

PRINCI MENU

2118 Westlake Avenue
Seattle, WA 98121 206-623-5488

BREAD

Pane di Princi®
Signature sourdough loaf
100 g / 500 g
2.5 / 7

Schiacciatine Pack
Thin sheets of flatbread dusted with salt
6

Raisin Sfilatino
Baton-shaped bread mixed with raisins
3

Olive Sfilatino
Baton-shaped bread mixed with olives
3

PASTRIES

CORNETTI
Cornetti
Classic, Almond,
Chocolate, Chocolate
Hazelnut, Raspberry
3.75-4

BRIOCHE
Brioche
Classic, Custard
4-4.5

OTHER PASTRIES

Cinnamon Roll
Light and flaky with a
swirl of cinnamon
3.75

**Raisin and
Pistachio Girella**
Light and flaky roll with
layers of raisins and
pistachio cream
3.75

BREAKFAST

TOAST

Pane di Princi Toast with Marmalade & Butter
3.25

Avocado Toast
Avocado atop our signature sourdough bread
6, Add Eggs (+1) or Salmon (+1.5)

BREAKFAST SANDWICHES

Prosciutto and Fontina on Cornetto
Slow-cooked prosciutto with fontina
7

**Prosciutto and Parmigiano-
Reggiano on Brioche**
Dry-cured prosciutto with Parmigiano-Reggiano
7

Smoked Salmon and Cream Cheese on Brioche
Smoked salmon, red onion, arugula
and cream cheese
7

OTHER BREAKFAST

**Steel Cut Oats with Marmalade,
Berries and Granola**
6

Princi® Granola, Greek Yogurt & Fruit
7.25

Mixed Fruit Salad
5

Eggs in Purgatory
Two eggs baked in savory tomato sauce.
Finished with fresh basil and toasted Princi loaf
8.5

Frittata with Avocado and Parmigiano-Reggiano
Frittata topped with fresh avocado, parsley,
basil and Parmigiano-Reggiano
7

MEAT & CHEESE

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

Classic
18 (Serves 2-3)

Small
A selection of 3 Italian
meats and cheeses
12

Large
A selection of 5 Italian
meats and cheeses
18

LUNCH & DINNER

SALADS

Caprese
Bufala mozzarella, cherry
tomatoes and arugula
8.75

**Casarecce
Pasta with Pesto**
Pasta salad with pesto,
Taggiasche olives,
tomatoes and shavings of
Parmigiano Reggiano
8.75

**Chicken and Farro
with Ricotta Salata**
Farro grain salad
with chicken and
seasonal vegetables
9.75

Caesar Salad
Gem lettuce with classic
Caesar and anchovy
dressing, finished with
Parmigiano Reggiano and
house-made croutons
8.75

SOUP

Tomato Basil
Hearty tomato
with basil
5.25

SANDWICHES

**Pistachio Mortadella
on Olive Sfilatino**
Thinly sliced mortadella
on baton-shaped olive
bread
5

**Salame
Milano on Focaccia**
Salami Milano and
Bufala mozzarella on
focaccia
7.5

**Pecorino Romano on
Raisin Sfilatino**
Thinly sliced pecorino
Romano on baton-
shaped raisin bread
5

Caprese on Focaccia
Mozzarella, tomatoes
and arugula on focaccia
7.5

ENTRÉES

Lasagna Bolognese
Fresh pasta layered with
house-made Bolognese,
bechamel, mozzarella
and Parmigiano-Reggiano
9.5

Chicken Cacciatore
Braised chicken in a
robust sauce of fresh
herbs, mushrooms,
tomatoes and white wine
9.5

PIZZA

Whole pizza contains 10 slices

Margherita
Housemade tomato sauce,
mozzarella and oregano
7.5 slice / 60 whole

4 Stagioni
Prosciutto, mushrooms,
tomatoes, artichokes,
olives and mozzarella
8 slice / 65 whole

Salame Piccante
Spicy Italian Salami
8.5 slice / 70 whole

Funghi
A blend of fresh
mushrooms topped with
fontal and oregano
8 slice / 65 whole

**Sausage, Rapini
and Ricotta**
Fennel sausage with
broccoli rabe and ricotta
8 slice / 65 whole

DESSERTS & TARTS

**Chocolate
Chip Cookie**
3

**Chocolate Chip
Cookies
(Package of
10 Minis)**
Made with milk
chocolate and dark
chocolate chips
8

**Citrus Shortbread
Cookies
(Package of
10 Minis)**
Made with
candied orange zest
8

**Chocolate and
Candied Hazelnut Tart**
Dark chocolate cake
covered with ganache
and sprinkled with
candied hazelnuts
6.75

Apricot Tart
Shortbread crust with
apricot marmalade
topped with a golden
brown lattice
6.75

Fresh Strawberry Tart
Tart filled with pastry
cream topped with
fresh strawberries and
a strawberry glaze
7.75

Principina
Our signature tart. A
chocolate hazelnut
shortbread crust,
filled with rich
ganache and dusted
with cocoa powder.
8.75

Cannoli Siciliani
Filled with creamy
ricotta, chocolate
chips and garnished
with candied orange
6

Chocolate Profiterole
Filled with cream and
topped with chocolate
hazelnut sauce
6

Fresh Raspberry Tart
Shortbread crust with
custard filling and
jam, topped with
fresh raspberries
and a dusting
of powdered sugar
8.75

Tiramisu
Coffee-dipped sponge
cake layered with
mascarpone and cocoa
7.75 slice / 55 whole

**YOUR PRINCI FAVORITES,
AVAILABLE FOR DELIVERY.**

Order now on the Uber Eats app.

