

PRINCIPE

FARRO FOCACCIA WITH

CALABRIAN CHILI & GOAT BUTTER 14 BAGNA CÀUDA 12
BURRATA & SMOKED OLIVE OIL 18 ADD CAVIAR 50/oz

PIATTO DI MARE

OYSTER WITH MEYER LEMON, BLACK PEPPER & CHIVES
SNOW CRAB CLAW WITH HONEY MUSTARD
SCALLOP WITH PISTACHIO & SORREL

\$20 PER PERSON

SUCRINE LETTUCE WITH AVOCADO, QUINOA & MINT 20

SNOW PEA CAESAR WITH GREEN ONION & PECORINO 22

TUNA CRUDA WITH WATERCRESS, SUMESHI & CRISPY RICE 27

HALF-DOZEN L.I. OYSTERS WITH MEYER LEMON & CHIVES 28

NETTLE LUMACHE WITH CLAMS, PANCETTA & EGG YOLK 34

ROCK SHRIMP MAFALDINE WITH SUGO BIANCO 35

BASIL TORTELLINI IN BROWN BUTTER BRODO 28

ASPARAGUS LASAGNE WITH MORELS, RAMPS & A FRIED EGG 36

BRANZINO WITH SPRING PEAS, POTATOES & LEMON BURRO 39

CRISPY CHICKEN WITH APRICOT, DAIKON & BASIL 40

THE PRINCIPE LOBSTER ROLL

CELERY, CILANTRO
& OLD BAY POTATO CRISPS

44