

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

- Fava Bean alla Toscana** *evo, saba* 7
- 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
- Truffle Flatbread** *truffle butter, truffle mozzarella* 8
- Tomato & Basil Flatbread** *parmesan, evo* 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, crimini mushrooms, oregano-basil* 17
- Italian Link** *sausage, spinach, crimini mushroom, caramelized onions, asiago* 16
- Black Fig & Gorgonzola** *crispy pancetta, arugula & fresh mozzarella* 16
- 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
- Bucatini 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* 19
- Casarecce Carbonara** *pancetta bacon, garlic, mascarpone, peas, egg, parsley* 15
- Quattro Formaggi** *4 cheese ravioli, peas, prosciutto, lemon parsley sauce* 14
- Spaghetti Bolognese** *classic bolognese sauce, reggiano parmesan, basil* 17
- South Texas Wild Boar Gnocchi** *arugula, shaved reggiano, evo* 18
- Fettucine di Mare** *lump crab, shrimp, mussels, peas, tomato-pesto sauce* 19

SPECIALS

- MONDAY** **Cioppino "Shellfish Stew"** *crispy garlic bread* 22
- TUESDAY** **Parmesan Lemon Sole** *risotto primavera, roasted red pepper sauce* 21
- WEDNESDAY** **Windy Meadows Farm Lemon Chicken** *chanterelles, fingerling potatoes, figs, caramelized lemon* 24
- THURSDAY** **Linguine alla Vongole** *manila clams, garlic, white wine, parsley* 21
- FRIDAY** **Veal Osso Buco** *saffron risotto milanese* 25
- SATURDAY** **Veal Chop Milanese** *arugula, fennel, reggiano parmigiana, lemon, evo* 26
- SUNDAY** **Roasted Rosemary Chicken Lasagna** *crimini mushrooms, artichokes, spinach, pesto, béchamel, marinara* 19

PLATES

- Grilled Branzino Siciliano** *green beans, red onions, evo* 25
- Grilled Hanger Steak** *arugula, heirloom tomatoes, fingerling potatoes* 25
- Chicken Piccata** *fingerling potatoes, broccolini & lemon-caper sauce* 20
- Grilled Red Fish** *herb-gnocchi, brussel sprouts, housemade pancetta* 25
- Chianti Bone-In Short Ribs** *truffle whipped potatoes, fresh morels* 24
- Pan Seared Scallops** *peas & butternut squash risotto, tomato saffron sauce* 26
- Scottish Salmon** *roman style artichokes, potatoes, cauliflower gratin* 25
- Veal Carciofi** *baby artichokes, tomatoes, olives, white wine & marjoram* 25
- Braised Pork Shank** *italian sausage risotto, rapini & rosemary pan jus* 24
- Romano Crusted Chicken** *tomato basil sauce & linguine* 20

save room for dessert

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