

# princi | italia

## APPETIZERS

Georgia Prawns *parmesan basil polenta, scampi sauce*

Antipasti Board *cured meats, peppers, cheeses*

Italian Wedding Soup *chicken meatball, ditalini, gremolata*

Meatball al Forno *beef, chicken, tomato pesto sauce*

\* Tortellini Fonduta *black truffle butter, parmesan*

Crispy Calamari & Shrimp *truffle aioli, marinara*

Roasted Mussels *tomato basil fennel broth*

## SALADS

Caesar *romaine, parmesan crostini*

Chef's House *lemon-thyme vinaigrette*

Beet & Crab *fresh figs, cucumber, watermelon*

Beef Carpaccio *arugula, capers, shaved parmesan, evo*

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*

Fig & Gorgonzola *balsamic reduction*

Bruschetta di Bufala *evo, roasted tomatoes*

3 Cheese Flatbread *goat cheese, gorgonzola, reggiano*

Garlic Flatbread *rosemary, parmesan, evo, sea salt*

Tomato & Basil Flatbread *parmesan, evo*



## PIZZA

FROM OUR WOOD-BURNING OVEN  
Margherita *tomato sauce, fresh mozzarella, basil*

Prosciutto di Parma *arugula, tomatoes, shaved parmesan*

Grilled Chicken *caramelized onions, pears, goat cheese, thyme*

\* Italian Sausage *roasted peppers, crimini mushrooms, oregano-basil*

Quattro Formaggi "Bianco" *fresh mozzarella, fontina, gorgonzola, goat cheese*

\* Italian Link *sausage, spinach, crimini mushroom, caramelized onions, asiago*

Black Fig & Gorgonzola *crispy pancetta, arugula & fresh mozzarella*

Pepperoni *tomato sauce, mozzarella, parmesan & oregano*

Pizza Funghi *fresh chantarlle mushrooms, fontina, pesto, white truffle oil*

## PASTA

\* Capellini Marinara *parmesan, basil (add meatball)*

\* Orecchiette *housemade sausage, rapini, chilies, evo, parmesan*

\* Bucatini Arrabbiata *spicy tomato sauce, pancetta, parmesan, basil & chilies*

\* Black Pepper Fettuccine *italian sausage, king mushrooms, roasted garlic demi*

\* Casarecce Carbonara *pancetta bacon, garlic, mascarpone, peas, egg, parsley*

\* Quattro Formaggi *4 cheese ravioli, peas, prosciutto, lemon*

\* Spaghetti Bolognese *classic bolognese sauce, reggiano parmesan, basil*

\* South Texas Wild Boar Gnocchi *arugula, shaved reggiano*

\* Fettuccine di Mare *lump crab, shrimp, asparagus, basil cream*

## SPECIALS

MONDAY  
Parmesan Lemon Sole *risotto primavera, roasted red pepper sauce*

TUESDAY  
Springer Mnt. Lemon Chicken *chanterelle mushrooms, fresh figs, fingerling potatoes, caramelized lemon*

WEDNESDAY  
Linguine alla Vongole *manila clams, garlic, white wine, parsley*

THURSDAY  
Cioppino "Shellfish Stew" *crispy garlic bread*

FRIDAY  
Veal Osso Buco *saffron risotto milanese*

SATURDAY  
Veal Milanese *arugula, shaved fennel, lemon, evo*

SUNDAY  
Rosemary Chicken Lasagna *crimini mushrooms, artichokes, pesto, béchamel, marinara*

## PLATES

Grilled Branzino Siciliano *green beans, red onions, evo*

Veal Funghi *king trumpet, beach & crimini mushrooms, marsala*

Chicken Piccata *fingerling potatoes, broccolini & lemon-caper sauce*

Grilled Red Fish *primavera basmatic rice, rock shrimp brown butter*

Chianti Braised Short Ribs *tomato basil fingerling potatoes, chive gremolata*

Pan Seared Scallops *peas & butternut squash risotto, tomato saffron sauce*

Grilled Alaskan Salmon *papaya jalapeño chutney, braised cauliflower*

Veal Carciofi *baby artichokes, tomatoes, olives, white wine & marjoram*

Braised Pork Shank *italian sausage risotto, rapini & rosemary pan jus*

Romano Crusted Chicken *tomato basil sauce & linguine*

save room for dessert

15.07.16