

# princi | italia

## APPETIZERS

- Beef Carpaccio** *mixed field greens, spicy oil, parmesan reggiano, radish* 12
- Charcuterie** *prosciutto, capicola, sopressata, manchego, aged provolone cheeses, paisano toast* 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
- Beet & Goat Cheese Salad** *golden beets, cucumber, watermelon, artichoke, basil, sherry dressing* 9
- Baby Spinach Salad** *english walnuts, apples, gorgonzola cheese, honey mustard dressing* 9
- 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
- Focaccia Siciliano** *sundried tomato, pine nuts, parmesan* 8
- 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** *baby arugula, roma tomatoes, shaved parmesan, evo* 16
- Roasted Rosemary Chicken** *baby spinach, caramelized onions, baby portabella mushrooms, fresh mozzarella, asiago cheeses* 15
- Italian Sausage** *roasted peppers, crimini mushrooms, goat cheese, pizza sauce, oregano, basil* 16
- M.L.P.** *italian sausage, capicola, sopressata salami, pepperoni, prosciutto, asiago & pollyo cheeses, pizza sauce, basil* 20
- Black Fig & Gorgonzola** *house made pancetta, arugula & fresh mozzarella* 15
- Pepperoni** *tomato sauce, mozzarella, parmesan & oregano* 15
- Pizza Funghi** *fresh wild mushrooms, fontina, pesto, white truffle oil* 17

## SPECIALS

- MONDAY** **Chicken Parmesan** *mozzarella di bufala, marinara, linguine* 22
- TUESDAY** **Linguine alla Vongole** *manila clams, garlic, white wine, parsley* 21
- WEDNESDAY** **Veal Ragu** *penne, wild mushrooms, fresh peas, sage, pecorino romano cheese* 22
- THURSDAY** **Parmesan Lemon Sole** *risotto primavera, roasted red pepper sauce* 22
- FRIDAY** **Veal Osso Buco** *saffron risotto milanese* 26
- SATURDAY** **Veal Chop Milanese** *arugula, fennel, reggiano parmigiana, lemon, evo* 26
- SUNDAY** **Housemade Italian Sausage & Meatball Lasagna** *layers of fresh mozzarella, basil, ricotta & parmesan cheese béchamel & arrabbiata sauce* 20

## PASTA

- Capellini Marinara** *sweet basil* 11 (add meatball +2)
- Orecchiette** *house made Italian sausage, rapini, chilies, parmesan, evo* 14
- Penne Arrabbiata** *spicy tomato sauce, house made pancetta, parmesan* 14
- Spaghetti Aragosta** *canadian lobster tail, scallop, shrimp, san marzano tomatoes, baby spinach, basil* 22
- Black Pepper Fettuccini** *italian sausage, baby portabella mushrooms, yellow tomatoes, grilled radicchio, butternut squash* 18
- Casarecce Carbonara** *house made pancetta, mascarpone, peas, egg* 15
- Quattro Formaggi** *4 cheese ravioli, peas, prosciutto, lemon parmesan sauce* 14
- Spaghetti Bolognese** *classic bolognese sauce, reggiano parmigiana* 16
- South Texas Wild Boar Gnocchi** *arugula, shaved reggiano, evo* 18
- Saffron Linguine** *clams, mussels, capers, rapini, yellow tomatoes, crab meat, pesto* 22

## PLATES

- Grilled Branzino Siciliano** *green beans, red onions, evo* 24
- Chicken Piccata** *fingerling potatoes, broccolini, lemon-caper sauce* 21
- Grilled Red Fish** *rock shrimp, fingerling potatoes, brussel sprouts, pancetta* 25
- Chianti Braised Short Ribs** *gorgonzola polenta & fresh wild mushrooms* 24
- Pan Seared Scallops** *primavera risotto, yellow tomato saffron sauce, chives* 27
- Scottish Salmon** *brussel sprouts, arugula, grain mustard sauce, 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

11.14.19 D

SCRATCH KITCHEN

EXECUTIVE CHEF JOSE GUTIERREZ

PRINCIITALIA.COM

972.378.9463