

princi | italia

BRUNCH

DRINKS

- Mimosa 7
- Harry Cipriani Bellini 7
- Blood Orange Mimosa 7
- Italian Sunset 9
- Spicy Bloody Mary 8
- Blackberry Sage Daiquiri 8
- St. Germain & Prosecco 7
- Blackberry & Lemoncello Champagne 7

FOR SHARING

- Fava Bean alla Toscana *evo, saba* 5
- Strawberry Cinnamon Flatbread *honey mascarpone & mint* 6
- Nutella Flatbread *powdered sugar & raspberry sauce* 6
- Goat Cheese Beignet *strawberry compote & chocolate sauce* 8
- * Tortellini Fonduta *black truffle butter, parmesan* 9

PLATES

- Princi Scramble *artichokes, spinach, avocado, basil, asiago cheese & tuscan potatoes* 12
- Italian Scramble *italian sausage, scrambled eggs, parmesan cheese & tuscan potatoes* 12
- Chicken Piccata *fingerling potatoes, broccolini & lemon-caper sauce* 15
- Crab Cake *poached eggs, roast red pepper aioli, matchstick potatoes* 15
- Eggs Benedict *grilled chicken, poached eggs, basil hollandaise & tuscan potatoes* 13
- Eggs Milanese *grilled asparagus, poached eggs, basil hollandaise, parmesan crustini & tuscan potatoes* 14
- Romano Crusted Chicken *poached eggs, tuscan potatoes, tomato-basil sauce* 15
- Fried Chicken & Pancetta Waffles *cinnamon butter, maple syrup, fried egg* 14
- Lemon Sole Piccata *crab meat, lemon, capers, stewed tomatoes & zucchini* 16
- Egg Pizza *mozzarella, tomato sauce, pancetta, meatballs, fried egg, pesto* 10



APPETIZERS

- Roasted Mussels *tomato basil fennel broth* 11
- Texas Prawns *parmesan basil polenta, scampi sauce* 12
- Crispy Calamari & Shrimp *truffle aioli, marinara* 10
- Meatball al Forno *beef, chicken, tomato pesto sauce* 7
- Italian Wedding Soup *chicken meatball, ditalini, gremolata* 6

SALADS

- Beet & Crab *artichoke, blood orange, sherry* 13
- Caprese *mozzarella di bufala, vine tomatoes, basil* 10
- Burrata *heirloom tomatoes, arugula, sea salt, evo* 13
- Chef's House *lemon-thyme vinaigrette* 6
- Arugula *shaved fennel, parmesan, lemon, evo* 7
- Caesar *romaine, parmesan crostini* 6
(grilled shrimp or grilled chicken +4)

BRUSCHETTE

- Fig & Gorgonzola *balsamic reduction* 6
- Bruschetta di Bufala *evo, roasted tomatoes* 9
- Tomato & Basil Flatbread *parmesan, evo* 5
- Garlic Flatbread *rosemary, parmesan, evo, sea salt* 5
- 3 Cheese Flatbread *goat cheese, gorgonzola, reggiano* 5

PIZZA

- Margherita *tomato sauce, fresh mozzarella, basil* 13
- Black Fig & Gorgonzola *crispy pancetta, arugula & fresh mozzarella* 15
- Italian Link *sausage, spinach, crimini mushroom, caramelized onions, asiago* 16
- Pepperoni *tomato sauce, mozzarella, parmesan & oregano* 14
- Grilled Chicken *caramelized onions, pears, goat cheese, thyme* 15
- Quattro Formaggi "Bianco" *fresh mozzarella, fontina, gorgonzola, goat cheese* 14
- * Italian Sausage *roasted peppers, crimini mushrooms, oregano-basil* 15
- Pizza Funghi *assorted winter mushrooms, fontina, pesto, white truffle oil* 16

PASTA

- * Capellini Marinara *sweet basil* 8 *(add meatball +2)*
- Orecchiette *housemade sausage, rapini, chilies, evo, parmesan* 12
- Spaghetti Bolognese *classic bolognese sauce, reggiano parmesan, basil* 13
- * Fettuccine di Mare *lump crab, shrimp, asparagus, basil cream* 15
- * Ravioli di Formaggi *ricotta cheese ravioli, tomato basil pomodoro sauce* 12
- * Black Pepper Fettuccine *italian sausage, king mushrooms, roasted garlic demi* 16
- Rosemary Chicken Lasagna *crimini mushrooms, spinach, artichokes, pesto, béchamel, marinara* 19
- Casarecce Carbonara *pancetta bacon, garlic, mascarpone, peas, egg, parsley* 13

SAVE ROOM FOR DESSERT

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APPETIZERS

Texas Prawns *parmesan basil polenta, scampi sauce* 12

* Tortellini Fonduta *black truffle butter, parmesan* 9

Italian Wedding Soup *chicken meatball, ditalini, gremolata* 6

Meatball al Forno *beef, chicken, tomato pesto sauce* 7

Crispy Calamari & Shrimp *truffle aioli, marinara* 10

Roasted Mussels *tomato basil fennel broth* 11

SALADS

Caesar *romaine, parmesan crostini* 6
(grilled shrimp or grilled chicken +4)

