

TWO
FOR
ONE
COCKTAILS
From 8pm

Mother's Day Menu

2 COURSES from 25.00 3 COURSES from 29.50

STARTERS

GARLIC BREAD WITH MOZZARELLA

Hand-stretched pizza dough baked with plenty of garlic and parsley topped with mozzarella - 475kcal

TOMATO BRUSCHETTA

Hand-stretched pizza dough topped marinated tomato and red onion mix, finished with fresh fragrant basil - 485kcal **add Burrata +3.00**

CALAMARI

Crispy calamari served with our tangy pestonaisse dip - 645kcal

PANCETTA MAC & CHEESE BITES

Italian pancetta croquettes with mac and cheese, finished with grated Italian cheese and served with a Calabrese ketchup dip - 640kcal

OVEN-BAKED KING PRAWNS

Oven-baked spicy king prawns in chilli butter, served with toasted focaccia bread and garnished with parsley and chives - 445kcal

TOMATO & BURRATA SALAD

A whole creamy Burrata, served with cherry tomatoes and our Prezzo pesto - 510kcal



MAINS

SPAGHETTI CARBONARA

Spaghetti in a creamy sauce with pancetta, crispy prosciutto and Italian cheese - 1080kcal - **add chicken +110kcal +3.00**
Make it oven-baked with chicken & lots of cheese +4.00

SPAGHETTI BOLOGNESE

Spaghetti topped with succulent beef ragu Bolognese sauce, a true Italian classic - 700kcal

CHICKEN, MUSHROOM & GARLIC RIGATONI

Rigatoni pasta in creamy roasted garlic and wild mushrooms with chicken and parsley - 910kcal

SPAGHETTI WITH KING PRAWNS

Juicy king prawns in a sweet tomato sauce with a generous helping of garlic and red chilli - 645kcal

CRAB & LOBSTER RAVIOLI

Handmade ravioli filled with crab and lobster. Served in a velvety rich lobster bisque with prawns and cherry tomatoes. Finished with a handful of peppery rocket and a drizzle of chive oil - 650kcal

PEA & GOAT'S CHEESE RAVIOLI

Spinach ravioli, filled with sweet peas and creamy goat cheese in a cacio e pepe sauce, with a drizzle of chive oil and rocket - 670kcal

SPINACH & RICOTTA CANNELLONI

Fresh pasta tubes, filled with creamed spinach and ricotta in a rich tomato and Béchamel sauce - 695kcal

LASAGNE

Tender braised beef in a rich ragu, layered with pasta sheets, Béchamel, cheddar and creamy mozzarella - 640kcal

CHICKEN MILANESE (+2.00)

A lightly breaded chicken breast, fried until golden and crispy, with grilled lemon, finished with Italian cheese - 800kcal

SERVED WITH YOUR CHOICE OF: SPAGHETTI POMODORO OR HOUSE FRIES WITH ROCKET AND A CALABRESE DIP

TUSCAN BEEF & MASH (+3.00)

Tender, melt-in-your-mouth featherblade of beef, slow-braised in rich, peppery red wine sauce. Served with creamy mashed potatoes and spinach. Finished with Italian cheese - 750kcal

MEDITERRANEAN SEA BASS

Oven-baked sea bass on a bed of gnocchi (Italian dumpling) in a rich pomodoro sauce with olives, capers, garlic, chilli and parsley - 540kcal

THE SPICY PIZZA

Spicy 'nduja, pepperoni, rich tomato sauce and mozzarella, finished with red chillies and drizzled with honey - 1215kcal

MEAT LOVERS PIZZA

Prezzo three meat special, spicy pepperoni, chicken, smoked pancetta, mozzarella and rich tomato sauce - 1430kcal

KING PRAWN & BURRATA PIZZA

Calabrese sauce base, topped with prawns, creamy Burrata, mozzarella and a handful of peppery rocket - 1060kcal

GOAT'S CHEESE & ROASTED PEPPERS PIZZA

Creamy goat cheese, mozzarella, sun-dried tomatoes, roasted peppers, and rich tomato sauce, finished with a drizzle of honey - 1040kcal

VERY MEATY CALZONE

Generously filled with spicy pepperoni, chicken, pancetta, mixed peppers, mozzarella and rich tomato sauce - 1465kcal

CRISPY CHICKEN CAESAR




Golden and crispy chicken and prosciutto tossed with crunchy baby gem lettuce dressed in a rich creamy Caesar dressing, grated Italian cheese and croutons - 965kcal



SIDES

ADD ANY TWO FOR 8.00

HOUSE FRIES 
TRUFFLE FRIES 
CHILLI GARLIC CHEESE FRIES 
CARBONARA FRIES

PANCETTA MAC & CHEESE BITES
WARM FOCACCIA BREAD 
GARLIC BREAD STICKS 
TENDERSTEM BROCCOLI 

BABY CAESAR SALAD  
BABY CAPRESE SALAD  
MIXED LEAF SALAD  

DESSERTS

HOT CHOCOLATE FUDGE CAKE

Rich warm chocolate fudge cake, topped with salted caramel and chocolate sauce and a crumbled Cadbury Flake. Served with a scoop of vanilla ice cream - 705kcal

STICKY TOFFEE PUDDING

Luxurious sponge in warm caramel butterscotch sauce served with a scoop of vanilla ice cream - 790kcal

LOTUS BISCOFF CHEESECAKE

Our twist on the classic banoffee pie. Light cheesecake, topped with a Biscoff biscuit crumb, served with fresh banana and drizzled with chocolate sauce - 590kcal

HONEYCOMB SMASH CHEESECAKE







Creamy vanilla cheesecake topped with crunchy honeycomb pieces and drizzled with chocolate sauce, served with cream and cherries - 530kcal

TIRAMISU

A classic Italian tiramisu made of ladyfinger biscuits soaked in coffee, layered with rich mascarpone cream and dusted with cocoa - 475kcal



Allergies & Nutrition Please inform us of any specific dietary requirements before ordering. If you have an allergy, intolerance or want to learn more about our nutritional values, please scan the QR code or ask a team member.

Adults need around 2000 Kcals a day. Our menu descriptors do not include all ingredients or allergens.  Vegetarian  Vegetarian option available upon request  Vegan  Vegan option available upon request - these dishes are made with vegetarian and vegan ingredients, however there is a risk of cross contamination with products of animal origin, please refer to the allergy menu for further information.  Gluten-free  Gluten-free option available upon request. Our processes for making gluten-free dishes have been accredited by Coeliac UK. Gluten-free describes foods that contain gluten at a level of no more than 20 parts per million (ppm). Please inform us of any specific dietary requirements, including allergies and intolerances, before ordering. Our suppliers and kitchens handle numerous food and drinks containing allergens. Whilst we make every effort to ensure that your food is suitable for you, unfortunately it is not possible for us to guarantee that our dishes will be 100% free from the allergen or contamination, and this includes whilst in transit from our restaurants. Our meat and fish dishes may contain small bones. Olives may contain stones. •