

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
- Caprese *mozzarella di bufala, vine tomatoes, basil* 10
- Arugula *shaved fennel, parmesan, lemon, evo* 8
- Golden Beets & Burrata *blood orange, arugula, balsamic glaze & evo* 11

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

POWER LUNCH

Two Courses for \$12

APPETIZERS

- Caesar
- Chef's House
- Tomato-Basil Soup

ENTREES

- Capellini Marinara
- Penne Arrabbiata
- Spaghetti Bolognese

Guest Guarantee: 45 minutes or lunch is on us!

WEEKLY

- MONDAY** Spaghetti w/ Chicken Meatballs *baby spinach, roast pepper, caper, marjoram & pecorino romano cheese* 14
- TUESDAY** Baked Penne *grilled chicken, marinara, mozzarella* 14
- WEDNESDAY** Lemon Sole Piccata *crabmeat, stewed tomatoes, zucchini & piccata sauce* 16
- THURSDAY** Fettucini Alfredo *indonesian shrimp, reggiano parmigiana cheese* 18
- FRIDAY** Crab Cake *roasted red pepper aioli, baby greens & matchstick potatoes* 15
- SATURDAY** Chicken Milanese *arugula, parm, 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 *mozzarella & parmesan cheese, pizza sauce & 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
- Casarecce Carbonara *housemade pancetta, mascarpone, peas, egg* 13
- Spaghetti Bolognese *classic bolognese sauce, reggiano parmigiana* 14

PRINCI SPECIALTIES

- Chicken Piccata *fingerling potatoes, broccolini & lemon-caper sauce* 16
- Wood Oven Indonesian Shrimp Salad *roman-style artichokes, heirloom tomatoes, blood orange & balsamic dressing* 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, tobacco onions* 16
- Grilled Branzino Siciliano *heirloom tomatoes, green beans, red onions, evo* 18
- 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



DESSERTS

- Chocolate Molten Lava Cake 8
- NY Style Colossal Cheesecake 9
- Gelato 7
- Warm Peach & Blueberry Crostata 9
- Princi Tiramisu 8