

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

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 *housemade pancetta, arugula & fresh mozzarella* 15

Pepperoni *tomato sauce, mozzarella, parmesan & oregano* 15

Pizza Funghi *fresh chanterelle mushrooms, fontina, pesto, white truffle oil* 17

SPECIALS

MONDAY **Spaghetti w/ Chicken Meatballs** *baby spinach, roasted peppers, capers, marjoram & pecorino romano cheese* 14

TUESDAY **Rigatoni Mezzi** *veal ragu, fresh chanterelle 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!** *enjoy our mimosas, bellinis and new brunch menu*

PASTA

Capellini Marinara *sweet basil* 8 *(add meatball +2)*

Ravioli di Formaggi *ricotta cheese ravioli, tomato basil pomodoro sauce* 13

Orecchiette *housemade sausage, rapini, chilies, evo, parmesan* 13

Bucatini Arrabbiata *spicy tomato sauce, housemade pancetta, parmesan, chilies* 12

Saffron Fettucine *lobster, rock shrimp, roasted tomatoes, arugula, basil* 17

Black Pepper Fettucine *italian sausage, king mushrooms, roasted garlic demi* 16

Casarecce Carbonara *housemade 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* 16

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

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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