PREGO
RISTORANTE

ANTIPASTI

CARPACCIO TRADIZIONALE
Thinly Sliced Filet Mignon, Rucola, Capers, Shaved Parmesan Cheese

CARPACCIO DI TONNO E ERBACCIA
Thinly Sliced Tuna, Black Olives, Sundried Tomato

SALMONE AFFUMICATO
Smoked Scotish Salmon, Prepared Table-Side

PROSCIUTTO E BURRATA
Prosciutto (100g), Fresh Burrata

VITELLO TONNATO
Sliced Veal, Creamy Tuna Sauce, Capers

PROVOLONE ALLA PIASTRA
Grilled Provolone Cheese, Oregano

TIRAMISÚ DI VERDURE
Mixed Vegetables, Goat Cheese, Basil Dressing

COZZE ALLA PREGO
Fresh Mussels, White Wine, Garlic, Pernod

ZUPPE

ZUPPA DI POMODORO
Tomato Soup, Fried Basil, Touch of Cream

MINESTRONE ALLA MILANESE
Vegetable Soup, Short Pasta, White Beans

CACCIUCCO ALLA LIVORNESE
Seafood Stew with Pernod

INSALATE

CAPRESE
Mozzarella Cheese, Tomato, Fresh Basil

CESARE
Lettuce, Original Dressing, Prepared Table-Side

INSALATA VERDE CON MELA
Italian Greens, Apple, Caramelized Pecans, Gorgonzola Cheese

TRICOLORE
Arugula, Tomato, Avocado, Cucumber, Goat Cheese, Black Olives

PIZZA AL FORNO DI LEGNA

MARGHERITA
Mozzarella Cheese, Fresh Tomato, Basil, Olive Oil

QUATTRO FORMAGGI
Mozzarella, Fontina, Gorgonzola and Goat Cheese

SALAME E PEPERONI
Salami and Mixed Peppers

PROSCIUTTO E RUCOLA
Prosciutto, Arugula, Shaved Parmesan

PROVOLONE E FUNGHI
Mozzarella, Provolone, Mushrooms, Sundried Tomato

NAPOLITANA
Tomato Sauce, Mozzarella, Olives, Anchovies, Peperoncino, Fried Capers

VEGETARIANA CON CAPRINO
Mixed Peppers, Mushrooms and Onions Sauteed with Balsamic, Mozzarella and Goat Cheese

PASTE E RISOTTO

SPAGHETTI ALLA RUOTA®
Prepared in a Parmigiano Reggiano Cheese Wheel,Tomato Sauce

SPAGHETTI AL LIMONE E GAMBERETTI
Lime, Lime Zest, Basil, Shrimp, Fried Capers

GNOCCHI ALLA SORRENTINA
Tomato Sauce, Topped with Burratta

LINGUINE FRUTTI DI MARE
Calamari, Shrimp, Clams, Mussels, Fish, Tomato and White Wine Sauce

LINGUINE AL SALMONE CON CAVIALE
Salmon, Vodka Cream Sauce, Dash of Caviar

PAPPARDELLE ALLA CARBONARA DI ASPARAGI
Prosciutto Cotto, Asparagus, Cream

TAGLIATELLE ALFREDO E TARTUFO NERO
Parmesan Cheese, Cream, Chives, Black Truffle

PENNE ALLA ARRABBIATA
Tomato, Garlic, Pepperoncino, Red Wine

RIGATONI AI QUATTRO FORMAGGI
Mozzarella, Fontina, Gorgonzola and Goat Cheese

RAVIOLI DI RICOTTA
Ricotta Cheese, Spinach, Tomato Sauce

RAVIOLI DI VITELLO
Filled with Veal and Goat Cheese, Tomato Sauce

RAVIOLI CON BURRO DI TARTUFO NERO
Filled with Mushrooms and Ricotta Cheese, Black Truffle Butter

RISOTTO ZAFFERANO CON OSSOBUCO
Saffron Sauce, Veal

RISOTTO AI FUNGHI PORCINI
Dried Mushrooms, White Truffle Oil

CARNI E VITELLO

FILETTO DI MANZO AL RELIQUIARIO
Thinly Sliced Fliet Mignon, Olive Oil, Green Pepper (200g)

FILETTO DI MANZO AL PEPE VERDE
Filet Mignon, Green Pepper Sauce (200g)

FILETTO DI MANZO AL PORTO
Filet Mignon, Port Sauce, Spinach, Mushroom Ravioli (200g)

SCALOPINA DI VITELLO AL LIMONE
Veal Scallop, White Wine and Lime Sauce, Capers (200g)

COTOLETTA ALLA VALDOSTANA
Breaded Veal Cutlet, Mozzarella Cheese, Tomato Sauce (150g)

COSTINA CORTA BRASATA
Braised Short Rib with Vegetables (200g)

OSSOBUCO ALLA FRANCESCO
Oven-Braised Ossobuco with Spaghetti (450g)

MARE

PESCE ALLA SARDA
Red Snapper, Sundried Tomatos, Slighlty Spicy (200g)

PESCE IN CROSTA DI PATATE
Red Snapper, Potato Crust, Lime Butter Sauce (200g)

GAMBERONI CON PASTA E FUNGHI
Jumbo Shrimp Over Creamy Pasta with Mushrooms (200g)

SALMONE AL PEPE ROSA
Salmon, Pink Pepper, Cucumber, Mustard Seeds, Balsamic (200g)

All of our dishes are prepared with authentic Italian ingredients and fresh products. Our kitchen prepares each dish at the moment, we appreciate your patience.
Our prices include 16% of IVA.

DOLCI

TIRAMISÚ
Mascarpone, Chocolate, Expresso and Brandy

CROSTATA DI PERA TIEPIDA (15 MIN.)
Warm Puff Pastry with Pear and Crème Anglaise

CREME BRULEE
Rich Custard with Caramelized Sugar

MERINGA CON PANNA E LAMPONI
Meringue Drops, Whipped Cream, Fresh Raspberries

PANNA COTTA DI PARMIGIANO
Parmesan Cheese Flan, Caramel Sauce

PANNA COTTA CON SALSA DI MORE E CAFFE
Sweet Cream Flan, Blackberry and Coffee Sauces

TORTA AL CIOCCOLATO TIEPIDO (15MIN.)
Molten Chocolate Cake

PROFITEROLES CON MASCARPONE E BAILEYS
Profiteroles, Mascarpone, Baileys, Chocolate Sauce

GELATO E SORBETTO ITALIANO
Italian Gelato

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