roasted garlic potato.

Surf and Turf - Filet mignon accompanied with Chianti sauce and wild mushroom, and a Lobster tail topped with garlic and lemon sauce.

DESSERT

Assorted selection of cakes and pies.

• Coffee, hot tea, iced tea, and soda is included.

*The price per person is \$36.50 plus Service & Tax Additional charges for Room Rental are applied

PIZZA PARTY #1 - \$19.95

- Primo! Salad Made with our Famous Dressing
- Homemade Bread Fresh out of the oven
- Margarita Pizzas Choice of Two Toppings
- · Coffee & Soda

PIZZA PARTY #2 - \$21.95

- Primo! Salad Made with our Famous Dressing
- Pasta with Marinara or Bolognese Sauce
- Margarita Pizzas Choice of Two Toppings
- · Coffee & Soda

PIZZA PARTY #3 - \$31.95

- Primo! Salad Made with our Famous Dressing
- Pasta with Marinara or Bolognese Sauce
- Margarita Pizzas Choice of Two Toppings
- Draught Beer & House Wine
- Coffee & Soda

Call or email for our special catering prices and to find the menu and services that are just right for you. 941-359-3690 | afaf@primo-ristorante.com | 8076 N. Tamiami Trl Sarasota, FL 34243

^{*}Unlimited for Two Hours \$19.95 per person

^{*}Unlimited for Two Hours \$21.95 per person

^{*}Unlimited for Two Hours \$31.95 per person