



Private Events at Primo





Rocco's Room

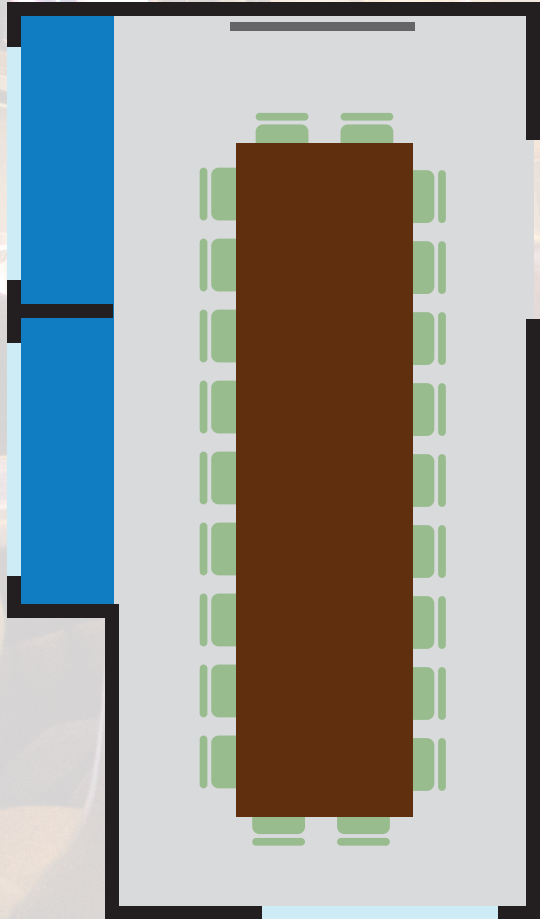
We love to entertain.
It's our heritage.

Rocco's Room // a private dining room bathed in bright light by day offers special seasonal food & drink menus and personalized service streamlined to meet your private event needs. The secluded space is easily transformed for large group gatherings, festive holiday meals, and intimate personal parties with table and banquet seating accommodating up to thirty-five guests. Fully tech-equipped and conference ready, Rocco's Room can be reserved and custom-configured for multi-uses from board meetings to VIP events and political soirées to man-cave-style game nights.

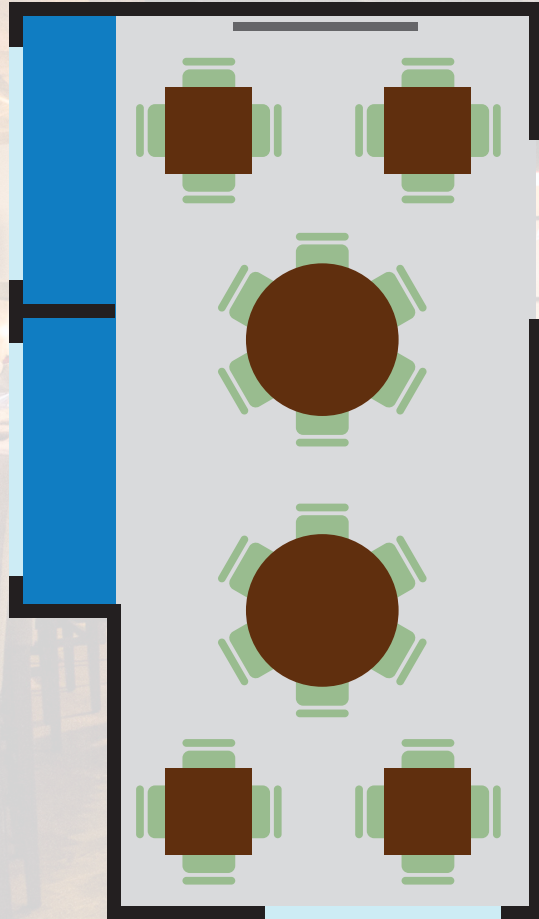
Rocco's Room



Rocco's Room



formal banquet layout



casual social layout

Dimensions	20' X 35'
Amenities	Two banquettes Tables: square, rectangle, or round 2-tops and 4-tops Dry bar
A/V Equipment	90" HDTV Direct laptop connections Wi-Fi available

Main Dining Room // discovered at the base of the Palos Verdes Peninsula where Torrance meets Rolling Hills Estates, Primo Italia can best be characterized by three words: authentic Italian cuisine in the comfort of what we have crafted to feel like home, adorned with memories & pictures of our Italian heritage on the walls. Handcrafted cocktails, the best varietals from the world's great wine capitals, and a versatile selection of private room and priority table, booth, banquette, bar, and lounge seating with a finely tuned 21st-century vibe. The Proprietor's Table, a private booth crafted in true luxury style, seats up to twelve with a view of the open kitchen and allure of flames and flavors emanating from the wood-fired oven. The guests-favored circular Sun Table seats six to eight. Proscenium Preferred booths provide VIP seating for parties of six to eight, and the entire room may be rented for special events.



