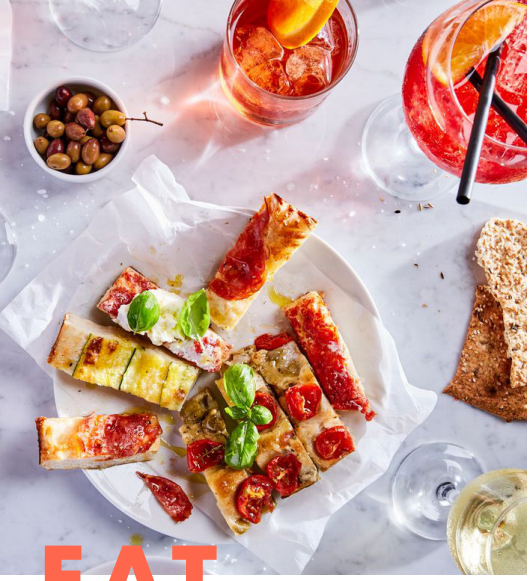

# EAT, DRINK & LIVE ITALIAN

## TAKEOUT MENU

Spirito di Milano.
Princi

## FAMILY MEALS

10% off regular price of food

### BREAKFAST
(SERVES 4-6)

SELECT:
**4 Pastries**
**2 Avocado Toasts**
**2 Breakfast Sandwiches**

### LUNCH & DINNER
(SERVES UP TO 4)

SELECT:
**4 Pizza Slices**
**2 Whole Salads**
**4 Cookies or 2 Princina Tarts**

### SIGNATURE TREATS

SELECT 5 FROM OUR ASSORTMENT OF DESSERTS:
**Princina Tart**
**Tiramisu Slice**
**Chocolate Chip Cookie**

### ADD-ONS

**One Bottle of Wine**
*Rocca Delle Macìe Rubizzo (Red)*
*Anselmi San Vicenzo Bianco (White)*
*Regaleali Le Rose Terre Sicilane Igt*
*Prosecco Brut*

**One Coffee Traveler (96oz)**
*Princi™ Blend or Decaf*

## BREAD

**Pane di Princi®**
*Signature sourdough*
*100g / 500g*

**Noci e Fichi**
*Sourdough with walnuts and figs*
*500g*

**Panciocolato**
*Sourdough with chocolate*
*100g*

**Sfilatino con Uvetta**
*Baton-shaped bread mixed with raisins*

**Sfilatino con Olive**
*Baton-shaped bread mixed with olives*

**Schiacciatine**
*Housemade crackers dusted with sea salt and olive oil*

**Brioche in Cassetta**
*Rich, buttery and slighly sweet loaf*
*300g*

## BEVERAGES

### COFFEE

**Freshly Brewed Princi™ Blend or Decaf**
*12oz / 16oz*

**Nitro Cold Brew**
*12oz / 16oz*

**Cold Brew**
*12oz / 16oz*

**Coffee Traveler Princi™ Blend or Decaf**
*96oz*

### ESPRESSO DRINKS

**Espresso**

**Macchiato**

**Americano**
*8oz / 16oz*

**Cortado**

**Cappuccino**
*8oz / 16oz*

**Espresso con Panna**

**Latte**
*8oz / 16oz*

**Dark Chocolate Mocha**
*8oz / 16oz*

### OTHER BEVERAGES

**Hot Chocolate**
*8oz / 16oz*

**Teavana® Tea**
*Golden Monkey black tea, Emperor's Clouds & Mist® green tea, Passion Tango® herbal tea*
8oz / 16oz

### BOTTLED BEVERAGES

**Galvanina® Italian Sparkling Water**

**Ethos® Water**

**Galvanina® Organic Italian Soda**
*Clementine, Ginger Ale or Lemon*

**Evolution Fresh® Orange Juice**

**Teavana® Pineapple Berry Blue Herbal Tea**

**Teavana® Sparkling Blood Orange Mango White Tea**

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# BREAKFAST

## TOAST

**Noci e Fichi with Butter and Marmalade**
*Toasted walnut and fig sourdough with seasonal marmalade and butter*

**Avocado Toast**
*Avocado atop our signature sourdough*

**Avocado Toast with Egg**
*Avocado and hardboiled egg atop our signature sourdough*

**Avocado Toast with Salmon**
*Avocado atop our signature sourdough with smoked salmon*

## OTHER BREAKFAST

**Mixed Fruit Salad**
*Made with a selection of fresh fruit*

**Princi® Granola, Greek Yogurt, & Berries**
*Creamy yogurt topped with fresh fruit and housemade granola*

**Steel Cut Oats with Marmalade, Berries, and Princi® Granola**
*Made with milk, topped with housemade granola, berries and marmalade*

