



PRIVATE DINING & EVENTS

CONTACT:

For private dining information, to book an event or to place a catering inquiry:

Call: 423-498-1300

E-Mail: gene@primochattanooga.com



INTRODUCTION

Featuring the same classic, American-Italian menu, warm service and lively communal environment as the original Il Primo Northshore, Il Primo Cambridge is the perfect place for gatherings of friends, family and associates.

Il Primo Cambridge is pleased to offer one-third of its tables for reservations, leaving the remaining two-thirds of the tables for guests to simply walk-in. Included in the reservation area of the restaurant is a semi-private area with seating for up to 32 guests.

PRIVATE DINING AT IL PRIMO CAMBRIDGE



The private dining area at Il Primo Cambridge is separated from the main dining room with large velvet curtains that provide complete visual separation and partial acoustic separation. This area includes a large, soundproof window into our kitchen, animating the area with the bustle of our culinary staff. It can accommodate seating up to 32 guests at three separate tables or up to 20 guests at a central banquet table.

This area of the restaurant may be reserved for the evening for a food and beverage minimum. All food and beverage purchases are applied towards the minimum, with any remaining balance charged as a room charge.

Food & Beverage Minimum:

Monday – Thursday: \$800

Friday - Saturday: \$1200

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seating for 20 guests at a single “board” table



seating for up to 32 guests at 3 separate tables

**APERTIVO/SNACKS/ANTIPASTI
(PRICED PER PIECE)**

Antipasti - 4

Assorted specialty cured meats and cheeses, crostini, jam & giardiniera

Caprese Skewers - 2

Heirloom cherry tomato, housemade mozzarella, torn basil, balsamic reduction

2 oz Barton Creek Meatball Skewers - 2

Individual 2 oz Serving, Bamboo Fork

Crostini: Strawberry Preserve, Ubriaco del Piave,
Aged Balsamic – 1.5

Garlic Rubbed Crostini, Housemade Strawberry Jam, Shaved Ubriaco del Piave

Crostini: Cannellini Bean, Parmesan, Aged Balsamic - 1.5

Garlic Rubbed Crostini, Housemade Cannellini Bean Dip, Shaved Grana Padano, Arugula & Balsamic

Prosciutto Wrapped Diver Scallops - 3.5

Large Prosciutto Wrapped Scallops, Skewer, Arugula Garnish



SEATED DINNER MENU A: \$28 PER PERSON

APERTIVO/SNACKS*

Olives

Baked Feta & Spicy Marinara, Garlic Crostini

INSALATA/GARDEN

Café Salad

Caesar Salad, Focaccia Crouton, Parmesan, Anchovy

Soup

PASTA/GRAINS & SECONDI/MAIN PLATES

Baked Penne & 4 Cheeses

Chicken Picatta & Polenta

Dry Aged Meatballs & Spaghetti Marinara

Ricotta Cavatelli, Seasonal Vegetables & Pecorino

DESSERT

Tiramisu

Cannoli

*Apertivo/Snacks are served for the table to share when seated.
Each item serves up to four guests. Additional items may be ordered ahead of time or at the time of the event.

All Seated Dinner Menus include:

Sweet & Unsweet Tea, Regular/Decaffeinated Chazz Coffee,
Coke Products

SEATED DINNER MENU B: \$40 PER PERSON

APERTIVO/SNACKS*

Burrata, Blistered Tomatoes, Garlic Crostini

Fritto Misto, Marinara & Aioli

INSALATA/GARDEN

Café Salad

Caesar Salad, Focaccia Crouton, Parmesan, Anchovy

Soup

PASTA/GRAINS & SECONDI/MAIN PLATES

Lasagna Bolognese

Risotto & Sea Scallops

Chicken Picatta & Polenta

Faroe Island Salmon, Dill Cream & Spaghetti Squash

Grilled 8oz Beef Filet & Roasted Broccoli

Ricotta Cavatelli, Seasonal Vegetables & Pecorino

DESSERT

Tiramisu

Cannoli

Limoncello Pie

*Apertivo/Snacks are served for the table to share when seated.
Each item serves up to four guests. Additional items may be ordered ahead of time or at the time of the event.

All Seated Dinner Menus include:

Sweet & Unsweet Tea, Regular/Decaffeinated Chazz Coffee,
Coke Products

PRIVATE DINING AGREEMENT

- For your benefit, all private dining room reservations require a signed agreement between Il Primo and a party representative.
- Within twenty-four hours of your private dining inquiry, an Il Primo representative will present you with a tentative agreement for your review and signature.
- A deposit is required to reserve a private dining room.
- Guaranteed number of guests is required 48 hours prior to party date.
- A valid credit card number is required with the signed contract as payment for the party. On-site credit cards may be substituted for the on-file card number.
- 22% Gratuity is included for service staff
- Tennessee State Sales tax is 9.25%
- All liquor and wine purchases include 15% state tax.

