

# princi | italia

## APPETIZERS

- Beet & Goat Cheese Salad** *blood orange, watermelon, parmesan* 9
- Tortellini Fonduta** *black truffle butter, parmesan* 11
- Italian Wedding Soup** *chicken meatball, ditalini, gremolata* 7
- Meatball al Forno** *beef, chicken, tomato pesto sauce* 9
- Crispy Calamari & Shrimp** *truffle aioli, marinara* 11
- Roasted Mussels** *tomato basil fennel broth* 11

## SALADS

- Caesar** *romaine, parmesan crostini* 7  
*(wood oven roasted shrimp or chicken +4)*
- Chef's House** *lemon-thyme vinaigrette* 7
- Crab & Brussel Sprout Salad** *heirloom tomatoes, crispy prosciutto, evo & lemon* 12
- Caprese** *mozzarella di bufala, vine tomatoes, basil* 10
- Burrata** *heirloom tomatoes, arugula, sea salt, evo* 13
- Arugula** *shaved fennel, parmesan, lemon, evo* 8

## BRUSCHETTE

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



## PIZZA

FROM OUR WOOD-BURNING OVEN

- Margherita** *tomato sauce, fresh mozzarella, basil* 14
- Roasted Rosemary Chicken** *fresh mozzarella, caramelized onions, asparagus, cherry heirloom tomatoes, fontina* 15
- Italian Sausage** *roasted peppers, crimini mushrooms, oregano-basil* 15
- Italian Link** *sausage, spinach, crimini mushroom, caramelized onions, asiago* 16
- Black Fig & Gorgonzola** *house made pancetta, arugula & fresh mozzarella* 15
- Pepperoni** *tomato sauce, mozzarella, parmesan & oregano* 15
- Pizza Funghi** *fresh morel mushrooms, fontina, pesto, white truffle oil* 17

## PASTA

- Capellini Marinara** *sweet basil* 8 *(add meatball +2)*
- Ravioli di Formaggi** *ricotta cheese ravioli, tomato basil pomodoro sauce* 13
- Orecchiette** *house made sausage, rapini, chilies, evo, parmesan* 13
- Penne Arrabbiata** *spicy tomato sauce, housemade pancetta, parmesan & chillis* 12
- Saffron Fettucine** *lobster, rock shrimp, roasted tomatoes, arugula, basil* 16
- Black Pepper Fettucine** *italian sausage, king mushrooms, roasted garlic demi* 16
- Casarecce Carbonara** *house made pancetta, garlic, mascarpone, peas, egg* 13
- Spaghetti Bolognese** *classic bolognese sauce, reggiano parmigiano, basil* 13
- Fettucine di Mare** *lump crab, shrimp, mussels, peas, tomato-pesto sauce* 15

## SPECIALS

- MONDAY** **Spaghetti w/ Chicken Meatballs** *baby spinach, roasted peppers, capers, marjoram & pecorino romano cheese* 14
- TUESDAY** **Rigatoni Mezzi** *veal ragu, fresh morel mushrooms, fresh peas, sage & pecorino romano cheese* 15
- WEDNESDAY** **Lemon Sole Piccata** *crab meat, stewed tomato & zucchini* 16
- THURSDAY** **Seared Tuna Salad** *avocado, artichokes, cucumber, green beans, basil, mint & tomatoes* 15
- FRIDAY** **Crab Cake** *roasted red pepper aioli, baby greens & matchstick potatoes* 15
- SATURDAY** **Chicken Milanese** *arugula, shaved parmesan, lemon, evo* 14
- SUNDAY** **LET'S DO BRUNCH!** *try our fresh squeezed mimosas and brunch menu*

## PANINI

- Telleggio Panini** *tomato basil soup* 9
- Prosciutto**, *salami, arugula, mozzarella di bufala & truffle aioli* 10
- Romano Crusted Chicken** *marinara, fresh mozzarella & basil* 9
- Meatball Parmigiana** *fresh mozzarella & marinara* 9

## PLATES

- Grilled Branzino Siciliano** *green beans, red onions, evo* 17
- Chicken Piccata** *fingerling potatoes, broccolini & lemon-caper sauce* 16
- Roasted Hanger Steak Salad** *arugula, heirloom tomatoes, fingerling potatoes* 19
- Wood Oven Shrimp** *baby greens, avocado, heirloom tomatoes, balsamic* 14
- Scottish Salmon Salad** *arugula, heirloom tomatoes, basil-citrus dressing* 16
- Cobb Salad** *rock shrimp, chicken, avocado, egg, potatoes, gorgonzola & balsamic* 15
- Grilled Scottish Salmon** *roman style artichokes, potatoes, cauliflower gratin* 18
- Lemon Sole Carciofi** *artichokes, tomatoes, white wine & spinach* 16
- Romano Crusted Chicken** *tomato basil sauce & linguine* 16

save room for dessert

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