

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 (wood oven roasted shrimp +10, or grilled chicken +8)* 12

Chef's House Salad *lemon-thyme vinaigrette* 12

Burrata & Roasted Vine Tomatoes *arugula pesto, pistachio, grilled paesano* 18

Roasted Medley of Beets *green beans, mint, goat cheese, sherry vinaigrette* 17

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* 14

Garlic Flatbread *rosemary, parmesan, evo* 12

3 Cheese Flatbread *goat cheese, gorgonzola, reggiano* 12

LET'S DO BRUNCH

GLASS \$8 | CARAFE \$32

Princi Mimosa
prosecco, grove stand orange juice 8

Blood Orange Mimosa
prosecco, blood orange purée 8

Blood Peach Bellini
moscato di asti, blood peach purée, lemon 8

Harry Cipriani Bellini
prosecco, white peach purée 8

Aperol & Prosecco
lemon twist 8

Princi Texas Bloody Mary
tito's vodka & freshies tomato juice 11

PIZZA

FROM OUR WOOD-BURNING OVEN

Margherita *san marzano pizza sauce, fresh mozzarella, basil* 19

Italian Fennel Sausage *roasted peppers, cremini mushrooms, goat cheese, san marzano pizza sauce, mozzarella cheese, oregano, basil* 20

Three Pigs *italian sausage, soppressata salami, pepperoni, mozzarella, calabrian chilies, mikes hot honey, fresh oregano* 24

Pepperoni *san marzano pizza sauce, mozzarella, parmesan, basil* 20

Fig & Gorgonzola *arugula, prosciutto, parmesan & fontina cheese, balsamic reduction, evo* 21

Spicy Alla Vodka Pie *san marzano tomatoes, flor di latta, sausage, mozzarella, calabrian chilies, basil, evo* 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* 21

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* 21

Princi Scramble *artichokes, spinach, shiitake mushrooms, basil, asiago cheese, avocado, tuscan potatoes* 16

Romano Crusted Chicken *linguine, tomato-basil sauce* 19

Steak & Eggs *tenderloin tips, scrambled eggs, heirloom tomatoes, tuscan potatoes* 22

Grilled Salmon *pea & saffron risotto, crispy onions, tarragon mustard sauce* 22

Parmesan Crusted Lemon Sole Piccata *crab meat, broccolini, lemon, caper butter* 22

PASTA

Capellini Marinara *housemade capellini, marinara, sweet basil* 14
(add chicken meatball +3, add beef meatball +4)

Rigatoni alla Vodka *crushed tomatoes, cream, calabrian chili peppers, reggiano cheese* 18
(add romano chicken +8, or add sausage +5)

Tagliatelle Bolognese *short rib & pork bolognese, homemade tagliatelle pasta, reggiano parmigiana, evo, basil* 20

Penne Arrabbiata *spicy tomato sauce, housemade pancetta, parmesan cheese* 18

Herb Ricotta Cheese Ravioli *marinara-pesto sauce, pecorino cheese* 17

Spaghetti Carbonara *pancetta, housemade spaghetti, shaved garlic, peas, farm egg, pecorino romano* 18