

princi | italia

APPETIZERS

- Tortellini Fonduta** *black truffle butter, parmesan* 14
- Tomato Basil Soup & Panini** *talleggio cheese* 10
- Italian Wedding Soup** *chicken meatball, ditalini, fennel, carrots, basil, citrus 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
- Roasted Mussels** *tomato basil fennel broth* 16

SALADS

- Caesar** *baby romaine, parmesan crostini (wood oven roasted shrimp or chicken +6)* 11
- Chef's House** *lemon-thyme vinaigrette* 11
- Caprese** *mozzarella di bufala, vine tomatoes, basil* 12
- Arugula** *shaved fennel, parmesan, lemon, evo* 12
- Burrata & Roasted Vine Tomatoes** *arugula pesto, pistachio, grilled paesano* 17
- Roasted Medley of Beets** *green beans, mint, goat cheese, sherry vinaigrette* 16

BRUSCHETTA FLATBREAD

- Fig & Gorgonzola** *balsamic reduction, evo* 13
- Bruschetta di Bufala** *cherry heirloom tomatoes, evo* 13
- 3 Cheese Flatbread** *goat cheese, gorgonzola, parmesan* 10
- Garlic Flatbread** *rosemary, parmesan, evo* 10

PIZZA

FROM OUR WOOD-BURNING OVEN

- Margherita** *san marzano pizza sauce, fresh mozzarella, basil* 16
- Chicken Parmesan Pizza** *crispy chicken breast, parmesan, mozzarella, aged provolone cheeses, san marzano pizza sauce, basil* 22
- Italian Sausage** *roasted peppers, cremini mushrooms, goat cheese, mozzarella cheese, san marzano pizza sauce, oregano & basil* 19
- Fig & Gorgonzola** *arugula, prosciutto, fontina, parmesan, balsamic, evo* 19
- Pepperoni** *mozzarella & parmesan cheese, san marzano pizza sauce & basil* 18
- M.L.P.** *italian link sausage, prosciutto, capicola, sopressata salami, pepperoni, mozzarella, asiago, san marzano pizza sauce & basil* 19

WEEKLY

- MONDAY** **Fettuccine** *sweet shrimp, oven roasted tomatoes, roasted garlic sauce* 17
- TUESDAY** **Veal Ragu** *spaghetti, shiitake mushrooms, peas, sage & pecorino cheese* 16
- WEDNESDAY** **Lemon Sole Piccata** *crabmeat, broccolini, piccata sauce* 21
- THURSDAY** **Chicken Saltimbocca** *Windy Meadows Farm chicken breast wrapped with sage, prosciutto, aged provolone, asparagus, fingerling potatoes* 20
- FRIDAY** **Crab Cake** *roasted red pepper aioli, baby greens, matchstick potatoes* 17
- SATURDAY** **Spaghetti Pomodoro** *sicilian olives, grilled chicken, basil, fried capers* 16
- SUNDAY** **LET'S DO BRUNCH!** *from 11:00 am to 3:00 pm*

PASTA

- Capellini Marinara** *sweet basil* 12
(add chicken meatball +3, add beef meatball +4)
- Rigatoni alla Vodka** *crushed tomatoes, cream, reggiano cheese, calabrian chili peppers* 16
(add shrimp +10 or add sausage +5)
- Cacio e Pepe** *linguine, black pepper, pecorino cheese* 16
- Herb Ricotta Cheese Ravioli** *marinara pesto sauce, pecorino cheese* 15
- Orecchiette** *housemade italian sausage, rapini, chilies, parmesan, evo* 15
- Penne Arrabbiata** *spicy tomato sauce, housemade pancetta, parmesan* 15
- Spaghetti Carbonara** *housemade pancetta, mascarpone, peas, egg* 16
- Spaghetti Bolognese** *classic bolognese sauce, reggiano parmigiano* 18

PRINCI SPECIALTIES

- Grilled Chicken Sandwich** *talleggio cheese, avocado, arugula, oven tomatoes, truffle aoli* 12
- Chicken Piccata** *broccolini, lemon-caper white wine sauce* 17
- Seared Tuna Salad** *papaya jalapeno relish, avocado, cucumber, arugula, sesame oil* 20
- Salmon Salad** *arugula, cherry heirloom tomatoes, basil-citrus dressing* 18
- Grilled Salmon** *pea saffron risotto, crispy onions, tarragon grain mustard sauce* 19
- Oven Roasted Branzino Siciliano** *green beans, red onions, lemon, thyme, sicilian evo, sea salt* 21
- Romano Crusted Chicken** *tomato basil sauce, linguine* 17
- Lemon Sole Carciofi** *artichokes, tomatoes, spinach, olives & basil* 19

POWER LUNCH

Two Courses for \$17

APPETIZERS

Caesar
Chef's House
Tomato Basil Soup

ENTREES

Capellini Marinara
Penne Arrabbiata
Spaghetti Bolognese

Guest Guarantee:

45 minutes or
lunch is on us!