Prima
RISTORANTE ITALIANO
SINCE 1985

Welcome to Prima, a family-run Italian restaurant in the heart of Ripon, serving authentic Italian food since 1985.

Our passion has always been simple - to bring the true flavours of Italy to our guests, using the finest ingredients, traditional recipes and a warm, friendly atmosphere.

Whether you are joining us for a special occasion or a relaxed meal, we hope you feel at home.

Pietro and the Prima Team

Call us on **01765 602 034** or join us on social media...

Review us on Google

Please share your experience by scanning the QR code and leaving a review

Food allergen information: PLEASE NOTE

It is the customers responsibility to inform us of any allergies. Most dishes can be altered to accommodate your allergy needs, however, we do not have the capacity to guarantee specific meals for those with a specific food allergy or serious dietary restriction.

Prima Pizzeria does not assume any liability for adverse reactions to food consumed or items one may come into contact with, while eating in the restaurant.

All dishes are prepared in a kitchen where nuts, gluten, dairy, eggs, shellfish, mustard & celery are present.

All our food is freshly prepared.
Please allow extra time during busy periods, as we cook everything to order.

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MENU

prima-ripon.co.uk

Nibbles to Share

Olives & Bread VG G — 7
A bowl of olives served with bread

Bruschetta al Pomodoro Confit VG G — 8
Sweet tomato confit on crisp bruschetta

Bruschetta 'Nduja e Burrata GD — 9
Bruschetta topped with spicy 'nduja & silky burrata cream

Garlic Bread Pomodoro VG G — 9
Freshly baked garlic bread topped with tomato

Garlic Bread Mozzarella V GD — 10
Freshly baked garlic bread topped with melted mozzarella

Tagliere Prima - *for Two* GDSE — 36
A sharing platter of king prawns, calamari, lamb skewers & involtini, accompanied by burrata cream & focaccia

Starters

Arancini ai Porcini V DE — 9
Golden porcini mushroom arancini with burrata cream & peppery rocket

Calamari Fritti DE — 10
Fried baby squid served with lemon mayonnaise

Grilled King Prawns GDS — 12.5
Grilled king prawns with fragrant mint, lemon, rosemary & chilli butter, served with focaccia

Polpette della Casa GDSE — 10
Homemade meatballs with burrata cream & focaccia

Marinated Lamb Skewers G — 11
Marinated lamb skewers with grilled red pepper sauce & focaccia

Burrata, Confit Tomato & Toasted Almonds DN — 10
Creamy burrata with confit cherry tomatoes, rocket & toasted almonds

Parma ham — +2.5

King Scallops, Pancetta & Caponata — 14
Pan-fried king scallops with pancetta & rustic caponata

Involtini di Pasta Fillo GDE — 10
Golden filo parcels filled with asparagus, mature Cheddar & Parma ham, served with grilled red pepper sauce & dressed rocket

Parmigiana di Melanzane V D — 10
Layers of aubergine baked with mozzarella, basil & Parmesan

Home-made Fresh Pasta

Spaghetti alla Bolognese GC — 14
Spaghetti with our rich beef & pork ragù, slow-cooked for eight hours

Rigatoni Sud GD — 15
Rigatoni with chicken, Italian pancetta, onion, red peppers & mushrooms, finished with chilli, parsley & Parmesan

Rigatoni Vegetariana VG CG — 13.5
Rigatoni with courgette, aubergine, mushrooms, red peppers & cherry tomatoes, with a gentle hint of chilli

Lasagne al Forno GDCE — 15
Fresh pasta layered with our slow-cooked Bolognese, creamy béchamel & Parmesan, baked until golden

Spaghetti alla Pescatora CGS — 19
Spaghetti with king prawns, tender baby squid, mussels & clams, cherry tomatoes & a hint of chilli

Rigatoni con Funghi e Salsiccia CGD — 16
Rigatoni with Italian sausage & earthy porcini mushrooms in a Parmesan sauce with a touch of cream

Spaghetti alle Polpette GDCE — 17
Spaghetti with our homemade beef, pork & Parmesan meatballs, slow-cooked in a rich tomato sauce

Rigatoni con Bistecca CGD — 18
Rigatoni with tender strips of prime beef steak, porcini mushrooms, capers & sun-dried tomatoes, topped with rocket & Parmesan shavings

Spaghetti alla Calabrese GSC — 17
Spaghetti with king prawns, mussels & spicy 'nduja in a langoustine bisque & tomato sauce, topped with crisp lemon & parsley breadcrumbs

Risotti & Ravioli

Risotto Gamberi e Capesante DSC — 20
Creamy Arborio risotto with homemade langoustine bisque, white wine & cherry tomatoes, topped with pan-fried king scallops & king prawns

Risotto ai Funghi V DC — 15
Arborio risotto with wild mushrooms, porcini & white wine, finished with butter, Parmesan & rocket

Ravioli all'Aragosta GDSCE — 19
Delicate homemade lobster & ricotta ravioli, served with prawns in a silky, buttery langoustine bisque sauce