**Uova in Purgatorio**
*Two eggs baked in savory tomato and garlic sauce, finished with fresh basil and toasted crostini*

## BREAKFAST SANDWICHES

**Cornetto con Prosciutto Cotto e Fontina**
*Prosciutto cotto with fontina on cornetto*

**Brioche con Prosciutto Crudo e Parmigiano Reggiano**
*Prosciutto, Parmigiano Reggiano and arugula on brioche*

**Cornetto con Frittata di Peperoni e Rucola**
*Roasted pepper frittata with arugula on cornetto*

**Focaccia con Nduja, Scamorza e Uovo**
*Spicy Calabrian pork, smoked cheese and fried egg on focaccia*

**Brioche con Salmone e Rucola**
*Smoked salmon with arugula and cream cheese on brioche*

# PASTRIES

## CORNETTI

**Cornetti**
*Classic, Almond, Chocolate, Chocolate Hazelnut, Raspberry*

## BRIOCHE

**Brioche**
*Classic, Chocolate Chip, Custard Filled with sugar, Chocolate Hazlenut*

## OTHER PASTRIES

**Cinnamon Roll**
*Light and flaky with a swirl of cinnamon*

**Girella all'Uvetta e Pistacchio**
*Light and flaky roll with layers of raisins and pistachio cream*

# LUNCH & DINNER

## SALADS

**Pollo e Farro**
*Farro salad with chicken and seasonal vegetables*

**Casarecce al Pesto**
*Pasta salad with pesto, Taggiasche olives, tomatoes and shavings of Parmigiano Reggiano*

**Fregula e Verdure alla Griglia**
*Roasted sardinian pasta with grilled summer vegetables and fresh herbs*

**Nizzarda al Tonno**
*Fresh green beans and tuna, with tomatoes, hard boiled eggs and Taggiasche olives*

**Caprese**
*Bufala mozzarella, cherry tomatoes and arugula*

## PIZZA

*Whole pizza contains 10 slices*

**4 Stagioni**
*Prosciutto, mushrooms, tomatoes, artichokes, olives and mozzarella*

**Margherita**
*Housemade tomato sauce, mozzarella and oregano*

**Salame Piccante**
*Spicy Italian Salami*

**Salsiccia, Rapini e Ricotta**
*Fennel sausage with rabe and fresh ricotta*

**Zucchine con Burrata e Acciughe**
*Zucchini, burrata, anchovies and fresh basil*

**Funghi**
*A blend of fresh mushrooms topped with fontal and oregano*

## ENTRÉES

**Lasagna con Carne**
*Fresh pasta with homemade Bolognese, bechamel and mozzarella*

**Pollo alla Cacciatora**
*Chicken breast braised in sauce with fresh herbs, mushrooms, tomatoes and white wine*

## SALUMI E FORMAGGI PLATE

*A curated selection of Italian meats and cheeses. All boards are served with Cerignola olives, marmalade and Schiacciatine bread with olive oil and rosemary.*

**Classico**
*Salame Milano, Prosciutto, Crudo Prosciutto Cotto, Fontina Val d'Aosta & Parmigiano Reggiano*
Serves 2-3

**Adventurer**
*Salame Piccante, Pistacchio, Mortadella, Nduja Fontina Val d'Aosta & Gorgonzola Dolce*
Serves 2-3

## SANDWICHES

**Panino Caprese**
*Bufala mozzarella, fresh tomatoes and arugula on focaccia*

**Sfilatino con Pistacchio Mortadella**
*Pistachio-studded mortadella on olive sfilatino*

**Panino con Salame Milano**
*Bufala mozzarella and salami Milano on focaccia*

**Sfilatino con Pecorino Romano**
*Pecorino Romano cheese on raisin sfilatino*

# TARTS

**Princina**
*Our signature tart. A chocolate hazelnut shortbread crust, filled with rich ganache and dusted with cocoa powder*

**Crostata di Fragole**
*Tart filled with pastry cream topped with strawberries*

**Crostata di Albicocche**
*Shortbread crust with apricot marmalade topped with a golden brown lattice*

**Crostata di Lamponi**
*Shortbread crust with cream filling, topped with fresh raspberries and powdered sugar*

**Torta Nocciolina**
*Dark chocolate cake covered with ganache and sprinkled with candied hazelnuts*

**Tirolese**
*Tart with raspberry marmalade, almonds, and orange zest*

# DESSERTS

**Tiramisu**
*Coffee-dipped sponge cake layered with mascarpone and cocoa*

**Cannoli Siciliani**
*Filled with creamy ricotta, chocolate chips and garnished with candied orange*

**Bignolata al Cioccolato**
*Cream-filled puff pastry topped with chocolate sauce*

**Delizia al Limone**
*Delicate sponge cake, with lemon curd and meringue*

**Chocolate Chip Cookie**