

princi | italia

APPETIZERS

- Tortellini Fonduta** *black truffle, butter, parmesan* 12
- Meatball al Forno** *beef, chicken, pesto & marinara* 12
- Italian Wedding Soup** *chicken meatball, ditalini, gremolata* 8
- Crispy Calamari & Shrimp** *truffle aioli, marinara* 12
- Roasted Mussels** *tomato basil fennel broth* 12
- Charcuterie** *prosciutto, sopressata, capicola, aged provolone, manchego cheeses, roasted peppers, olives, paesano toast* 18

SALADS

- Caesar** *romaine, parmesan crostini* 10
- Chef's House** *lemon-thyme vinaigrette* 10
- Caprese** *mozzarella bufala, vine tomatoes, basil* 13
- Arugula** *shaved fennel, parmesan, lemon, evo* 11
- Golden Beets & Burrata** *blood orange, arugula, balsamic glaze & evo* 11

BRUSCHETTE

- Fig & Gorgonzola** *balsamic reduction* 7
- Bruschetta di Bufala** *evo, heirloom tomatoes* 9
- Garlic Flatbread** *rosemary, parmesan, evo* 6
- Tomato & Basil Flatbread** *parmesan, evo* 6
- 3 Cheese Flatbread** *goat cheese, gorgonzola, reggiano* 6

PIZZA

FROM OUR WOOD-BURNING OVEN

- Margherita** *tomato sauce, fresh mozzarella, basil* 16
- Rosemary Chicken** *baby spinach, caramelized onions, baby portobello mushrooms, fresh mozzarella & asiago cheese* 17
- Italian Sausage** *roasted peppers, cremini mushrooms, goat cheese, pizza sauce, oregano, basil* 17
- M.L.P.** *italian sausage, prosciutto, capicola, sopressata salami, pepperoni, mozzarella, asiago, pizza sauce, basil* 21
- Pepperoni** *mozzarella, parmesan, oregano, tomato sauce* 17
- Pizza Funghi** *mushrooms, fontina, pesto, white truffle oil* 19
- Black Fig & Gorgonzola** *house made pancetta, arugula & mozzarella* 17

SPECIALS

- MONDAY** **Chicken Parmesan** *mozzarella di bufala, marinara, linguine* 22
- TUESDAY** **Linguine alla Vongole** *manila clams, garlic, white wine, parsley* 24
- WEDNESDAY** **Veal Ragù** *penne, wild mushrooms, fresh peas, sage, pecorino romano* 22
- THURSDAY** **Parmesan Lemon Sole** *risotto primavera, roasted red pepper sauce* 24
- FRIDAY** **Veal Osso Buco Milanese** *saffron risotto & citrus gremolata* 27
- SATURDAY** **Veal Chop Milanese** *arugula, fennel, cherry heirloom tomatoes, lemon & reggiano parmigiano* 27
- SUNDAY** **Italian Sausage & Meatball Lasagna** *fresh mozzarella, basil, ricotta & parmesan, béchamel & arrabiata sauce* 21

PASTA

- Capellini Marinara** *sweet basil* 14 (add meatball +3)
- Orecchiette** *housemade italian sausage, rapini, chili flakes, parm* 16
- Penne Arrabiata** *spicy tomato sauce, housemade pancetta, parmesan* 16
- Saffron Fettuccini** *shrimp, mussels, calamari, san marzano tomatoes, garlic & basil* 19
- Casarecce Carbonara** *pancetta, mascarpone, peas, egg* 18
- Quattro Formaggi** *four cheese ravioli, peas, prosciutto, lemon parmesan sauce* 16
- Spaghetti Bolognese** *classic bolognese, reggiano parmigiano* 20
- South Texas Wild Boar Gnocchi** *arugula, shaved reggiano parmigiano* 18
- Ravioli di Mare alla Vodka** *lobster, shrimp, basil, ricotta & mascarpone cheese* 20

PLATES

- Grilled Branzino Siciliano** *green beans, red onions, evo* 27
- Chianti Braised Short Rib** *summer mushroom, yellow tomato risotto* 27
- Veal Carciofi** *baby artichoke, tomato, olive, white wine & marjoram* 25
- Chicken Piccata** *fingerling potato, broccolini & lemon-caper sauce* 22
- Grilled Gulf Red Fish** *fava beans, yellow tomatoes, herb gnocchi & roasted red pepper sauce* 27
- Braised Pork Shank** *italian sausage risotto, rapini & rosemary pan jus* 26
- Lemon Sole Piccata** *crabmeat, stewed tomato, zucchini, piccata sauce* 26
- Scottish Salmon** *brussels sprouts, arugula grain mustard sauce & tobacco onions* 26
- Romano Crusted Chicken** *tomato basil sauce & linguine* 22

DESSERTS

Chocolate Molten Lava Cake
*vanilla bean gelato
raspberry sauce* 8

**New York Style
Colossal Cheesecake**
blueberry sauce 9

Princi Tiramisu
*lady fingers, mascarpone mousse,
marsala cream & leg horn sauce* 8

White Peach & Blueberry Crostata
vanilla bean gelato 9

Gelato
chocolate, vanilla or cinnamon 7