

## Antipasti

### Lobster & Octopus

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

### Carpaccio of Black Angus Beef\*

Mustard Sauce & Caravaglio Capers



### “Vitello Tonnato”

Pink Roasted Veal Loin & Raw Marinated Ahi Tuna with Arugula Pesto, Anchovy Spuma & Quail Egg

### Home Made Shrimp Borsette & Grilled Prawn

Tomato Basil Emulsion, Caramelized Lemon

### Parma Ham, Sopressata & Grana Padano\*

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 & Macaroni Pasta with Bread Crostini & Pesto

## Secondi

### Lasagna alla Casalinga

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

PREGO  
CLASSIC

### Homemade Potato Gnocchi ai Quattro Formaggi

Tossed with Alfredo Sauce, Baby Spinach & Four Kinds of Italian Cheese

### Handmade Beetroot-Ricotta Ravioli

Poppy Seed, Sage & Dried Red Beet Flakes

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

Marinara Sauce & Pine Nuts

### Spaghetti "Pescatore"\*

Long Pasta Tossed with Assorted Seafood, White Wine, Olive Oil, Garlic, Tomato & Chili Flakes

### Bacalhau Risotto\*

Creamy Risotto with Codfish Flakes & Jerusalem Artichokes, Perfumed with Homemade Lemon Paste

**Traditional Pasta** such as Penne, Fettuccine or Spaghetti or Gluten Free Pasta with Your Choice of Carbonara, Arrabbiata, Putanesca, Tomato, Meat, Pesto or Alfredo Sauce

### Pan-Fried Fillet of John Dory\*

Smoked Asparagus, Artichoke Purée & Cuttlefish Ink-Orzo Risotto

### Duo of Lamb\*

Pink Roasted Lamb Rack & Braised Leg of Baby Lamb, Eggplant Basil Confit & Zucchini Sofritto

### 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 & Tuscan Vegetables

### Lavender Roasted Duck Breast\*

Balsamic Cherries, Chestnut Cappuccino, Salsify & Poached Radish

### Broiled Veal Chop

Stuffed with Seasonal Wild Mushrooms, Fontina Cheese, Sautéed Butternut Squash with Apple Cider & Broccolini

### Tagliata, Italian Style prepared Sirloin Steak\*

Mixed Garden Greens,  
Truffle Oil & Green Pepper Corn Infused Veal Jus  
Also available with Grilled Chicken Breast\*