

princi | italia

APPETIZERS

- Beet & Goat Cheese Salad** *blood orange, watermelon, parmesan* 9
- Antipasti Board** *cured meats, peppers, cheeses* 16
- Italian Wedding Soup** *chicken meatball, ditalini, gremolata* 7
- Meatball al Forno** *beef, chicken, tomato pesto sauce* 10
- Tortellini Fonduta** *black truffle butter, parmesan* 12
- Crispy Calamari & Shrimp** *truffle aioli, marinara* 11
- Roasted Mussels** *tomato basil fennel broth* 12

SALADS

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

BRUSCHETTE

- Fig & Gorgonzola** *balsamic reduction* 7
- 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, truffle mozzarella* 8



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, crimini mushrooms, oregano-basil* 16
- Italian Link** *sausage, spinach, crimini mushroom, caramelized onions, asiago* 16
- Black Fig & Gorgonzola** *housemade pancetta, arugula & fresh mozzarella* 15
- Pepperoni** *tomato sauce, mozzarella, parmesan & oregano* 15
- Pizza Funghi** *fresh chanterelle mushrooms, fontina, pesto, white truffle oil* 17

PASTA

- Capellini Marinara** *sweet basil* 11 (add meatball +2)
- Orecchiette** *housemade sausage, rapini, chilies, evo, parmesan* 14
- Penne Arrabbiata** *spicy tomato sauce, housemade pancetta, parmesan* 14
- Saffron Fettuccine** *lobster, rock shrimp, roasted tomatoes, arugula, basil* 22
- Black Pepper Fettuccine** *italian sausage, king mushrooms, roasted garlic demi* 18
- Casarecce Carbonara** *housemade pancetta, garlic, mascarpone, peas, egg* 15
- Quattro Formaggi** *4 cheese ravioli, peas, prosciutto, lemon parsley sauce* 14
- Spaghetti Bolognese** *classic bolognese sauce, reggiano parmigiana* 16
- Fettuccine di Mare** *lump crab, shrimp, mussels, peas, tomato-pesto sauce* 21

SPECIALS

- MONDAY** **Cioppino "Shellfish Stew"** *crispy garlic bread* 22
- TUESDAY** **Linguine alla Vongole** *manila clams, garlic, white wine, parsley* 21
- WEDNESDAY** **Free Range Wood Fired Lemon Chicken** *truffle mashed potatoes, chanterelle mushrooms, caramelized lemon* 24
- THURSDAY** **Parmesan Lemon Sole** *risotto primavera, roasted red pepper sauce* 22
- FRIDAY** **Veal Osso Buco** *saffron risotto milanese* 26
- SATURDAY** **Veal Milanese** *arugula, fennel, reggiano parmigiana, lemon, evo* 24
- SUNDAY** **Roasted Rosemary Chicken Lasagna** *crimini mushrooms, artichokes, spinach, pesto, béchamel, marinara* 19

PLATES

- Grilled Branzino Siciliano** *green beans, red onions, evo* 24
- Veal Saltimbocca** *prosciutto, sage, fontina & green beans* 24
- Chicken Piccata** *fingerling potatoes, broccolini & lemon-caper sauce* 21
- Grilled Red Fish** *herb-gnocchi, brussel sprouts, housemade pancetta* 25
- Chianti Braised Short Ribs** *truffle whipped potatoes & fresh chanterelles* 24
- Pan Seared Scallops** *peas & butternut squash risotto, tomato saffron sauce* 27
- Grilled Scottish Salmon** *roman style artichokes, potatoes, cauliflower gratin* 23
- Veal Carciofi** *baby artichokes, tomatoes, olives, white wine & marjoram* 24
- Braised Pork Shank** *italian sausage risotto, rapini & rosemary pan jus* 22
- Romano Crusted Chicken** *tomato basil sauce & linguine* 21

save room for dessert

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