

CATERING

Cater your gathering with some of your favorite items from Princi™. We can help you design a menu for groups large & small, featuring Princi:

To ensure availability please allow at least 48 hours advance notice and place your order by 11:00 am. All orders to be picked up in store. Order minimum \$25.

Pastries

Breakfast & Lunch Sandwiches

Pizza

Salad

Desserts

Spirito di Milano.



BREAD

Pane di Princi™

Signature sourdough roll
100g / 500g

Noci e Fichi

Sourdough roll with walnut and fig
100g / 500g

Panciocolato

Sourdough roll with chocolate chips
100g

Princi™ Ciabatta

Classic Italian white bread

Sfilatino con Uvetta

Baton-shaped bread mixed with raisins

Sfilatino con Olive

Baton-shaped bread mixed with olives

Schiacciatine

Thin sheets of flatbread dusted with salt

Brioche in Cassetta

Brioche baked in a bread mold



BEVERAGES

COFFEE

Freshly Brewed Princi Blend or Decaf

12oz / 16oz

Cold Brew

12oz / 16oz

Nitro Cold Brew

12oz / 16oz

ESPRESSO DRINKS

Espresso

Americano

8oz / 16oz

Cappuccino

8oz / 16oz

Latte

8oz / 16oz

Macchiato

Cortado

Espresso con Panna

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

Ethos® Water

Galvanina® Italian Sparkling Water

Galvanina® Organic Italian Soda
Clementine, Ginger Ale or Lemon

Evolution Fresh® Orange Juice

Teavana® Sparkling Blood Orange Mango White Tea

Teavana® Pineapple Berry Blue Herbal Tea



EAT, DRINK & LIVE ITALIAN

Spirito di Milano.



BREAKFAST

TOAST

Noci e Fichi with Butter and Jam

Toasted walnut & fig sourdough with butter and seasonal jam

Avocado Toast

Avocado atop toasted sourdough bread

Avocado Toast with Egg

Avocado and hardboiled eggs atop toasted sourdough bread

Avocado Toast with Salmon

Avocado and smoked salmon atop toasted sourdough bread

BREAKFAST SANDWICHES

Cornetto con Prosciutto Cotto e Fontina

Prosciutto and fontina on a fresh cornetto

Brioche con Prosciutto Crudo e Parmigiano Reggiano

Prosciutto, parmigiano reggiano and arugula on fresh brioche

OTHER BREAKFAST

Mixed Fruit Salad

Made with a variety of fresh fruit

Princi™ Granola, Greek Yogurt, & Berries

Crunchy granola, fresh fruit and Greek yogurt

Steel Cut Oats with Italian Jam, Berries, and Princi™ Granola

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

Uova in Purgatorio

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

Cornetto con Frittata di Peperoni e Rucola

Grilled pepper frittata with arugula on a fresh cornetto

Focaccia con Nduja, Scamorza e Uovo

Spicy, Calabrian pork, smoked cheese and a fried egg on fresh focaccia

PASTRIES

CORNETTI

Cornetto Classico

Plain Cornetto

Cornetto alle Mandorle

Almond Cornetto

Cornetto al Cioccolato

Chocolate Cornetto

Cornetto alla Nocciola

Hazelnut Cornetto

Cornetto al Lampone

Raspberry Cornetto

BRIOCHE

Brioche Classica

Plain Brioche

Brioche al Cioccolato

Chocolate Brioche

Brioche alla Crema

Custard Brioche

Veneziana Classica

Custard filled brioche topped with pearl sugar

Veneziana alla Nocciola

Hazelnut and custard filled brioche topped with chocolate chips

Veneziana al Mirtillo

Blueberry and custard filled brioche topped with pearl sugar

OTHER PASTRIES

Girella all'Uvetta e Pistacchio
Pastry roll layered with raisins and pistachio cream

Cinnamon Roll
Pastry roll layered with swirls of cinnamon and sugar

LUNCH & DINNER

SALADS

Zucca Arrosto

Roasted squash and zucchini with yogurt and granola

Pollo, Finocchio e Arancia

Chicken with fennel, walnuts, green olives, anise and orange

Caprese

Bufala mozzarella, cherry tomatoes and arugula

Casarecce al Pesto

Pasta in pesto sauce with olives and tomato

FOCACCIA SANDWICHES

Panino Caprese

Bufala mozzarella, cherry tomatoes and arugula

Panino con Salame Milano

Salame and bufala mozzarella

Sfilatino con Pistacchio Mortadella

Pistachio-studded mortadella atop fresh olive bread

PIZZA

Whole pizza contains 10 slices

4 Stagioni

Prosciutto, mushrooms, tomatoes, artichokes, olives and mozzarella

Salsiccia, Rapini e Ricotta

Sausage, rapini, and fresh ricotta

Salame Piccante

Spicy salami and mozzarella cheese

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

SOUP

Rotating

Pomodoro

Hearty tomato soup garnished with basil

Fagioli e Pancetta

Bean and bacon soup

ENTRÉES

Lasagna con Carne

Fresh pasta with homemade bolognese sauce, bechamel and mozzarella

Rigatoni alla Siciliana

Baked rigatoni pasta with roasted eggplant and tomato sauce

Pollo alla Cacciatore

Chicken breast braised in sauce with fresh herbs, mushrooms, tomatoes and white wine

Braised Kale

Slowly cooked with olive oil, garlic and chili with a finish of lemon and parsley

Roasted Brussel Sprouts

With fresh rosemary, olive oil, lemon and parsley

Margherita

Fresh basil and mozzarella

Zucca Arrostita con Peperoncino

Spicy roasted squash, red onions, fresh basil and pecorino romano

Funghi

Mushrooms, oregano, mozzarella and fontina



DESSERT

TARTS

Principina

Chocolate tart with ganache and cocoa powder on a shortbread crust

Torta Nocciolina

Dark chocolate brownie topped with ganache and caramelized hazelnuts

Cheesecake al Lampone

Cheesecake with shortbread crust and raspberry jam

Frangipane ai Frutti di Bosco

Light cake with almond filling, berries and shortbread crust

Crostata di Mirtilli

A blueberry-topped tart with shortbread crust, custard cream filling, and a dusting of powdered sugar and lemon zest

Crostata di Lamponi

A raspberry-topped tart with shortbread crust, custard cream filling and a dusting of powdered sugar

Crostata di Albicocche

Apricot filled tart with a shortbread crust

Tirolese

A decadent tart filled with raspberry jam and topped with almonds

DESSERTS

Tiramisu

Coffee-dipped sponge cake layered with mascarpone and cocoa

Bigliolata al Cioccolato

Cream-filled puff pastry topped with chocolate sauce

Cannoli Siciliani

Filled with sweetened ricotta, chocolate chips and candied orange

Cremona al Pistacchio

Chocolate mousse cake with pistachio cream, topped with chocolate glaze

Cookie

Chocolate Chip

