

# SIGNATURE SELECTION

2 COURSES FROM 25.00 3 COURSES FROM 30.00

# **STARTERS**

#### GARLIC BREAD WITH MOZZARELLA •• •\*

Hand stretched pizza dough baked with plenty of garlic and parsley - 475keal

#### ITALIAN MEATBALLS

Classic pork and beef meatballs, served in a generous tomato pomodoro sauce, a drizzle of chive oil and toasted focaccia bread - 440kcal

Crispy calamari served with our tangy pestonnaise dip - 645keal

#### PANCETTA MAC & CHEESE BITES

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



# **MAINS**

#### SPAGHETTI BOLOGNESE \*\*\*

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

#### SPINACH & RICOTTA CANNELLONI •

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

#### TUSCAN SAUSAGE & BROCCOLI PIZZA \*\*

Mozzarella, tenderstem broccoli, pork sausage crumb, and chillies on a rich creamy cacio e pepe cheesy sauce base - 1100kcal

#### DOUBLE PEPPERONI PIZZA @\* @\*

Rich tomato sauce, mozzarella and a generous covering of pepperoni - 1120keal

#### THE SPICY ONE PIZZA \*\*

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

## 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

#### - We Adore

# 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

### CRISPY CHICKEN CAESAR SALAD

HOUSE FRIES

TRUFFLE FRIES •

CHILLI GARLIC CHEESE FRIES O

**CARBONARA FRIES** 

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

#### SPAGHETTI CARBONARA \*\*

Spaghetti in a creamy sauce with pancetta, crispy prosciutto and cheese - 1080kcal - add chicken +3.00

Make it oven-baked with chicken & lots of cheese +4.00

#### SPAGHETTI WITH KING PRAWNS \*\* Juicy king prawns in a sweet tomato sauce with a generous helping

of garlic and red chilli - 645kcal

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

#### THE PREZZO BURGER & FRIES

Two beef patties, layered with spicy Calabrese ketchup, crispy prosciutto, cheddar, baby gem lettuce and mayonnaise - 1085kcal

#### **Most Loved by Guests**

#### TUSCAN BEEF & MASH

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

#### CHICKEN MILANESE

A lightly breaded chicken breast, fried until golden and crispy, with grilled lemon, finished with Italian cheese - 755kcal

Served with your choice of SPAGHETTI POMODORO OR HOUSE FRIES

With rocket and a Calabrese dip

ADD ANY TWO FOR 8.00

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 OG

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

#### HONEYCOMB SMASH CHEESECAKE O

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

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

### QUADRUPLE CHOCOLATE COOKIE DOUGH •

Oven-baked chocolate cookie dough with chunks of chocolate chips, served with a scoop of vanilla ice cream and chocolate sauce - 900kcal



#### Allergies & Nutrition

Adults need around 2000 Kcals a day. Please inform us of any specific dietary requirements, including allergies and intolerances, before ordering. Our menu descriptors do not include all ingredients or allergens. Vegetarian option available upon request 🥯 Yegan 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 option available upon request. Our processes for making gluten free dishes have been accredited by Coeliac UK. Our suppliers and kitchens handle numerous food and drinks containing allergens. Whilst we have strict controls in our kitchens, please be aware that all our food is prepared and cooked in the same kitchen. However, processes are in place to ensure that meals on this menu are gluten free. Gluten free describes foods that contain gluten at a level of no more than 20 parts per million (ppm). Our meat and fish dishes may contain small bones. Olives may contain stones.



# SIGNATURE SELECTION

BOLD IN FLAVOUR, MODERN TOUCHES, AND CREATED WITH A PASSION FOR ITALY'S FINEST.

