



Details

As a neighborhood restaurant, one of our greatest honors is being part of your celebrations and gatherings. As is case each year, we take December 24th off to be with our families, but we still want to be part of your celebration. Consider letting us prepare lasagna, penne & 4 cheese, a salad or tiramisu to finish at your home and serve just like you were in the restaurant. Visit our webpage <http://www.primochattanooga.com/take-and-bake> for details and pricing. To place and order, E-mail Josh at josh@primochattanooga.com or call us at 423.602.5555 and let us be part of your holiday.

APERTIVO/SNACKS/ANTIPASTI

- Olives · \$5/4 oz. · \$20/pint · \$40/quart
house blend of marinated olives
- Antipasti Platters · \$4/1.5 oz. serving
(minimum 6 servings)
served with crostini, housemade jam, pickled vegetables, roasted garlic

Ask about seasonal Hor d’oeuvre selections

INSALATA/GARDEN

- Caesar Salad, Anchovy & Parmesan
\$5/individual serving
\$25/half pan (6-8 servings)
\$50/full pan (16 – 20 servings)
chopped romaine hearts, focaccia croutons, housemade anchovy dressing, grated grana padano cheese
- Café Salad, Pecorino, Chianti Vinaigrette
\$5/individual serving
\$25/half pan (6-8 servings)
\$50/full pan (16 – 20 servings)
mixed organic lettuces, sliced radish, cherry tomato, red wine vinaigrette, grated pecorino romano cheese
- Arugula, Ricotta Salata, Aged Balsamic
\$8/individual serving
\$40/half pan (6-8 servings)
\$80/full pan (16 – 20 servings)
baby arugula, cherry tomatoes, aged balsamic vinaigrette, shaved ricotta salata (aged, firm sheep’s cheese)



PASTA/GRAINS

- Lasagna Bolognese, Spinach Pasta
\$15/individual serving
\$60/half pan (8-10 servings)
\$120/full pan (16 – 20 servings)
bolognese sauce (veal, pork, beef), housemade spinach pasta, housemade mozzarella, marinara, bechamel
- Baked Penne & 4 Cheeses
\$12/individual serving
\$50/half pan (8-10 servings)
\$100/full pan (16 – 20 servings)
penne baked with house mozzarella, fontina, grana padano cheeses, topped with pecorino romano
- Eggplant Parmesean
\$15/individual serving
\$50/half pan (8-10 servings)
\$100/full pan (16-20 servings)
roasted eggplant, mozzarella cheese, marinara, layered and served with parmesan cheese

DESSERT

- Tiramisu
\$50 / half pan (8-10 servings)
\$100 / full pan (16-20 servings)
house ladyfingers, marscapone, espresso liqueur, dark chocolate and espresso shavings