*Terms and fees apply. Menu limited.
Check the Uber Eats app for availability and restrictions.

We cannot guarantee that any of our products are free from allergens (including dairy, eggs, soy, tree nuts, peanuts, wheat and others) as we use shared equipment to store, prepare and serve them.

FAMILY MEALS

Bundle and save on the regular price of food.
No substitutions.

BREAKFAST (SERVES 4 TO 6)

Classic

2 Classic Cornetti,
Chocolate Cornetto,
Raspberry Cornetto,
Avocado Toast,
Avocado Toast with Salmon,
Prosciutto and Fontina
on Cornetto
40

Meat-Free

2 Classic Cornetti,
Chocolate Cornetto,
Raspberry Cornetto,
Avocado Toast,
2 Avocado Toasts with Egg
40

LUNCH & DINNER (SERVES UP TO 4)

Classic

Margherita Pizza Slice,
Funghi Pizza Slice,
4 Stagioni Pizza Slice,
Salame Piccante Pizza Slice,
Caprese Salad,
Casarecce Pasta with Pesto,
4 Chocolate Chip Cookies
55

Meat-Free

2 Margherita Pizza Slices,
2 Funghi Pizza Slices,
Caprese Salad,
Casarecce Pasta with Pesto,
4 Chocolate Chip Cookies
55

SIGNATURE TREATS

Principina Tart, Tiramisu Slice,
Apricot Tart and
2 Chocolate Chip Cookies
25

ADD-ONS

Bread Bundle

Pane di Princi loaf, Olive Sfilatino, Raisin Sfilatino,
Schicciatine Pack
15

Bottle of Wine

Rocca Delle Macie Rubizzo (Red)
Anselmi San Vincenzo Bianco (White)
Regaleali Le Rose Terre Siciliane Igt
Bisul Desiderio Jeio Prosecco
25

Coffee Traveler (96 fl oz)

Princi™ Blend or Decaf
20

COFFEE

Freshly Brewed
Princi™ Blend or Decaf
12 fl oz / 16 fl oz
3 / 3.5

Nitro Cold Brew
12 fl oz / 16 fl oz
5 / 5.5

Seasonal Single Origin
12 fl oz / 16 fl oz
3.5 / 4

Coffee Traveler
Princi™ Blend or Decaf
96 fl oz
24

Cold Brew
12 fl oz / 16 fl oz
4 / 4.5

ESPRESSO

Espresso
3.5

Macchiato
4

Americano
8 fl oz / 16 fl oz
4 / 4.5

Cortado
4.5

Cappuccino
8 fl oz / 16 fl oz
4 / 5

Espresso con
Panna
4

Latte
8 fl oz / 16 fl oz
4 / 5

Dark Chocolate Mocha
8 fl oz / 16 fl oz
4.5 / 5.5

OTHER

Hot Chocolate
8 fl oz / 16 fl oz
4 / 5

Teavana® Tea
Golden Monkey black tea, Emperor's Clouds
& Mist® green tea, Passion Tango® herbal tea
8 fl oz / 16 fl oz
3 / 4

BOTTLED BEVERAGES

Galvanina® Italian
Sparkling Water
2.95

Ethos® Water
2.45

Galvanina®
Organic Italian Soda
Clementine, Ginger Ale
or Lemon
3.45

Evolution Fresh®
Orange Juice
4.45

Teavana® Pineapple
Berry Blue Herbal Tea
2.95

Teavana®
Sparkling Blood Orange
Mango White Tea
2.95

APERTIVI & COCKTAILS

Available to go with meal purchase.

Aperol Spritz
Aperol, Prosecco, Sparkling
Water, Orange Slice
10

Espresso Martini
Starbucks Reserve® Espresso, Single Malt Vodka,
Vanilla Bean Syrup, Dark Chocolate
10

Campari Spritz
Campari, Prosecco, Sparkling
Water, Orange Slice
10

Old Fashioned
Whiskey, Demerara Syrup, Aromatic
Bitters, Orange Bitters
10

Negroni Sbagliato
Campari, Sweet Vermouth,
Prosecco, Orange Slice
10

Manhattan
Whiskey, Sweet Vermouth, Aromatic
Bitters
10

Milano Torino
Campari, Sweet Vermouth,
Zucca, Orange Peel
10

Negroni Classico
Campari, Sweet Vermouth, Gin,
Orange Peel
10

BEER & WINE

Wine bottles available to go. Beer available to go with any food purchase.

BIRRE

Peroni Nastro Azzurro
7 5.5% ABV

VINI

BOLLICINE

Bisul Desiderio Jeio Prosecco
Crisp and fresh, semi-dry, citrus
8 / 32

ROSATO

Regaleali le Rose Terre Siciliane IGT
Rich cherry, raspberry, blackberry
11 / 44

BIANCHI

Anselmi San Vincenzo Bianco
Crisp and dry, lemon, apricot
11 / 44

Tramin Sauvignon Blanc Doc
Light bodied, grapefruit, white peach
12 / 48

Fernando Pighin & Figli Pinot Grigio
Bright, crisp, citrus, white fruit
12 / 48

ROSSI

Rocca Delle Macie Rubizzo
Red Blend
Rich and smooth, ripe dark red-fruits
9 / 36

Marchesi Di Barolo Barbera Maraja
Full body, wild berries, vanilla,
toasted oak
11 / 44

Cecchi Chianti Classico Doge
Balanced, raspberry, spice
11 / 44

Di Majo Norante
Cabernet Sauvignon
Terre Degli Osci
Rich and bold, cassis, black fruits
11 / 44

Tramin Pinot Nero
Velvet tannins, woodland berries
12 / 48