



Merry Christmas

'Buon Natale'

PRIMO

ITALIAN RESTAURANT

Tempt your tastebuds
with our festive
menus...

Festive Opening Hours: Tuesday - Saturday: 12noon - 22:00 & Sundays: 12noon - 21:00
01484 533 033 • www.primo-restaurant.co.uk • 10 Viaduct Street, Huddersfield, HD1 5DL

Starters

SOUP OF THE DAY (V)

Please ask your server

POLLO IN SALSA AGRODOLCE

Breaded chicken in a spicy barbecue sauce served with crisp lettuce leaves & a sweet chilli sauce

BRUSCHETTA (V)

Home made Italian herb bread flavoured with garlic, fresh tomatoes, red onion, oregano & virgin olive oil

MOZZARELLA (V)

Deep fried mozzarella coated in breadcrumbs. Served with tomatoes & basil salsa

PRAWN COCKTAIL

Chilled prawns in mayonnaise, cocktail sauce, served on a bed of crisp lettuce

GARLIC MUSHROOMS (V)

Button mushrooms with a garlic & chinzano wine in a cream sauce

HOMEMADE CHICKEN LIVER PÂTÉ

Smooth chicken liver pâté flamed with brandy & port, served with orange & cranberry confit & toast

Main Dishes

LASAGNE AL FORNO

Layers of pasta, minced beef, tomato & cheese sauce

PENNE ARRABIATA

Penne pasta with spicy Italian sausage, chillies, red onion, garlic, tomato sauce & finished with herbs

POLLO DIAVOLA

Pan fried chicken breast served with Napoli sauce & fresh chilli

PETTO DI POLLO FUNGHETTO

Pan fried chicken breast in a creamy mushroom & white wine sauce with a touch of garlic & grain mustard

COD ALLA PIZZAIOLA

Cod fillet in a rich tomato sauce with garlic, capers, cherry tomatoes & fresh basil

RUMP STEAK

Cooked to your liking & served with your choice of peppercorn or diane sauce

CANNELLONI (V)

Pasta tubes filled with spinach, ricotta cheese & nutmeg served with a rich tomato sauce

TURKEY

Turkey with all the trimmings

PRIMO

ITALIAN RESTAURANT

LUNCH & EARLY BIRD MENU

SERVED

1ST - 31ST DECEMBER

12^{NOON} - 5.00^{PM}

2 COURSES £13.95
OR 3 COURSES £16.95

All main dishes are served with your choice of chips or seasonal veg.

Starters

MINISTRONE SOUP (V)

FORMAGGIO DI CAPRA AL FORNO

Goat's cheese wrap in a fillo pastry & honey glazed, finished with an apple & pear chutney

POLPETTE DI CARNE

Oven baked meatballs in a tomato sauce served with herb toast & parmesan shavings, drizzled with basil oil

MELANZANE ALLA PARMIGIANA

Layers of sliced aubergine, fresh tomato sauce, mozzarella cheese & fresh basil served on a bed of rocket topped with parmesan cheese

INSALATA DI PESCE

A seafood platter of calamari, prawns, mussels & octopus served with lemon, garlic, celery & virgin olive oil

Desserts

CHEESECAKE, TIRAMISU OR CHRISTMAS PUDDING



£24.00
per
head

Main Dishes

BRANZINO AL FORNO

Fillet of seabass with julienne shallots, mushrooms, cherry tomatoes & baby prawns served with a creamy sauce

SIRLION STEAK

Served with pink peppercorn sauce & finished with a parma ham rosette

POLLO ROMANA

Pan fried chicken breast cooked with fresh chilli, pepperoni sausage & butterflied king prawns, finished with a creamy tomato sauce

PANCETTA DI MAIALE ARROSTO

Roast belly pork with crunchy crackling & homemade gravy on a bed of mash

TACHINO NATALIZIO

Turkey with all the trimmings

RAVIOLI RICOTTA SPINACI (V)

Tossed with char-grilled vegetables in a creamy sauce with basil

All main dishes are accompanied with potatoes & seasonal veg. Pre-orders required & £5.00 per head deposit 10 days prior to booking. Please note all dishes are prepared in an environment where traces of nuts are present. Please let us know when booking if you or any of your party have any allergies.

Champagne on arrival

Starters

ZUPPA DELLA CASA

Broccoli soup served with warm herb croutons

FORMAGGIO DI CAPRA AL FORNO

Goat's cheese wrap in fillo pastry & honey glazed. Finished with an apple & pear chutney

POLPETTE DI CARNE

Oven baked meatballs in a tomato sauce served with herb toast & parmesan shavings, drizzled with basil oil

MELANZANE ALLA PARMIGIANA

Layers of sliced aubergine, fresh tomato sauce, mozzarella cheese & fresh basil served on a bed of rocket topped with parmesan cheese

INSALATA DI PESCE

A seafood platter of calamari, prawns, mussels & octopus served with lemon, garlic, celery & virgin olive oil

Desserts

CHEESECAKE, TIRAMISU OR CHRISTMAS PUDDING

All main dishes are accompanied with potatoes & seasonal veg. Children aged 12 & under. Pre-orders required & £10.00 per head deposit 14 days prior to booking.

**Adults
£40.00**

Lemon sorbet A sharp & refreshing lemon sorbet between courses to refresh your palate

Main Dishes

BRANZINO AL FORNO

Fillet of seabass with julienne shallots, mushrooms, cherry tomatoes & baby prawns served with a creamy sauce

SIRLOIN STEAK

Sirloin diane served with vegetables

POLLO ROMANA

Pan fried chicken breast cooked with fresh chilli, pepperoni sausage & butterflied king prawns, finished with a creamy tomato sauce

PANCETTA DI MAIALE ARROSTO

Roast belly pork with crunchy crackling & homemade gravy on a bed of mash

TACHINO NATALIZIO

Turkey with all the trimmings

RAVIOLI RICOTTA SPINACI (V)

Tossed with char-grilled vegetables in a creamy sauce with basil

**Kids*
£19.95**

CHRISTMAS DAY MENU