

princi | italia

APPETIZERS

- Tortellini Fonduta** *black truffle butter, parmesan* 12
- Tomato-Basil Soup** *with parmesan paesano toast* 7
- Italian Wedding Soup** *chicken meatball, ditalini, fennel, carrots, basil, gremolata* 7
- Meatball al Forno** *beef, chicken, tomato pesto sauce* 10
- Crispy Calamari & Rock Shrimp** *truffle aioli, marinara* 12
- Caesar** *chilled romaine, parmesan crostini* 8
- Chef's House** *lemon-thyme vinaigrette* 8

BIG SALADS

- Cobb** *grilled chicken, avocado, rock shrimp, heirloom tomato, gorgonzola, egg & roast potatoes* 15
- Scottish Salmon** *arugula, fennel, heirloom tomatoes, citrus-basil dressing* 16
- Scottish Smoked Salmon Board** *deviled egg, avocado toast, pickled red onion, crispy capers* 14

WOOD-FIRED BRUSCHETTA

- Fig & Gorgonzola Bruschetta** *balsamic reduction* 8
- Smoked Salmon Bruschetta** *dill mascarpone cream, crispy capers* 8
- Avocado Basil Bruschetta** *cherry heirloom tomatoes, mozzarella di bufala, evo* 10

LET'S DO BRUNCH

BOTTOMLESS \$10

Princi Mimosa
ruffino prosecco, grove stand orange juice 6

Blood Orange Mimosa
ruffino prosecco, blood orange purée 6

Blood Peach Bellini
moscato di asti, blood peach purée, lemon 6

Harry Cipriani Bellini
ruffino prosecco, white peach purée 6

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
- 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
- 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, house made 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* 14
- Fettuccini Di Mare** *rock shrimp, mussels, asparagus, crab meat, basil pesto* 16

BRUNCH PLATES

FOR THE TABLE

- Artisanal Bread Basket** *apple cinnamon swirl, chocolate zucchini loaf, lemon blueberry loaf, served with honey cinnamon butter*
- Princi Crab Cake** *poached egg, roast red pepper sauce, matchstick potatoes* 16
- Fried Chicken & Buttermilk Waffles** *cinnamon butter, vermont maple syrup* 14
- Princi Egg White Omelette** *lobster, rock shrimp, spinach, asiago cheese & yukon gold tuscan potatoes* 15
- Eggs Benedict** *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, jumbo crab meat & yukon gold tuscan potatoes* 14
- Princi Scramble** *artichokes, asparagus, wild mushrooms, yellow tomatoes, basil, asiago cheese, avocado & tuscan potatoes* 14
- Italian Scramble** *italian sausage, scrambled eggs, bufala mozzarella & tuscan potatoes* 14
- Grilled Rainbow Trout Piccata** *crab meat, lemon, capers, stewed tomatoes & zucchini* 15
- 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 JOSE GUTIERREZ
general manager JOSE PEREZ

SUNDAY LA FAMIGLIA NIGHT
enjoy 3 courses for \$18