Chef's House *lemon-thyme vinaigrette* 6

Beet & Crab *artichoke, blood orange, sherry* 14

Caprese *mozzarella di bufala, vine tomatoes, basil* 10

Burrata *heirloom tomatoes, arugula, sea salt, evo* 13

Arugula *shaved fennel, parmesan, lemon, evo* 7

BRUSCHETTE

Fava Bean alla Toscana *evo, saba* 5

Fig & Gorgonzola *balsamic reduction* 6

Bruschetta di Bufala *evo, roasted tomatoes* 9

3 Cheese Flatbread *goat cheese, gorgonzola, reggiano* 5

Garlic Flatbread *rosemary, parmesan, evo, sea salt* 5

Tomato & Basil Flatbread *parmesan, evo* 5



PIZZA

FROM OUR WOOD-BURNING OVEN

Margherita *tomato sauce, fresh mozzarella, basil* 13

Grilled Chicken *caramelized onions, pears, goat cheese, thyme* 15*

* Italian Sausage *roasted peppers, crimini mushrooms, oregano-basil* 15

Quattro Formaggi "Bianco" *fresh mozzarella, fontina, gorgonzola, goat cheese* 14

Italian Link *sausage, spinach, crimini mushroom, caramelized onions, asiago* 16

Black Fig & Gorgonzola *crispy pancetta, arugula & fresh mozzarella* 15

Peperoni *tomato sauce, mozzarella, parmesan & oregano* 14

Pizza Funghi *assorted winter mushrooms, fontina, pesto, white truffle oil* 16

SPECIALS

MONDAY

Veggie Pizza *asparagus, mushroom, artichoke pesto & fresh mozzarella* 10

TUESDAY

Spaghetti Texas Shrimp *radicchio, sundried tomato pesto, shaved parmesan* 15

WEDNESDAY

Lemon Sole Piccata *crab meat, stewed tomato & zucchini* 16

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, shaved parmesan, lemon, evo* 12

SUNDAY

Roasted Rosemary Chicken Lasagna *crimini mushrooms, artichokes, spinach, pesto, béchamel, marinara* 19

PASTA

* Capellini Marinara *sweet basil* 8 *(add meatball +2)*

* Ravioli di Formaggi *ricotta cheese ravioli, tomato basil pomodoro sauce* 12

Orecchiette *housemade sausage, rapini, chilies, evo, parmesan* 12

Penne Arrabbiata *spicy tomato sauce, pancetta, parmesan, basil & chilies* 11

* Black Pepper Fettuccine *italian sausage, king mushrooms, roasted garlic demi* 16

Casarecce Carbonara *pancetta bacon, garlic, mascarpone, peas, egg, parsley* 13

Spaghetti Bolognese *classic bolognese sauce, reggiano parmesan, basil* 13

* Fettuccine di Mare *lump crab, shrimp, asparagus, basil cream* 15

PANINI

Telleggio Panini *tomato basil soup* 9

Prosciutto, salami, arugula, mozzarella di bufala & truffle aioli 10

Romano Crusted Chicken *marinara, fresh mozzarella & basil* 9

Meatball Parmigiana *fresh mozzarella & marinara* 9

PLATES

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

Chicken Piccata *fingerling potatoes, broccolini & lemon-caper sauce* 15

Grilled Shrimp Salad *baby greens, avocado, roma tomato, balsamic vinaigrette* 13

Roasted Scottish Salmon *arugula, heirloom tomatoes, basil-citrus dressing* 15

Cobb Salad *baby shrimp, chicken, avocado, egg, fennel, gorgonzola & balsamic* 15

Grilled Scottish Salmon *pesto whipped potatoes, asparagus, roasted peppers* 16

Parmesan Lemon Sole *baby artichokes, tomatoes, white wine & spinach* 16

Romano Crusted Chicken *tomato basil sauce & linguine* 15

save room for dessert

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APPETIZERS

- Texas Prawns *parmesan basil polenta, scampi sauce* 12
- Antipasti Board *cured meats, peppers, cheeses* 16
- Italian Wedding Soup *chicken meatball, ditalini, gremolata* 6
- Meatball al Forno *beef, chicken, tomato pesto sauce* 7
- * Tortellini Fonduta *black truffle butter, parmesan* 9
- Crispy Calamari & Shrimp *truffle aioli, marinara* 10
- Roasted Mussels *tomato basil fennel broth* 12

SALADS

- Caesar *romaine, parmesan crostini* 7
- Chef's House *lemon-thyme vinaigrette* 7
- Beet & Crab *artichoke, blood orange, sherry* 14
- Caprese *mozzarella di bufala, vine tomatoes, basil* 12
- Burrata *heirloom tomatoes, arugula, sea salt, evo* 13
- Arugula *shaved fennel, parmesan, lemon, evo* 8