La Cucina Del Nonno // A very intimate, special room designed to take you back to Tuscany. Inspired by a beautiful family-owned cottage in the Montepulciano region, this room is perfect for parties of 14 and under, and boasts a completely private room with a private bar. Perfect for birthdays, business dinners, and family events. Audio-video is available in this room as well for presentations.





\$55 Per Person Menu

SALAD

Insalata di Parma

Mixed greens, crispy prosciutto di parma, candied walnuts, strawberries, asparagus with pomegranate dressing

PRIMI

Primo Lasagna

Italian homemade lasagna, veal & pork ragu, bechamel sauce & Parmegiano Reggiano, baked in a wood-fired oven
or

Bucatini Alla Gricia

housemade bucatini, guanciale, pecorino romano, cracked pepper, extra virgin olive oil
or

Eggplant Parmigiana

traditional eggplant parmigiana, organic eggplant, 24-month aged parmigiana, fresh mozzarella

DESSERT

Homemade Gelato



\$75 Per Person Menu

SALAD

Insalata di Parma

Mixed greens, crispy prosciutto di parma, candied walnuts, strawberries, asparagus with pomegranate dressing

ENTRÉE

Fileto di Manzo

Pan-seared beef tenderloin served with baby carrots, yukon potato puree, finished with green peppercorn sauce

or

Filet Branzino

Pan-seared branzino filet in white wine and shallots, served with mashed potatoes and vegetables

or

Pollo alla Parmigiana

Lightly pounded chicken breast, breaded and fried, served with broccolini and roasted potatoes

DESSERT

Homemade Gelato

Gracé's Menu



\$95 Per Person Menu

SALAD

Artichoke Salad

Heirloom tomatoes, basil, artichoke, pecorino toscano cheese, balsamic

PRIMI

Tagliatelle alla Bolognese

Traditional bolognese sauce made with veal and pork, tossed with house tagliatelle pasta

or

Rigatoni Tomato Sauce

Rigatoni pasta with traditional tomato sauce

ENTRÉE

Fileto di Manzo

Pan-seared beef tenderloin served with baby carrots, yukon potato puree, finished with green peppercorn sauce

or

Filet Branzino

Pan-seared branzino filet in white wine and shallots, served with mashed potatoes and vegetables

or

Pollo alla Parmigiana

Lightly pounded chicken breast, breaded & fried, served with broccolini and roasted potatoes

or

Eggplant Parmigiana

Traditional eggplant parmigiana, organic eggplant, 24-month aged parmigiana, fresh mozzarella

DESSERT

Tiramisu *or* **Homemade Gelato**



\$145 Per Person Menu

SALAD

Gnocchi Romano

Soft semolina gnocchi with gorgonzola sauce

or

Carciofi

Sliced heirloom tomatoes, basil, artichoke, pecorino toscano cheese, balsamic dressing

PRIMI

Tagliatelle alla Bolognese

Traditional bolognese sauce made with veal and pork, tossed with house tagliatelle pasta

or

Risotto con Porcini

Carnaroli rice with porcini mushrooms, garlic oil, veggie stock, parsley, parmesan cheese, touch of butter

ENTRÉE

Fileto di Manzo

Pan-seared beef tenderloin served with baby carrots, yukon potato puree, finished with green peppercorn sauce

or

Filet Branzino

Pan-seared branzino filet in white wine and shallots, served with mashed potatoes and vegetables

or

Pollo alla Parmigiana

Lightly pounded chicken breast, breaded & fried, served with broccolini and roasted potatoes

or

Eggplant Parmigiana

Traditional eggplant parmigiana, organic eggplant, 24-month aged parmigiana, fresh mozzarella

DESSERT

Tiramisu *or* **Homemade Gelato**



grazie

*for private event inquiries
contact Grace Giovannetti*

hillside village 24590 hawthorne blvd torrance ca 90505
(310) 378-4288 | Grace@eatprimo.com

WWW.EATPRIMO.COM