

# princi | italia

## APPETIZERS

- Tortellini Fonduta** *black truffle butter, parmesan* 12
- Italian Wedding Soup** *chicken meatball, ditalini, fennel, carrots, basil, gremolata* 8
- Meatball al Forno** *beef, chicken, tomato pesto sauce* 10
- Crispy Calamari & Rock Shrimp** *truffle aioli, marinara* 12
- Princi Deviled Eggs** *paprika & cut chives* 8
- Tuscan Fruite** *pineapple, kiwi, blueberries, strawberries, cantaloupe, watermelon & honey-cinnamon yogurt* 9

## SALADS

- Cobb** *grilled chicken, rock shrimp, avocado, heirloom tomato, gorgonzola, egg & roast potatoes* 15
- Scottish Salmon** *arugula, fennel, heirloom tomatoes, citrus-basil dressing* 16
- Caesar** *chilled romaine, parmesan crostini* 8
- Chef's House Salad** *lemon-thyme vinaigrette* 8
- Golden Beet Carpaccio** *goat cheese, frisée, fingerling potatoes, basil evoo & fresh black pepper* 10

## WOOD-FIRED BRUSCHETTA

- Fig & Gorgonzola Bruschetta** *balsamic reduction* 8
- Avocado Basil Bruschetta** *smoked salmon, cherry heirloom tomatoes, mozzarella di bufala, evoo* 12
- Scottish Smoked Salmon Board** *deviled egg, avocado bruschetta, pickled red onion, crispy capers* 14

## LET'S DO BRUNCH BOTTOMLESS \$10

- Princi Mimosa**  
*prosecco, grove stand orange juice* 6
- Blood Orange Mimosa**  
*prosecco, blood orange purée* 6
- Blood Peach Bellini**  
*moscato di asti, blood peach purée, lemon* 6
- Harry Cipriani Bellini**  
*prosecco, white peach purée* 6
- Aperol & Prosecco**  
*lemon twist* 8
- Princi Texas Bloody Mary**  
*tito's vodka & tank's texas tomato juice* 8

## PIZZA

### FROM OUR WOOD-BURNING OVEN

- Margherita** *tomato sauce, fresh mozzarella, basil* 14
- Italian Sausage** *roasted peppers, crimini mushrooms, goat cheese & mozzarella cheese, oregano, basil* 16
- M.L.P.** *italian sausage, prosciutto, capicola, soppressata salami, pepperoni, mozzarella & asiago cheese, basil* 16
- Pepperoni** *pizza sauce, mozzarella, parmesan, basil* 15

## PASTA

- Capellini Marinara** *sweet basil* 9 *(add meatball +2)*
- Penne Arrabbiata** *spicy tomato sauce, housemade pancetta, parmesan* 13
- Black Pepper Fettuccini** *italian sausage, baby portabella mushrooms, yellow tomatoes, grilled radicchio, butternut squash* 16
- Spaghetti Bolognese** *classic bolognese sauce, reggiano parmigiana* 15
- Sunday Lasagna** *italian sausage, meatballs, fresh mozzarella, basil, ricotta, parmesan, béchamel & arrabbiata* 21

## BRUNCH PLATES

### FOR THE TABLE

- Artisanal Bread Basket** *served with honey cinnamon butter*
- Lemon Ricotta Pancakes** *warm blueberry compote, whipped butter, crispy mint* 12
- Princi Omelette di Mare** *canadian lobster, rock shrimp, spinach, asiago cheese & yukon gold tuscan potatoes* 15
- Eggs Benedict** *house smoked salmon, poached eggs, baby spinach, paesano toast, basil hollandaise & yukon gold tuscan potatoes* 14
- Eggs Milanese** *grilled prosciutto wrapped asparagus, poached eggs, basil hollandaise, crab cake & yukon gold tuscan potatoes* 15
- Steak & Eggs** *petite filet, scrambled eggs, grilled asparagus, tuscan potatoes* 21
- Princi Scramble** *artichokes, asparagus, wild mushrooms, yellow tomatoes, basil, asiago cheese, avocado & tuscan potatoes* 14
- Parmesan Crusted Lemon Sole Piccata** *crab meat, lemon, capers, stewed tomatoes & zucchini* 16
- Chicken Piccata** *fingerling potatoes, broccolini & lemon-caper sauce* 16



WE LOVE TO HOST!  
Perfect for corporate or social gatherings  
of party sizes from 8 - 150.

executive chef JOEL HARLOFF  
managing partner MICHAEL NICOL

## DESSERTS

- Chocolate Molten Lava Cake** 8
- Princi Tiramisu** 8
- NY Style Colossal Cheesecake** 9
- Gelato** 7