

princi | italia

HAPPY NEW YEAR

Monday, December 31, 2018 | 4 Courses for \$55

PRIMI

TORTELLINI FONDUTA

black truffle butter, shaved alba white truffles, parmigiano reggiano

LOBSTER RISOTTO

white alba truffle, fresh tarragon, peas, parmigiano reggiano, truffle butter

ROASTED LOBSTER BISQUE

spicy rock shrimp, white truffles & parmesan crostini

INSALATA e ZUPPA

CAESAR SALAD

chilled romaine lettuce, parmigiano reggiano, white anchovies

CHILLED SEAFOOD CRUDO

bay scallops, calamari, rock shrimp, fennel, orange, cherry tomatoes

ARUGULA SALAD

fennel, pine nuts, pomegranate pearls, parmigiano reggiano, evo

SECONDE

PRIME AGED FILET MIGNON ROSSINI

truffle potato gratin, asparagus, perigourdine sauce & alba white truffles

PAN ROASTED SEA BASS

herb buttered gnocchi, caramelized brussels sprouts, roasted red pepper sauce

SPAGHETTI NERO

lobster, shrimp, scallop, san marzano tomato, alba white truffles

VEAL MARSALA

creamy gorgonzola sage polenta, porcini mushrooms, tomato saffron sauce

DOLCI

KEY LIME TORTE

graham cracker crust, coconut cream, mango sauce

CHOCOLATE MOLTEN LAVA CAKE

raspberry sauce & hazelnut gelato

CARAMELIZED SPICED PEAR CAKE

frangelico crème anglaise & caramel

TIRAMISU

chocolate cake & mascarpone cream, chocolate shavings & leghorn sauce

Executive Chef Jose Gutierrez