

princi | italia

LET'S DO BRUNCH

DRINKS

 **Princi Mimosa**
ruffino prosecco, grove stand orange juice 6

 **CARAFE MIMOSAS & BELLINIS** 10

Princi Texas Bloody Mary
tito's vodka & tank's texas tomato juice 8

 **Blood Orange Mimosa**
ruffino prosecco, blood orange purée 6

 **Harry Cipriani Bellini**
ruffino prosecco, white peach purée 6

Strawberry Elderflower Cooler
st germaine, strawberries, prosecco 8

 **Blood Peach Bellini**
moscato di asti, blood peach purée, lemon 6

Blackberry & Lemoncello Champagne
caravalla, fresh blackberries 8



APPETIZERS

Honey Goat Cheese Beignet *fresh berry compote* 8

Tortellini Fonduta *black truffle butter, parmesan* 11

Fig & Gorgonzola Bruschetta *balsamic reduction* 6

Italian Wedding Soup *chicken meatball, ditalini, gremolata* 6

Bruschetta di Bufala *evo, heirloom tomatoes* 9

Chef's House Salad *lemon-thyme vinaigrette* 7

Strawberry Cinnamon Flatbread *honey mascarpone & mint* 6

Caesar Salad *chilled romaine, parmesan crostini* 7
(wood oven roasted shrimp or chicken +6)

Nutella & White Chocolate Flatbread *raspberry sauce, powdered sugar & mint* 6

Arugula Salad *shaved fennel, parmesan, lemon, evo* 8

Crispy Calamari & Shrimp *truffle aioli, marinara* 9

Caprese Salad *mozzarella di bufala, vine tomatoes, basil* 10

Meatball al Forno *beef, chicken, tomato pesto sauce* 9

Beet & Goat Cheese Salad *golden beets, blood orange and sherry dressing* 9

FOR THE TABLE

Artisanal Bread Basket *apple cinnamon swirl, banana walnut loaf, pumpkin spice, served with honey cinnamon butter*

Princi Crab Cake *poached egg, roast red pepper aioli, matchstick potatoes* 15

Fried Chicken & Pancetta Waffles *cinnamon butter, maple syrup, fried egg* 14

Apple Cinnamon French Toast *vanilla cream, maple syrup & fresh berry compote* 10

Princi Egg White Omelette *lobster, rock shrimp, spinach, asiago cheese & yukon gold tuscan potatoes* 15

Eggs Benedict *grilled chicken, poached eggs, baby spinach, housemade focaccia, basil hollandaise & yukon gold tuscan potatoes* 13

Eggs Milanese *grilled prosciutto wrapped asparagus, poached eggs, basil hollandaise, jumbo crab meat & yukon gold tuscan potatoes* 14

Egg Pizza *fresh mozzarella, pancetta, italian sausage, fried egg, roasted peppers, basil pesto & pizza sauce* 10

Princi Scramble *artichokes, spinach, chanterelle mushrooms, avocado, basil asiago cheese & tuscan potatoes* 13

Italian Scramble *italian sausage, scrambled eggs, bufala mozzarella & tuscan potatoes* 13

Lemon Sole Piccata *crab meat, lemon, capers, stewed tomatoes & zucchini* 16

Grilled Branzino *rock shrimp brown butter, broccolini & tuscan potatoes* 15

BRUNCH PLATES

PIZZA

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

Margherita *tomato sauce, fresh mozzarella, basil* 14

Black Fig & Gorgonzola *crispy pancetta, arugula & fresh mozzarella* 15

Italian Sausage *roasted peppers, crimini mushrooms, oregano-basil* 15

Italian Link *sausage, spinach, crimini mushroom, caramelized onions, asiago* 16

Roasted Rosemary Chicken *fresh mozzarella, caramelized onions, asparagus, cherry heirloom tomatoes, fontina* 15

PASTA

Spaghetti Bolognese *classic bolognese sauce, reggiano parmigiano, basil* 13

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

Saffron Fettuccine di Mare *crab, shrimp, mussels, peas, san marzano tomato* 16

Casarecce Carbonara *pancetta bacon, garlic, mascarpone, peas, egg, parsley* 13

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

Black Pepper Linguine *italian sausage, mushrooms, yellow tomatoes, radicchio* 16

save room for dessert

3.1.19 B

SCRATCH KITCHEN

EXECUTIVE CHEF KEVIN ASCOLESE

PRINCIITALIA.COM

214.739.5959