

# Primavera Restaurant

When in Rome, dine like the Romans! And here at Caesars Mountain Empire, what better place than the Primavera restaurant, where guests enjoy authentic Northern Italian cuisine in a casual, yet elegant setting.

A longtime favorite of locals and visitors alike, Primavera has recently moved from its familiar location alongside Caesars Spa & Fitness Center. Now situated downstairs on the casino level, Primavera is comfortably accessible – close to all the non-stop gaming action. Although the location has changed, the wonderful things you’ve come to expect from Primavera remain. Diners will find the same variety of appealing entrees, rich sauces, extravagant desserts and attentive, friendly service.

While continuing to focus on freshly-prepared foods typical of the Tuscany region of Italy, the distinctive, yet affordable menu has been expanded to include some special new offerings. You might want to try tantalizing appetizers like Frito Misto – crispy golden-fried Calamari and Shrimp with Aioli or Marinara sauce, or Executive Chef Bernard DeGrassi’s favorite – Stuffed Portabella Mushrooms.

Health-conscious guests will appreciate the expanded selection of guilt-free grilled entrees such as Grilled Double Pork Chops or Lemon-Grilled Salmon. Longtime fans will be happy to see that a full array of Primavera’s traditional cooked-to-order favorites remain, including Veal Marsala, Chicken Piccata and its signature house-made Fennel Sausage Stuffed Lasagna.

Maitre `d Diane Dominguez, who holds a degree from the prestigious Master Sommelier Program, brings to Primavera her extensive knowledge of wines. She takes pride in a highly-educated staff, trained to provide not only excellent service, but knowledgeable advice on food and wine pairings as well. Primavera’s well-balanced wine list, winner since 1991 of Wine Spectator Magazine’s Best of Award of Excellence, offers over 50 wines by the glass. A selection of wine flights is also available, allowing guests to sample, then select, the perfect wine to accompany their chosen entrees.

Rounding out Primavera’s menu are distinctive soups, inventive salads, complementary side dishes and decadent desserts. Adventurous diners might try the Mount Vesuvius – a volcano-shaped creation made from homemade cappuccino ice cream wrapped in rich chocolate cake. Flamed tableside with brandy and secret spices, it literally erupts, making a spectacular finish to any meal.

Primavera is open for dinner Tuesday through Sunday evenings from 6 to 10 p.m., and for lunch on Saturdays and Sundays from noon until 3 p.m. Reservations are recommended. Call Guest Services at Extension 7700 to reserve your own unforgettable Northern Italian dining experience.