Ravioli di Melanzane e Ricotta CGDE — 15
Homemade ravioli filled with roast aubergine & ricotta, served with red pepper sauce & crisp lemon & parsley breadcrumbs

ALLERGENS N=Nuts G=Gluten D=Dairy E=Eggs S=Shellfish M=Mustard C=Celery V=Vegetarian VG=Vegan

Main Courses

Our dishes are prepared as described.
Any additional requests may incur an extra charge

Suprema di Pollo di Porcini DC — 20
Crisp-skinned chicken supreme with wild mushroom & porcini cream sauce, roast potatoes, tenderstem broccoli & Chantenay carrots

Pollo Milanese DECM — 19
Golden breaded chicken breast with mustard veal jus, crispy fries, rocket & cherry tomato salad & lemon

Maiale Saltimbocca C — 20
Pan-fried pork tenderloin escalope topped with sage & Parma ham, served with Marsala & veal jus reduction, roast potatoes, tenderstem broccoli & Chantenay carrots

Maiale Ligure DC — 19
Pan-fried pork tenderloin escalope in a Gorgonzola, white wine & cream sauce, topped with crispy pancetta with roast potatoes, tenderstem broccoli & Chantenay carrots

Agnello al Vino Rosso C — 25
Pan-roasted lamb rump, served pink, with roast potatoes, tenderstem broccoli, Chantenay carrots, braised shallot & rich red wine jus

Fegato di Vitello C — 24
Pan-fried calves' liver with crispy pancetta & fresh sage, served with roast potatoes, tenderstem broccoli, Chantenay carrots, braised shallot & rich red wine jus

Lemon & Herb-Crusted Halibut CD — 27
Halibut with a lemon & herb crust, roast potatoes, braised fennel & tenderstem broccoli, served with vermouth & shrimp butter sauce

Branzino alla Griglia CDS — 25
Grilled sea bass & king prawns with braised fennel, rocket salad & chips, served with a light white wine & parsley sauce

Steaks

10 oz Sirloin Served with rocket salad & chips — 26

10 oz Fillet Served with rocket salad & chips — 34

Available with the following sauces — 3.5 each

Peppercorn Sauce CD - A creamy sauce with cracked black peppercorns, brandy & veal jus

Blue Cheese Sauce DC - A smooth blue cheese sauce

Porcini Mushroom Sauce C - A rich porcini mushroom sauce with Marsala & veal jus

Pizzas

All pizzas can be ordered as a starter size, at a discount of £2 (excl Burrata, Bisonte, Salento & folded pizzas).
Gluten free pizza is also available +£3
Vegan cheese available on request
Additional toppings:
Vegetables or Cheese +£1.50 Meat or Fish +£2.50
Burrata or King Prawns or Beef Fillet Strips +£5

Margherita V GD Tomato & mozzarella — 12

Pepperoni GD Tomato, mozzarella & pepperoni — 14

Vegetariana V GD Tomato, mozzarella, courgette, aubergine, peppers, mushrooms & olives — 14

Diavola GD Tomato, mozzarella, pepperoni, spicy 'nduja, chilli & red peppers — 15

Burrata GD Tomato, mozzarella & cherry tomatoes, topped with a whole burrata, Parma ham & rocket — 18

Bisonte GD Tomato, mozzarella, sun-dried tomatoes & prime beef steak strips, finished with rocket & Parmesan shavings — 18

Salsiccia GD Tomato, mozzarella, Italian sausage & wild mushrooms — 16

Calzone GDC Folded pizza filled with tomato, mozzarella, pepperoni, ham & mushrooms, served with Bolognese sauce — 16.5

Fiorentina GD Tomato, mozzarella, chicken, mushrooms, garlic butter & Parmesan, served with tomato sauce — 16.5

Napoletana GD Tomato, mozzarella, garlic, black olives, anchovies & capers — 14

Di Capra GD Tomato, mozzarella, goats cheese, olives & caramelised onion — 16

Capricciosa GD Tomato, mozzarella, ham, artichokes, mushrooms & olives — 15

Salento GDCE Tomato, mozzarella & homemade meatballs, topped with rocket & Parmesan — 17

Pugliese V GD Tomato, mozzarella, sun-dried tomatoes & artichokes, finished with burrata cream — 15

Pancetta e Gorgonzola GD Tomato, mozzarella, pancetta, Gorgonzola & red peppers — 15

Sides & Salads

French Fries - Classic French fries — 4

Truffle Fries - French fries tossed in truffle seasoning — 5

Rosemary & Garlic Roast Potatoes — 5
Golden roast potatoes with rosemary & garlic

Piselli e Pancetta D - Peas & pancetta in a creamy sauce — 6

Mixed Vegetables of the Day — 5
A selection of the day's vegetables

Zucchine Fritte GDE - Golden, deep-fried courgettes — 5.5

House Salad - Dressed mixed leaves with tomatoes, cucumber, peppers & onions — 5

Rocket Salad - Fresh rocket & cherry tomatoes with Parmesan shavings & balsamic dressing — 5

Orlando Salad M **-** Crispy fried chicken, bacon, peppers & mushrooms on a bed of mixed leaves, finished with honey & mustard dressing — 9