

# princi | italia

## APPETIZERS

- Tortellini Fonduta *black truffle butter, parmesan* 12  
Tomato-Basil Soup *paesano parmesan cheese toast* 7  
Italian Wedding Soup *chicken meatball, ditalini, fennel, carrots, basil, gremolata* 7  
Meatball al Forno *beef, chicken, tomato pesto sauce* 10  
Crisp Calamari & Rock Shrimp *truffle aioli & marinara* 12

## SALADS

- Caesar *romaine, parmesan crostini* 8  
*(wood oven roasted shrimp or chicken +4)*  
Chef's House *lemon-thyme vinaigrette* 8  
Beet & Goat Cheese Salad *golden beets, cucumber, watermelon, artichoke, basil, sherry dressing* 9  
Caprese *mozzarella di bufala, vine tomatoes, basil* 10  
Burrata *heirloom tomatoes, arugula, sea salt, evo* 13  
Arugula *shaved fennel, parmesan, lemon, evo* 8

## BRUSCHETTA & FLATBREAD

- Fig & Gorgonzola *balsamic reduction* 8  
Bruschetta di Bufala *evo, heirloom tomatoes* 9  
Cheese Flatbread *goat cheese, gorgonzola, parmesan* 5  
Garlic Flatbread *rosemary, parmesan, evo, sea salt* 5  
Tomato & Basil Flatbread *parmesan, evo* 5  
Truffle Flatbread *truffle butter, truffle mozzarella* 8

## POWER LUNCH

Two Courses for \$12

### SALADS

Caesar  
Chef's House

### ENTREES

Capellini Marinara  
Penne Arrabbiata  
Spaghetti Bolognese

Guest Guarantee: 45 minutes or lunch is on us!

## WEEKLY

### MONDAY

Spaghetti w/ Chicken Meatballs *baby spinach, roasted peppers, capers, marjoram & pecorino romano cheese* 14

### TUESDAY

Baked Penne *grilled chicken, marinara, mozzarella* 14

### WEDNESDAY

Grilled Branzino Siciliano *green beans, red onions, evo* 17

### THURSDAY

Seared Tuna Salad *avocado, artichokes, cucumber, green beans, basil, mint & tomatoes* 15

### FRIDAY

Crab Cake *roasted red pepper aioli, baby greens & matchstick potatoes* 15

### SATURDAY

Chicken Milanese *arugula, parmesan, lemon, evo* 14

### SUNDAY

LA FAMIGLIA! *enjoy bottomless mimosas during brunch or 3 course family feast for \$18 for dinner*

## PIZZA

FROM OUR WOOD-BURNING OVEN

- Margherita *tomato sauce, fresh mozzarella, basil* 14  
Roasted Rosemary Chicken *baby spinach, caramelized onions, baby portabella mushrooms, fresh mozzarella & asiago cheeses* 15  
Italian Sausage *roasted peppers, crimini mushrooms, goat cheese & mozzarella cheese, oregano, basil* 16  
Black Fig & Gorgonzola *housemade pancetta, arugula, fresh mozzarella* 15  
Pepperoni *pizza sauce, mozzarella and, parmesan cheese, basil* 15  
Pizza Funghi *fresh wild mushrooms, fontina, pesto, white truffle oil* 16

## PASTA

- Capellini Marinara *sweet basil* 9 *(add meatball +2)*  
Ravioli di Formaggi *ricotta cheese ravioli, tomato basil pomodoro sauce* 13  
Orecchiette *housemade italian sausage, rapini, chilies, parmesan, evo* 13  
Penne Arrabbiata *spicy tomato sauce, house made pancetta, parmesan* 13  
Black Pepper Fettuccini *italian sausage, baby portabella mushrooms, yellow tomatoes, grilled radicchio, butternut squash* 16  
Casarecce Carbonara *housemade pancetta, mascarpone, peas, egg* 13  
Spaghetti Bolognese *classic bolognese sauce, reggiano parmigiana* 14  
Fettuccini Di Mare *rock shrimp, mussels, asparagus, crab meat, basil pesto* 16

## PRINCI SPECIALTIES

- Chicken Piccata *fingerling potatoes, broccolini & lemon-caper sauce* 16  
Wood Oven Shrimp Salad *baby greens, avocado, heirloom tomatoes, balsamic* 15  
Scottish Salmon Salad *arugula, heirloom tomatoes, basil-citrus dressing* 16  
Cobb Salad *rock shrimp, chicken, avocado, egg, potato, gorgonzola, balsamic* 15  
Scottish Salmon *brussels sprouts, arugula-grain mustard, cauliflower gratin* 16  
Grilled Rainbow Trout Piccata *crab meat, lemon, capers, stewed tomatoes & zucchini* 15  
Romano Crusted Chicken *tomato basil sauce, linguine* 16  
Chicken Parmesan Sandwich *mozzarella di bufala, marinara* 10  
Meatball Sandwich *fresh mozzarella, marinara, pesto, paesano bread* 10



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