

princi | italia

APPETIZERS

Tortellini Fonduta *black truffle butter, parmesan* 14

Tomato Basil Soup & Panini *taleggio 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 *Bell & Evans 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 *taleggio 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, campari tomatoes, siciliano sauce* 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!