

Antipasti

Creamy King Crab Meat Salad*

Chilled Cucumber Foam & Apple

Lobster & Octopus*

Poached Cold Water Lobster Medallion & Slow Steamed Compressed Octopus with Crisp Shallots and Olive-Thyme Vinaigrette

Fritto Misto di Pesce*

Crispy Fried Calamari, Shrimp, Bay Scallops, & Oysters with Aioli

Carpaccio of Black Angus Beef*

Mustard Sauce & Caravaglio Capers



Parma Ham, Sopressata & Grana*

Thin Slices of Prosciutto, Salami & Chunks of Parmesan Cheese with Olives

The **Natura Water** system is an environmentally friendly alternative to the waste associated with conventional bottled water. Be green, enjoy our pure, fresh and delicious water. It comes in both still or sparkling.



* United States Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.

Insalata

Insalata Caprese

Buffalo Mozzarella and Vine-Ripened Tomatoes with Basil, Extra Virgin Olive Oil & Aged Balsamic Vinegar

Caesar Salad

Romaine Lettuce Tossed with Traditional Caesar Dressing, Topped with Parmesan Shavings & Sourdough Croutons

Seasonal Arugula Salad

Sprinkled with Pine Nuts, Fresh Pear & Gorgonzola Crumble

Zuppe

Prego's Signature Cream Soup of Selected Italian Mushrooms

Served in an Oregano Bread Cup



Minestra "Primavera di Verdura"

Italian Vegetable Soup with Vegetables in Season, Tomato, Beans, Pasta, Crostini & Pesto

Secondi

Lasagna alla Casalinga

Layers of Fresh Pasta with Ground Meat, Porcini Mushrooms, Tomato, Béchamel & Mozzarella Cheese

PREGO
CLASSIC

Homemade Potato Gnocchi

Spiced Italian Sausage Ragout with Peppers, Eggplant & Parmigiano

Handmade Beetroot-Ricotta Ravioli

Poppy Seed & Sage

Vegan Roasted Vegetable Ravioli or Gluten-Free Kale & Mozzarella Ravioli

Marinara Sauce & Pine Nuts

Spaghetti “Cacio e Pepe”

with Fresh Spinach

Porcini Mushroom Risotto *

Grilled Tiger Shrimp

Traditional Pasta such as Spaghetti, Penne or Fettuccine with Your Choice of Sauce

Pan-Fried Fillet of Branzino*

Artichoke-Potato Mousseline, Peperonata, Spinach & Prosecco Espuma

Roasted Rack of Baby Lamb*

Black Olive Marmalade, Rosemary & Ginger Gremolada, Fingerling Potatoes

PREGO
CLASSIC

Grilled Black Angus Filet Steak*

Barbera Verjus Reduction, Extra Virgin Olive Oil Sabayon, Parsnip Purée & Toni’s Parsnip Crisps

Veal Scaloppine*

al Limone, Marsala or “Parmigiana Style” with Capellini Pasta & Seasonal Vegetables

Pink Roasted Duck Breast*

Dried Fruit & Berry Confit, Chestnut Cappuccino, Gnocchi Romaine

Ossobuco

Veal Shank Braised in it’s own Jus, Vegetables, Tomato & Fresh Herbs, Served with Creamy Polenta

Tagliata, Italian Style prepared Sirloin Steak*

Mixed Garden Greens, Truffled Green Peppercorn Sauce