

princi | italia

APPETIZERS

Georgia Prawns *parmesan basil polenta, scampi sauce*

* 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*
(add wood oven roasted shrimp or chicken)

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*

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 chantarelles, fontina, pesto, white truffle oil*

PASTA

* Capellini Marinara *sweet basil (add meatball)*

* Ravioli di Formaggi *ricotta cheese ravioli, tomato basil pomodoro sauce*

* 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*

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

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

SPECIALS

MONDAY

Veggie Pizza *asparagus, mushroom, artichoke pesto & fresh mozzarella*

TUESDAY

Chicken Milanese *arugula, shaved parmesan, lemon, evo*

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

Brunch available from 11-3, come join us!

SUNDAY

Brunch available from 11-3, come join us!

PANINI

Taleggio *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*

Wood Oven Shrimp *baby greens, avocado, heirloom tomatoes, balsamic*

Roasted Alaskan Salmon *arugula, heirloom tomatoes, basil-citrus dressing*

Cobb Salad *rock shrimp, chicken, avocado, egg, fennel, gorgonzola & balsamic*

Grilled Alaskan Salmon *papaya jalapeno chutney, braised cauliflower*

Carcofi Lemon Sole *baby artichokes, tomatoes, white wine & spinach*

Romano Crusted Chicken *tomato basil sauce & linguine*

save room for dessert

07.15