

princi | italia

APPETIZERS

- Beef Carpaccio** *mixed field greens, spicy oil, parmesan reggiano & radish* 12
- Tortellini Fonduta** *black truffle butter, parmesan* 12
- Tomato-Basil Soup** *with parmesan paisano toast* 8
- Italian Wedding Soup** *chicken meatball, ditalini, gremolata* 7
- Meatball al Forno** *beef, chicken, tomato pesto sauce* 10
- 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
- Beet & Goat Cheese Salad** *golden beets, cucumber, watermelon, artichoke, basil, sherry dressing* 9
- Baby Spinach Salad** *english walnuts, apples, gorgonzola cheese, honey mustard dressing* 8
- 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* 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
- 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* 15
- M.L.P.** *italian sausage, capicola, sopressata salami, pepperoni, prosciutto, asiago pollyo mozzarella cheeses, pizza sauce, basil* 16
- Black Fig & Gorgonzola** *housemade 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** **Spaghetti w/ Chicken Meatballs** *baby spinach, roasted peppers, capers, marjoram & pecorino romano cheese* 14
- TUESDAY** **Baked Penne** *grilled chicken, marinara, fresh mozzarella* 14
- 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** *house made italian sausage, rapini, chilies, parmesan, evo* 13
- Penne Arrabbiata** *spicy tomato sauce, house made pancetta, parmesan* 12
- Spaghetti Aragosta** *canadian lobster tail, shrimp, san marzano tomatoes, baby spinach and basil* 17
- Black Pepper Fettuccini** *italian sausage, baby portabella mushrooms, yellow tomatoes, grilled radicchio, butternut squash* 16
- Casarecce Carbonara** *housemade pancetta, mascarpone, peas, egg* 13
- Spaghetti Bolognese** *classic bolognese sauce, reggiano parmigiana* 13
- Saffron Linguine** *clams, mussels, rapini, capers, yellow tomato, crab meat, pesto* 16

PANINI

- Italian Sub** *prosciutto, sopressata salami, capicola, aged provolone, arugula, heirloom tomatoes, truffle aioli, toasted paisano bread* 10
- Chicken Parmesan** *mozzarella di bufala, marinara* 9
- Fork & Knife Meatball Sandwich** *fresh mozzarella, marinara, paisano bread* 10

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
- Scottish Salmon** *brussel sprouts, arugula-grain mustard sauce, cauliflower gratin* 18
- Lemon Sole Carciofi** *artichokes, tomatoes, white wine, spinach* 16
- Romano Crusted Chicken** *tomato basil sauce, linguine* 16

save room for dessert

11.14.19 L