

# princi | italia

## APPETIZERS

- Beet & Goat Cheese Salad** *blood orange, watermelon, parmesan*
- Tortellini Fonduta** *black truffle butter, parmesan*
- Italian Wedding Soup** *chicken meatball, ditalini, gremolata*
- Meatball al Forno** *beef, chicken, tomato pesto sauce*
- Crispy Calamari & Shrimp** *truffle aioli, marinara*
- Roasted Mussels** *tomato basil fennel broth*

## SALADS

- Caesar** *romaine, parmesan crostini (wood oven roasted shrimp or chicken +)*
- Chef's House** *lemon-thyme vinaigrette*
- Crab & Brussel Sprout Salad** *evo, cherry heirloom tomatoes, crispy prosciutto & lemon*
- Caprese** *mozzarella di bufala, vine tomatoes, basil*
- Burrata** *heirloom tomatoes, arugula, sea salt, evo*
- Arugula** *shaved fennel, parmesan, lemon, evo*

## BRUSCHETTE

- Fava Bean alla Toscana** *evo, saba 5*
- Fig & Gorgonzola** *balsamic reduction 7*
- Bruschetta di Bufala** *evo, heirloom tomatoes*
- 3 Cheese Flatbread** *goat cheese, gorgonzola, reggiano*
- Garlic Flatbread** *rosemary, parmesan, evo, sea salt*
- Truffle Flatbread** *truffle butter, parmesan, truffle oil*

## PIZZA

FROM OUR WOOD-BURNING OVEN

- Margherita** *tomato sauce, fresh mozzarella, basil*
- Roasted Rosemary Chicken** *fresh mozzarella, caramelized onions, asparagus, cherry heirloom tomatoes, fontina*
- Italian Sausage** *roasted peppers, crimini mushrooms, oregano-basil*
- Italian Link** *sausage, spinach, crimini mushroom, caramelized onions, asiago*
- Black Fig & Gorgonzola** *housemade pancetta, arugula & fresh mozzarella*
- Pepperoni** *tomato sauce, mozzarella, parmesan & oregano*
- Pizza Funghi** *fresh chanterelle mushrooms, fontina, pesto, white truffle oil*

## SPECIALS

- MONDAY** **Spaghetti w/ Chicken Meatballs** *baby spinach, roasted peppers, capers, marjoram & pecorino romano cheese*
- TUESDAY** **Rigatoni Mezzi** *veal ragu, fresh chanterelle mushrooms, fresh peas, sage & pecorino romano cheese*
- WEDNESDAY** **Lemon Sole Piccata** *crab meat, stewed tomato & zucchini*
- THURSDAY** **Seared Tuna Salad** *avocado, artichokes, cucumber, green beans, basil, mint & tomatoes*
- FRIDAY** **Crab Cake** *roasted red pepper aioli, baby greens & matchstick potatoes*
- SATURDAY** **Chicken Milanese** *arugula, shaved parmesan, lemon, evo*
- SUNDAY** **LET'S DO BRUNCH!** *enjoy our mimosas, bellinis and new brunch menu*

## PASTA

- Capellini Marinara** *sweet basil (add meatball +)*
- Ravioli di Formaggi** *ricotta cheese ravioli, tomato basil pomodoro sauce*
- Orecchiette** *housemade sausage, rapini, chilies, evo, parmesan*
- Penne Arrabbiata** *spicy tomato sauce, housemade pancetta, parmesan & chillis*
- Saffron Fettucine** *lobster, rock shrimp, roasted tomatoes, arugula, basil*
- Black Pepper Fettucine** *italian sausage, king mushrooms, roasted garlic demi*
- Casarecce Carbonara** *housemade pancetta, garlic, mascarpone, peas, egg*
- Spaghetti Bolognese** *classic bolognese sauce, reggiano parmigiana*
- Fettucine di Mare** *lump crab, shrimp, mussels, peas, tomato-pesto sauce*

## PANINI

- Telleggio Panini** *tomato basil soup*
- Prosciutto salami** *arugula, mozzarella di bufala & truffle aioli*
- Romano Crusted Chicken** *marinara, fresh mozzarella & basil*
- Meatball Parmigiana** *fresh mozzarella & marinara*

## PLATES

- Grilled Branzino Siciliano** *green beans, red onions, evo*
- Chicken Piccata** *fingerling potatoes, broccolini & lemon-caper sauce*
- Grilled Hanger Steak Salad** *arugula, heirloom tomatoes, fingerling potatoes*
- Wood Oven Shrimp** *baby greens, avocado, heirloom tomatoes, balsamic*
- Scottish Salmon Salad** *arugula heirloom tomatoes, basil-citrus dressing*
- Cobb Salad** *rock shrimp, chicken, avocado, egg, potatoes, gorgonzola, balsamic*
- Grilled Scottish Salmon** *roman style artichokes, potatoes, cauliflower gratin*
- Lemon Sole Carciofi** *artichokes, tomatoes, white wine & spinach*
- Romano Crusted Chicken** *tomato basil sauce & linguine*

save room for dessert

10.20.17.L

*Pricing And Items May Vary Between Locations*