

APPETIZERS & SALADS

Tortellini Fonduta *black truffle butter, parmesan* 14

Italian Wedding Soup *chicken meatball, ditalini, fennel, carrots, basil, gremolata* 8

Meatballs al Forno *hand-dipped ricotta, marinara, pecorino cheese, rustic paesano* 18

Calamari *Point Judith USA calamari, shishito peppers, truffle aioli, marinara* 18

Caesar *baby romaine, parmesan crostini* 11

Chef's House Salad *lemon-thyme vinaigrette* 11

Golden Beet & Burrata *heirloom tomatoes, arugula, evo, lemon* 14

Tomato Basil Soup & Taleggio Panini 10

WOOD-FIRED BRUSCHETTA

Fig & Gorgonzola Bruschetta *balsamic reduction* 13

Bruschetta di Bufala *cherry heirloom tomatoes, mozzarella di bufala, evo* 13

Jumbo Lump Crab & Avocado Bruschetta *cherry heirloom tomatoes, avocado, evo, toasted paesano bread, basil* 14

LET'S DO BRUNCH

GLASS \$7 | CARAFE \$28

Princi Mimosa

prosecco, grove stand orange juice 7

Blood Orange Mimosa

prosecco, blood orange purée 7

Blood Peach Bellini

moscato di asti, blood peach purée, lemon 7

Harry Cipriani Bellini

prosecco, white peach purée 7

Aperol & Prosecco

lemon twist 8

Princi Texas Bloody Mary

tito's vodka & freshies tomato juice 10

PIZZA

FROM OUR WOOD-BURNING OVEN

Margherita *san marzano pizza sauce, fresh mozzarella, basil* 16

Italian Sausage *roasted peppers, cremini mushrooms, goat cheese, san marzano pizza sauce, mozzarella cheese, oregano, basil* 19

M.L.P. *italian link sausage, prosciutto, capicola, soppressata salami, pepperoni, mozzarella & asiago cheese, san marzano pizza sauce, basil* 19

Pepperoni *san marzano pizza sauce, mozzarella, parmesan, basil* 18

Chicken Parmesan Pizza *crispy chicken breast, mozzarella, aged provolone & parmesan cheeses, san marzano pizza sauce, basil* 22



WE LOVE TO HOST!

Perfect for corporate or social gatherings of party sizes from 8 - 150

BRUNCH PLATES

FOR THE TABLE

Artisanal Bread Basket *pumpkin, banana walnut, rosemary focaccia, served with honey cinnamon butter*

Classic French Toast *texas toast, cinnamon butter, vermont maple syrup, hickory smoked bacon, powdered sugar* 14

Fried Chicken & Belgian Waffle Sandwich *hickory smoked bacon, fried eggs, vermont maple syrup* 17

Princi Omelette di Mare *lobster, shrimp, spinach, asiago cheese, tuscan potatoes* 18

Classic Eggs Benedict *english muffin, canadian bacon, poached eggs, baby spinach, hollandaise, tuscan potatoes* 17

Princi Crab Cake *poached egg, asparagus, basil hollandaise, crispy tobacco onions* 18

Princi Scramble *artichokes, spinach, shiitake mushrooms, basil, asiago cheese, avocado, tuscan potatoes* 14

Romano Crusted Chicken *linguine, tomato-basil sauce* 17

Steak & Eggs *tenderloin tips, scrambled eggs, heirloom tomatoes, tuscan potatoes* 21

Grilled Salmon *pea & saffron risotto, crispy onions, tarragon mustard sauce* 19

Parmesan Crusted Lemon Sole Piccata *crab meat, broccolini, lemon, caper butter* 19

PASTA

Capellini Marinara *housemade capellini, marinara, sweet basil* 12
(add chicken meatball +3, add beef meatball +4)

Rigatoni alla Vodka *crushed tomatoes, cream, calabrian chili peppers, reggiano cheese* 16
(add shrimp +10 or add sausage +5)

Spaghetti Bolognese *classic bolognese sauce, reggiano parmigiana* 18

Penne Arrabbiata *spicy tomato sauce, housemade pancetta, parmesan cheese* 15

Herb Ricotta Cheese Ravioli *marinara-pesto sauce, pecorino cheese* 16

Spaghetti Carbonara *housemade pancetta, mascarpone, peas, egg, chili flakes* 18

Sunday Lasagna *italian sausage, meatballs, fresh mozzarella, basil, ricotta, parmesan, béchamel & arrabbiata* 24