

princi | italia

APPETIZERS

- Beet & Goat Cheese Salad *blood orange, avocado, parmesan* 9
- Antipasti Board *cured meats, peppers, cheeses* 16
- Italian Wedding Soup *chicken meatball, ditalini, gremolata* 7
- Meatball al Forno *beef, chicken, tomato pesto sauce* 10
- Tortellini Fonduta *black truffle butter, parmesan* 12
- Crispy Calamari & Shrimp *truffle aioli, marinara* 11
- Roasted Mussels *tomato basil fennel broth* 12

SALADS

- Caesar *romaine, parmesan crostini* 8
- Chef's House *lemon-thyme vinaigrette* 8
- Crab & Brussel Sprout Salad *evo, cherry heirloom tomatoes, crispy prosciutto & lemon* 14
- Caprese *mozzarella di bufala, vine tomatoes, basil* 12
- Burrata *heirloom tomatoes, arugula, sea salt, evo* 13
- Arugula *shaved fennel, parmesan, lemon, evo* 9

BRUSCHETTE

- Fava Bean alla Toscana *evo, sage* 7
- Fig & Gorgonzola *balsamic reduction* 7
- Bruschetta di Bufala *evo, heirloom tomatoes* 9
- Garlic Flatbread *rosemary, parmesan, evo, sea salt* 5
- Tomato & Basil Flatbread *parmesan, evo* 5
- Truffle Flatbread *truffle butter, truffle mozzarella*, 8
- 3 Cheese Flat bread *goat cheese, gorgonzola, reggiano* 5



PIZZA

FROM OUR WOOD-BURNING OVEN

- Margherita *tomato sauce, fresh mozzarella, basil* 14
- Prosciutto di Parma *arugula, tomatoes, shaved parmesan* 16
- Roasted Rosemary Chicken *fresh mozzarella, caramelized onions, asparagus, cherry heirloom tomatoes, fontina* 15
- Italian Sausage *roasted peppers, crimini mushrooms, oregano-basil* 16
- Italian Link *sausage, spinach, crimini mushroom, caramelized onions, asiago* 16
- Black Fig & Gorgonzola *housemade pancetta, arugula & fresh mozzarella* 16
- Pepperoni *tomato sauce, mozzarella, parmesan & oregano* 15
- Pizza Funghi *fresh morel mushrooms, fontina, pesto, white truffle oil* 17

PASTA

- Capellini Marinara *sweet basil* 11 (add meatball +2)
- Orecchiette *housemade sausage, rapini, chilies, evo, parmesan* 14
- Penne Arrabbiata *spicy tomato sauce, housemade pancetta, parmesan* 14
- Saffron Fettucine *lobster, rock shrimp, roasted tomatoes, arugula, basil* 20
- Black Pepper Fettucine *italian sausage, king mushrooms, roasted garlic demi* 18
- Casarecce Carbonara *housemade pancetta, garlic, mascarpone, peas, egg* 15
- Quattro Formaggi *4 cheese ravioli, peas, prosciutto, lemon parsley sauce* 14
- Spaghetti Bolognese *classic bolognese sauce, reggiano parmigiana* 16
- South Texas Wild Boar Gnocchi *arugula, shaved reggiano, evo* 18
- Fettucine di Mare *lump crab, shrimp, mussels, peas, tomato-pesto sauce* 19

SPECIALS

- MONDAY** Cioppino "Shellfish Stew" *crispy garlic bread* 22
- TUESDAY** Linguine alla Vongole *manila clams, garlic, white wine, parsley* 21
- WEDNESDAY** Windy Meadows Farm Wood Fired Lemon Chicken *Truffle mashed potatoes, morel mushrooms, caramelized lemon* 24
- THURSDAY** Parmesan Lemon Sole *risotto primavera, roasted red pepper sauce* 21
- FRIDAY** Veal Osso Buco *saffron risotto milanese* 25
- SATURDAY** Veal Chop Milanese *arugula, fennel, reggiano parmigiana, lemon, evo* 26
- SUNDAY** Roasted Rosemary Chicken Lasagna *crimini mushrooms, artichokes, spinach, pesto, béchamel, marinara* 19

PLATES

- Grilled Branzino Siciliano *green beans, red onions, evo* 25
- Grilled Hanger Steak *arugula, heirloom tomatoes, fingerling potatoes* 25
- Chicken Piccata *fingerling potatoes, broccolini & lemon-caper sauce* 20
- Grilled Red Fish *herb-gnocchi, Brussel sprouts, house made pancetta* 25
- Chianti Bone-in Short Ribs *truffle whipped potato & fresh morels* 24
- Pan Seared Scallops *peas & butternut squash risotto, tomato saffron sauce* 26
- Scottish Salmon *roman style artichokes, potatoes, cauliflower gratin* 25
- Veal Carciofi *baby artichokes, tomatoes, olives, white wine & marjoram* 25
- Braised Pork Shank *italian sausage risotto, rapini & rosemary pan jus* 24
- Romano Crusted Chicken *tomato basil sauce & linguine* 20

save room for dessert

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