

# princi | italia

## APPETIZERS

- Roasted Mussels *tomato basil fennel broth* 11
- Antipasti Board *cured meats, peppers, cheeses* 14
- Texas Prawns *yellow tomato scampi sauce* 12
- \* Tortellini Fonduta *black truffle butter, parmesan* 9
- Fried Calamari & Rock Shrimp *truffle aioli, marinara* 10
- Meatball al Forno *beef, chicken, tomato, pesto sauce* 7
- Italian Wedding Soup *chicken meatball, ditalini, gremolata* 6

## SALADS

- Caprese *mozzarella di bufala, vine tomatoes, basil* 11
- Burrata *heirloom tomatoes, arugula, sea salt, evo* 12
- Chef's House Salad *lemon-thyme vinaigrette* 7
- Arugula *shaved fennel, parmesan, lemon, evo* 8
- Caesar *romaine, parmesan, garlicky crostini* 7

## BRUSCHETTE

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



## PIZZA

FROM OUR WOOD-BURNING OVEN

- Margherita *tomato sauce, fresh mozzarella, basil* 13
- \* Meatball *tomato sauce, fontina, mozzarella & basil* 14
- Black Fig & Gorgonzola *crispy pancetta, arugula & mozzarella* 15
- Pepperoni *tomato sauce, mozzarella, parmesan & oregano* 14
- Chanterelle Mushrooms *fontina, pesto, white truffle oil* 16
- Grilled Chicken *caramelized onions, pears, goat cheese, thyme* 15
- Prosciutto di Parma *arugula, tomatoes, shaved parmesan* 16
- Quattro Formaggi "Bianco" *mozzarella, parmesan, gorgonzola, goat, sea salt* 14
- \* Italian Sausage *roasted peppers, crimini mushrooms, oregano-basil* 15

## SPECIALS

- MONDAY** Cioppino "Shellfish Stew" *crispy garlic bread* 18
- TUESDAY** Baked Penne *meatballs, sausage, mozzarella & marinara* 14
- WEDNESDAY** Romano Crusted Chicken *tomato basil sauce & linguine* 16
- THURSDAY** Parmesan Lemon Sole *spinach risotto, yellow tomato parsley sauce* 17
- FRIDAY** Veal Osso Buco *saffron risotto milanese* 22
- SATURDAY** Veal Chop Milanese *arugula, lemon, parmesan & evo* 24
- SUNDAY** Linguine alla Vongole *manila clams, linguini, white wine, parsley* 16

## PASTA

- \* Capellini Marinara *sweet basil* 11 (add meatball +2)
- Spaghetti Pomodoro *roma tomatoes, garlic, olive oil, basil* 13
- Penne Arrabbiata *spicy tomato sauce, pancetta, garlic parmesan, basil & chilies* 14
- Orecchiette *housemade sausage, rapini, chilies, evo, parmesan* 13
- Rigatoni with Chicken Meatballs *escarole, tomato-vodka sauce* 14
- Spaghetti Puttanesca *rock shrimp, tomatoes, olives, capers, chilies, parsley* 16
- Fusilli Lunghi Gamberoni *shrimp, oven dried tomatoes, arugula, mascarpone* 17
- \* Tagliatelle Bolognese *classic bolognese sauce, reggiano parmesan, basil* 16
- \* Fettuccine di Mare *lump crab, rock shrimp, asparagus, basil cream* 18
- \* Ravioli di Formaggi *ricotta cheese ravioli, tomato basil sauce* 12
- \* Quattro Formaggi *4 cheese ravioli, peas, prosciutto, lemon parsley sauce* 13
- \* South Texas Wild Boar Gnocchi *arugula, shaved reggiano, evo* 18

## PLATES

- Chicken Piccata *fingerling potatoes, zucchini & lemon-caper sauce* 16
- Grilled Rainbow Trout *crabmeat & sautéed spinach* 17
- Veal Saltimbocca *prosciutto, fontina, fresh sage & green beans* 20
- Braised Pork Shank *italian sausage risotto, rapini & rosemary pan jus* 18
- Pan Seared Scallops *butternut squash escarole risotto, tomato-saffron sauce* 20
- Chianti Braised Short Ribs *gorgonzola parmesan polenta* 21
- Veal Carciofi *artichokes, tomatoes, olives, white wine & marjoram* 20
- Scottish Salmon *brussels sprouts, fingerling potatoes, pancetta, oregano* 19

save room for dessert

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