





A close-up photograph of a dark-stained wooden table with a prominent grain pattern. A silver fork lies diagonally across the table, with a white napkin tucked behind its handle. A thin, light-colored line is visible on the table's surface, running parallel to the fork. The text "We love to entertain. It's our heritage." is overlaid in white on the lower right portion of the image.

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*





**La Cucina //** The intimate Tuscan kitchen is your home away from home. Serving from 6-16. The Cucina offers a wonderful dining experience, 65 inch visual display. Cooking classes are offered, as well as rustic wood, custom leather appointments and artist inspired walls.





**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.







## \$45 Per Person Menu

### **Tricolore Salad**

Mixed greens salad with cherry tomatoes in balsamic dressing with shaved parmesan

---

### **Primo Lasagna**

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

Or

### **Rigatoni Pomodoro**

Rigatoni tossed with tomato sauce

Or

### **Eggplant Parmigiana**

Baked eggplant parmigiana served with tomato sauce

---

### **Tiramisu**

Or

**Homemade Gelato**  
with **Mixed Berries**





## \$65 Per Person Menu

### **Artichoke Salad**

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

---

### **Fileto di Manzo**

Pan-seared beef tenderloin served with asparagus & potatoes, finished with a demi-glaze

Or

### **Grilled Branzino**

Grilled Mediterranean Sea Bass served with market vegetables

Or

### **Pollo alla Parmigiana**

Lightly pounded chicken breast breaded, served in tomato sauce and mozzarella cheese with market vegetables

---

### **Tiramisu**

Or

**Homemade Gelato**  
with **Mixed Berries**





# Grace's menu

\$85 Per Person

## **Artichoke Salad**

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

---

## **Rigatoni all Bolognese**

Rigatoni pasta with traditional homemade bolognese sauce

or

## **Rigatoni Tomato Sauce**

Rigatoni pasta with traditional homemade tomato sauce

---

## **Fileto di Manzo**

Pan-seared beef tenderloin in a demi-glaze, served with asparagus & potatoes

or

## **Grilled Branzino**

Grilled Mediterranean Sea Bass served with market vegetables

or

## **Pollo alla Parmigiana**

Lightly pounded chicken breast breaded, served in tomato sauce and mozzarella cheese with market vegetables

or

## **Eggplant Parmigiano**

Baked eggplant served with tomato sauce

---

## **Tiramisu**

or

**Homemade Gelato**  
with **Mixed Berries**





## \$100 Per Person Menu

### **Gnocchi Romano**

Soft semolina gnocchi with gorgonzola sauce

or

### **Carciofi**

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

---

### **Rigatoni alla Bolognese**

Rigatoni pasta with traditional Bolognese sauce

or

### **Rigatoni Tomato Sauce**

Rigatoni pasta with traditional tomato sauce

---

### **Fileto di Manzo**

Pan Seared beef tenderloin, served with asparagus, potatoes and finished with a demi glaze.

or

### **Grilled Branzino**

Grilled Mediterranean Sea Bass served with market vegetables

or

### **Pollo alla Parmigiano**

Lightly pounded chicken breast breaded, served in tomato sauce and mozzarella cheese with market vegetables

or

### **Eggplant Parmigiano**

Baked eggplant parmigiana served with tomato sauce

---

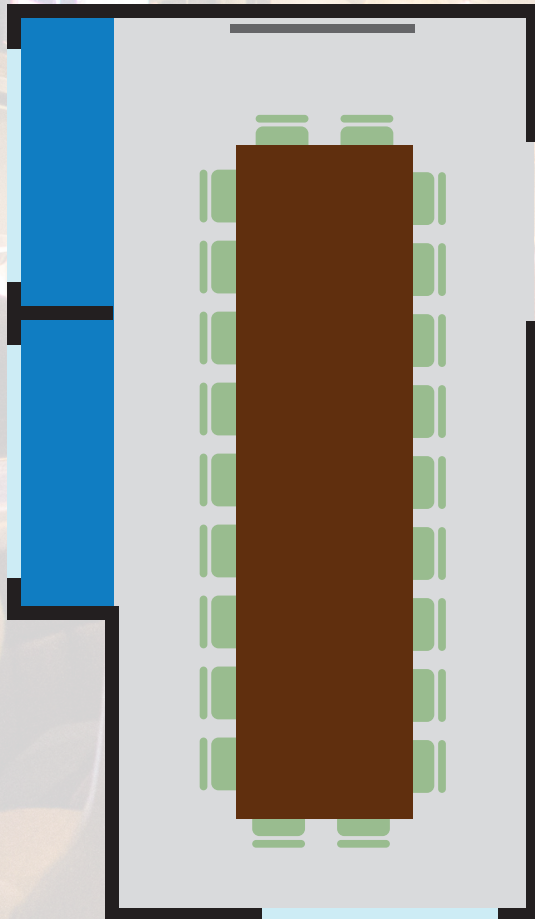
### **Tiramisu**

or

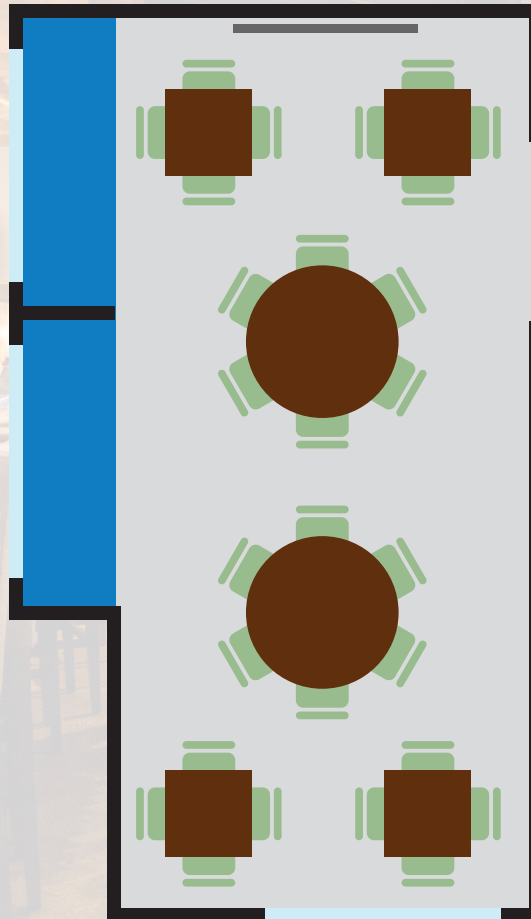
### **Mixed Berries with Gelato**



# 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





grazie

*for private event inquiries  
contact Sue Jarvis*

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

WWW.EATPRIMO.COM