BRUSCHETTE

- Fava Bean alla Toscana *evo, saba* 5
- Fig & Gorgonzola *balsamic reduction* 6
- Bruschetta di Bufala *evo, roasted tomatoes* 9
- 3 Cheese Flatbread *goat cheese, gorgonzola, reggiano* 5
- Garlic Flatbread *rosemary, parmesan, evo, sea salt* 5
- Tomato & Basil Flatbread *parmesan, evo* 5

PIZZA

FROM OUR WOOD-BURNING OVEN

- Margherita *tomato sauce, fresh mozzarella, basil* 13
- Prosciutto di Parma *arugula, tomatoes, shaved parmesan* 16
- Grilled Chicken *caramelized onions, pears, goat cheese, thyme* 15
- * Italian Sausage *roasted peppers, crimini mushrooms, oregano-basil* 15
- Quattro Formaggi "Bianco" *fresh mozzarella, fontina, gorgonzola, goat cheese* 14
- Italian Link *sausage, spinach, crimini mushroom, caramelized onions, asiago* 16
- Black Fig & Gorgonzola *crispy pancetta, arugula & fresh mozzarella* 15
- Pepperoni *tomato sauce, mozzarella, parmesan & oregano* 14
- Pizza Funghi *assorted winter mushrooms, fontina, pesto, white truffle oil* 16

SPECIALS

- MONDAY** Cioppino "Shellfish Stew" *crispy garlic bread* 21
- TUESDAY** Linguine alla Vongole *manila clams, garlic, white wine, parsley* 20
- WEDNESDAY** Roasted Lemon Chicken *fingerling potatoes, mission figs, braised red wine cauliflower, caramelized lemon* 20
- THURSDAY** Parmesan Lemon Sole *risotto primavera, roasted red pepper sauce* 20
- FRIDAY** Veal Osso Buco *saffron risotto milanese* 25
- SATURDAY** Braised Veal Cheeks *black pepper pappardelle, red wine roasted cauliflower* 23
- SUNDAY** Roasted Rosemary Chicken Lasagna *crimini mushrooms, artichokes, spinach, pesto, béchamel, marinara* 19

PASTA

- * Capellini Marinara *sweet basil* 11 (add meatball +2)
- Orecchiette *housemade sausage, rapini, chilies, evo, parmesan* 14
- Penne Arrabbiata *spicy tomato sauce, pancetta, parmesan, basil & chilies* 14
- * Black Pepper Fettuccine *italian sausage, king mushrooms, roasted garlic demi* 18
- Casarecce Carbonara *pancetta bacon, garlic, mascarpone, peas, egg, parsley* 15
- * Quattro Formaggi *4 cheese ravioli, peas, prosciutto, lemon parsley sauce* 14
- Spaghetti Bolognese *classic bolognese sauce, reggiano parmesan, basil* 16
- * South Texas Wild Boar Gnocchi *arugula, shaved reggiano, evo* 18
- * Fettuccine di Mare *lump crab, shrimp, asparagus, basil cream* 19
- * Chianti Braised Short Ribs *basil parmesan polenta* 22

PLATES

- Grilled Branzino Siciliano *green beans, red onions, evo* 24
- Chicken Piccata *fingerling potatoes, broccolini & lemon-caper sauce* 19
- Pan Seared Scallops *peas & butternut squash risotto, tomato saffron sauce* 26
- Grilled Red Fish *radicchio basmatic rice, herb shrimp brown butter* 25
- Scottish Salmon *pesto leek whipped potatoes, asparagus, roasted peppers* 22
- Veal Funghi *king trumpet, beach & crimini mushrooms, marsala* 25
- Braised Pork Shank *italian sausage risotto, rapini & rosemary pan jus* 21
- Veal Carciofi *baby artichokes, tomatoes, olives, white wine & marjoram* 25
- Romano Crusted Chicken *tomato basil sauce & linguine* 19

save room for dessert

DESSERT

Caramel-Sea Salt Pudding *chocolate tart, nutella toffee cookie, chocolate & caramel sauces, chocolate shavings* 8

Princi Cheesecake *walnut-cinnamon crust, peach-blueberry topping* 8

Tiramisu *layers of chocolate cake and mascarpone cream, dark rum, chocolate shavings & leghorn sauce* 8

Chocolate Molten Lava Cake *raspberry sauce & hazelnut gelato* 8

Lemon Curd Tart *pistachio crust & raspberry sauce* 7

Italian Cookie Plate *assortment of housemade italian cookies* 6

SORBETTO

Mango

Raspberry-Pomegranate

Strawberry

Blackberry Cabernet

6

GELATO

Pistachio Almond

Triple Vanilla Bean

Dark Chocolate

Caramel-Sea Salt

6

COFFEE

French Press Lavazza 2.5

Espresso 3

Cappuccino 3.5

Café Latte 3

Harney & Sons Tea Selection 2.5

DESSERT WINE

Jackson Triggs Ice Wine 14

Vin Santo, Antinori 2006 9

10 Year Tawny Port, Grahams 11

20 Year Tawny Port, Dows 16

Barnard Griffin Syrah Port 2010 11

Visciola, Terracuda, Marche 9