

# princi | italia

## APPETIZERS

- Shrimp Amalfi *parmesan basil polenta, scampi sauce* 12
- Antipasti Board *cured meats, peppers, cheeses* 16
- Italian Wedding Soup *chicken meatball, ditalini, gremolata* 6
- Meatball al Forno *beef, chicken, tomato pesto sauce* 9
- Tortellini Fonduta *black truffle butter, parmesan* 10
- Crispy Calamari & Shrimp *truffle aioli, marinara* 11
- Roasted Mussels *tomato basil fennel broth* 12
- \*Beef Carpaccio *arugula, capers, shaved parmesan, evoo* 13

## SALADS

- \* Caesar *romaine, parmesan crostini* 8
- Chef's House *lemon-thyme vinaigrette* 8
- Caprese *mozzarella di bufala, vine tomatoes, basil* 12
- Burrata *heirloom tomatoes, arugula, sea salt, evoo* 13
- Arugula *shaved fennel, parmesan, lemon, evoo* 9
- Beet Salad & Goat Cheese Salad *blood orange, avocado, parmesan* 9
- Crab & Brussel Sprout Salad *evoo, cherry heirloom tomatoes, crispy prosciutto & lemon* 14

## BRUSCHETTE

- Fava Bean alla Toscana *evoo, saba* 6
- Fig & Gorgonzola *balsamic reduction* 8
- Bruschetta di Bufala *evoo, roasted tomatoes* 9
- Truffle Flatbread *truffle butter, truffle mozzarella* 9
- 3 Cheese Flatbread *goat cheese, gorgonzola, reggiano* 5
- Garlic Flatbread *rosemary, parmesan, evoo, sea salt* 5
- Tomato & Basil Flatbread *parmesan, evoo* 5



## PIZZA

FROM OUR WOOD-BURNING OVEN

- Margherita *tomato sauce, fresh mozzarella, basil* 14
- Prosciutto di Parma *arugula, tomatoes, shaved parmesan* 16
- Roasted Rosemary Chicken *fresh mozzarella, caramelized onions, asparagus, cherry heirloom tomatoes, fontina* 15
- Italian Sausage *roasted peppers, cremini mushrooms, oregano-basil* 16
- Quattro Formaggi "Bianco" *fresh mozzarella, fontina, gorgonzola, goat cheese* 14
- Italian Link *sausage, spinach, cremini mushroom, caramelized onions, asiago* 16
- Black Fig & Gorgonzola *crispy pancetta, arugula & fresh mozzarella* 15
- Pepperoni *tomato sauce, mozzarella, parmesan & oregano* 14
- Pizza Funghi *fresh seasonal mushrooms, fontina, pesto, white truffle oil* 17

## PASTA

- Capellini Marinara *parmesan, basil* 12 (add meatball +3)
- Orecchiette *housemade sausage, rapini, chilies, evoo, parmesan* 15
- Rigatoni Arrabbiata *spicy tomato sauce, pancetta, parmesan, basil & chilies* 14
- Saffron Fettucine *lobster, rock shrimp, roasted tomatoes, arugula, basil* 20
- Black Pepper Fettucine *Italian sausage, king mushrooms, roasted garlic demi* 18
- Casarecce Carbonara *pancetta bacon, garlic, mascarpone, peas, egg, parsley* 15
- Quattro Formaggi *4 cheese ravioli, peas, prosciutto, lemon* 14
- Spaghetti Bolognese *classic bolognese sauce, reggiano parmesan, basil* 16
- South Texas Wild Boar Gnocchi *arugula, shaved reggiano* 18
- Fettucine di Mare *lump crab, shrimp, mussels, peas, tomato-pesto sauce* 19

## SPECIALS

- MONDAY** Parmesan Lemon Sole *risotto primavera, roasted red pepper sauce* 20
- TUESDAY** Springer Mnt. Lemon Chicken *fresh seasonal mushrooms, truffle mashed potatoes, caramelized lemon* 21
- WEDNESDAY** Linguine alla Vongole *manila clams, garlic, white wine, parsley* 20
- THURSDAY** Cioppino "Shellfish Stew" *crispy garlic bread* 21
- FRIDAY** Veal Osso Buco *saffron risotto milanese* 25
- SATURDAY** Veal Milanese *arugula, shaved fennel, lemon, evoo* 26
- SUNDAY** Rosemary Chicken Lasagna *cremini mushrooms, artichokes, pesto, béchamel, marinara* 19

## PLATES

- Grilled Branzino Siciliano *green beans, red onions, evoo* 25
- Grilled Hanger Steak *arugula, heirloom tomatoes, fingerling potatoes* 25
- Veal Funghi *king trumpet, beach & cremini mushrooms, marsala* 25
- Chicken Piccata *fingerling potatoes, broccolini & lemon-caper sauce* 19
- Grilled Red Fish *herb gnocchi, brussel sprouts, rock shrimp, pancetta* 25
- Chianti Braised Short Ribs *truffle whipped potato & fresh seasonal mushrooms* 22
- Pan Seared Scallops *peas & butternut squash risotto, tomato saffron sauce* 26
- Scottish Salmon *artichokes, potatoes, cauliflower gratin, arugula grain mustard* 24
- Veal Carciofi *baby artichokes, tomatoes, olives, white wine & marjoram* 25
- Braised Pork Shank *Italian sausage risotto, rapini & rosemary pan jus* 22
- Romano Crusted Chicken *tomato basil sauce & linguine* 19

save room for dessert

\*These items may be served raw or undercooked, or contain raw or undercooked ingredients

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

HOMEMADE PASTA  
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