

APPETIZERS

- Tortellini Fonduta** *black truffle butter, parmesan* 12
- Italian Wedding Soup** *chicken meatball, ditalini, fennel, carrots, basil, citrus gremolata* 8
- Meatball al Forno** *beef, chicken, basil pesto & marinara* 12
- Crispy Calamari & Shrimp** *truffle aioli, marinara* 14
- Roasted Mussels** *tomato basil fennel broth* 15

SALADS

- Cobb** *chicken, shrimp, avocado, heirloom tomato, gorgonzola, egg, potatoes & lemon thyme dressing* 15
- Scottish Salmon** *arugula, fennel, heirloom tomatoes, citrus-basil dressing* 16
- Caesar** *chilled baby romaine, parmesan crostini* 10
- Chef's House Salad** *lemon-thyme vinaigrette* 10
- Golden Beet & Burrata** *blood orange, cucumber, hearts of palm, arugula, sherry dressing* 14

WOOD-FIRED BRUSCHETTA

- Fig & Gorgonzola Bruschetta** *balsamic reduction & evo* 10
- Bruschetta di Bufala** *cherry heirloom tomatoes, mozzarella di bufala, evo* 12
- Campari Tomato-Basil Flatbread** *fontina, pecorino, pine nuts, evo & salt* 9

LET'S DO BRUNCH

GLASS \$7 | CARAFE \$28

Princi Mimosa
prosecco, grove stand orange juice 7

Blood Orange Mimosa
prosecco, blood orange purée 7

Blood Peach Bellini
moscato di asti, blood peach purée, lemon 7

Harry Cipriani Bellini
prosecco, white peach purée 7

Aperol & Prosecco
lemon twist 8

Princi Texas Bloody Mary
tito's vodka & freshies tomato juice 10

PIZZA

FROM OUR WOOD-BURNING OVEN

- Margherita** *pizza sauce, fresh mozzarella, basil* 14
- Italian Sausage** *roasted peppers, crimini mushrooms, mozzarella, goat cheese, oregano, basil & pizza sauce* 16
- M.L.P.** *italian sausage, prosciutto, capicola, soppressata salami, pepperoni, mozzarella & asiago cheese, basil* 16
- Pepperoni** *mozzarella cheese, oregano, pizza sauce* 15
- Roasted Rosemary Chicken** *baby spinach, crimini mushrooms, san marzano pizza sauce, basil* 15

PASTA

- Capellini Marinara** *sweet basil* 10 *(add meatball +2)*
- Penne Arrabbiata** *spicy tomato sauce, housemade pancetta, parmesan* 13
- Ravioli di Formaggi** *ricotta cheese ravioli, tomato basil pomodoro sauce* 13
- Orecchiette** *housemade italian sausage, broccolini, chili flakes, evo & parmesan cheese* 13
- 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*

- Vanilla French Toast** *honey roasted pears, citrus mascarpone, candied pine nuts, vermont maple syrup* 12
- Fried Chicken & Buttermilk Waffles** *cinnamon butter, vermont maple syrup* 14
- Princi Omelette di Mare** *canadian lobster, 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 meat, yukon gold tuscan potatoes* 15
- Princi Scramble** *artichokes, asparagus, mushrooms, yellow tomatoes, basil, asiago cheese, avocado, yukon gold tuscan potatoes* 14
- Parmesan Crusted Lemon Sole Piccata** *crab meat, lemon, capers, 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 MORGAN JOINES
general manager RICHARD PATINO

Chocolate Molten Lava Cake 10

Princi Tiramisu 9

NY Style Colossal Cheesecake 9

Warm Apple Crostata 9

Gelato 7