

# princi | italia

## APPETIZERS

- Shrimp Amalfi *parmesan basil polenta, scampi sauce* 12
- \* Tortellini Fonduta *black truffle butter, parmesan* 10
- Italian Wedding Soup *chicken meatball, ditalini, gremolata* 6
- Meatball al Forno *beef, chicken, tomato pesto sauce* 8
- Crispy Calamari & Shrimp *truffle aioli, marinara* 10
- Roasted Mussels *tomato basil fennel broth* 11
- \*Beef Carpaccio *arugula, capers, shaved parmesan, evoo* 13

## SALADS

- \*Caesar *romaine, parmesan crostini* 7  
*(wood oven roasted shrimp or chicken +6)*
- Chef's House *lemon-thyme vinaigrette* 7
- Caprese *mozzarella di bufala, vine tomatoes, basil* 12
- Burrata *heirloom tomatoes, arugula, sea salt, evoo* 13
- Arugula *shaved fennel, parmesan, lemon,* 8
- Beet Salad & Goat Cheese Salad *blood orange, avocado, parmesan* 9
- Crab & Brussel Sprout Salad *evoo, cherry heirloom tomatoes, crispy prosciutto & lemon* 14

## BRUSCHETTE

- Fava Bean alla Toscana *evoo, saba* 6
- Fig & Gorgonzola *balsamic reduction* 7
- Bruschetta di Bufala *evoo, roasted tomatoes* 9
- Truffle Flatbread *truffle butter, truffle mozzarella* 9
- 3 Cheese Flatbread *goat cheese, gorgonzola, reggiano* 5
- Garlic Flatbread *rosemary, parmesan, evoo sea salt* 5
- Tomato & Basil Flatbread *parmesan, evoo* 5



## PIZZA

FROM OUR WOOD-BURNING OVEN

- Margherita *tomato sauce, fresh mozzarella, basil* 14
- Roasted Rosemary Chicken *fresh mozzarella, caramelized onions, asparagus, cherry heirloom tomatoes, fontina* 15
- Italian Sausage *roasted peppers, cremini mushrooms, oregano-basil* 16
- Quattro Formaggi "Bianco" *fresh mozzarella, fontina, gorgonzola, goat cheese* 14
- Italian Link *sausage, spinach, cremini mushroom, caramelized onions, asiago* 16
- Black Fig & Gorgonzola *crispy pancetta, arugula & fresh mozzarella* 15
- Pepperoni *tomato sauce, mozzarella, parmesan & oregano* 14
- Pizza Funghi *fresh seasonal mushrooms, fontina, pesto, white truffle oil* 17

## PASTA

- Capellini Marinara *sweet basil* 10 *(add meatball +2)*
- Ravioli di Formaggi *ricotta cheese ravioli, tomato basil pomodoro sauce* 12
- Orecchiette *housemade sausage, rapini, chilies, evoo, parmesan* 13
- Rigatoni Arrabbiata *spicy tomato sauce, pancetta, parmesan, basil & chilies* 11
- Saffron Fettucine *lobster, rock shrimp, roasted tomatoes, arugula, basil* 16
- Black Pepper Fettucine *Italian sausage, king mushrooms, roasted garlic demi* 16
- Casarecce Carbonara *pancetta bacon, garlic, mascarpone, peas, egg, parsley* 13
- Spaghetti Bolognese *classic bolognese sauce, reggiano parmesan, basil* 13
- Fettucine di Mare *lump crab, shrimp, mussels, peas, tomato-pesto sauce* 16

## SPECIALS

- MONDAY** Spaghetti & Chicken Meatballs *spinach, roasted peppers, capers, pecorino romano cheese* 13
- TUESDAY** Chicken Milanese *arugula, shaved parmesan, lemon, evoo* 14
- WEDNESDAY** Lemon Sole Piccata *crab meat, stewed tomato & zucchini* 16
- THURSDAY** Seared Tuna Salad *avocado, artichokes, cucumber, green beans, mint & tomatoes* 17
- FRIDAY** Crab Cake *roasted red pepper aioli, baby greens & matchstick potatoes* 15
- SATURDAY** Leave the cooking to us. Enjoy a new & exciting twist on Tuscan style brunch. From 11:30-3. Saturday & Sunday
- SUNDAY** Eggs Benedict to fried chicken & waffles. Hand crafted brunch cocktails. Experience freshly made pastas and pizza on your next visit.

## PANINI

- Taleggio cheese panini *tomato basil soup* 9
- Prosciutto *salami, arugula, mozzarella di bufala & truffle aioli* 10
- Romano Crusted Chicken *marinara, fresh mozzarella & basil* 10
- Meatball Parmigiana *fresh mozzarella & marinara* 9

## PLATES

- Grilled Branzino Siciliano *green beans, red onions, evoo* 17
- Chicken Piccata *fingerling potatoes, broccolini & lemon-caper sauce* 16
- Grilled Hanger Steak *arugula, heirloom tomatoes, fingerling potatoes* 19
- Wood Oven Shrimp Salad *baby greens, avocado, heirloom tomatoes, balsamic* 14
- Roasted Scottish Salmon Salad *arugula, heirloom tomatoes, basil-citrus dressing* 16
- Cobb Salad *rock shrimp, chicken, avocado, egg, fennel, gorgonzola & balsamic* 15
- Scottish Salmon *artichokes, potatoes, cauliflower gratin, arugula grain mustard* 18
- Carcofi Lemon Sole *baby artichokes, tomatoes, white wine & spinach* 16
- Romano Crusted Chicken *tomato basil sauce & linguine* 16

save room for dessert

\*These items may be served raw or undercooked, or contain raw or undercooked ingredients

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

HOMEMADE PASTA

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