

PREZZO



A taste of Italy

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A feast for the whole table to share,
served family style, £30 per person

Antipasti

OLIVES

House mix of green and black Nocellara olives

PUMPKIN & MOZZARELLA ARANCINI

Pumpkin and mozzarella stirred through risotto rice, coated in breadcrumbs and fried until golden and crispy. Served with truffle mayonnaise

PREZZO'S ANTIPASTO

Our delicious selection of Italian cured meats (prosciutto and spicy pepperoni) with a fresh mozzarella, sun-blushed tomatoes, Nocellara olives and our freshly baked garlic bread

Primi

MARGHERITA PIZZA

Our special tomato sauce, topped with creamy Italian mozzarella and fresh basil

GORGONZOLA & PROSCIUTTO PIZZA

Loaded with creamy gorgonzola dolce DOP, mozzarella, prosciutto and balsamic onions on a white base. Finished with a handful of peppery rocket

Secondi

LASAGNE

Slowly braised beef and red wine ragu layered with pasta, béchamel, cheddar and mozzarella cheese

SPINACH & RICOTTA CANNELLONI

Tubes of fresh egg pasta generously filled with creamed spinach and ricotta, served classically with a rich tomato and bechamel sauce. Finished al forno style with lots of melted cheese

Add any side for an extra from £3.00

Sweetheart cabbage cooked in brown butter finished with freshlygrated parmesan 

Slow roasted potatoes al forno with garlic and rosemary 

House fries 

Dolci

DARK CHOCOLATE GIANDUIOTTO

A delicious dark chocolate and hazelnut flavoured bar filled with gooey salted caramel served with a café curl and cream.

Finish your meal with a boozy coffee for an extra from £5.00
The perfect way to complete your evening!

BAILEYS LATTE

Bailey's Irish cream liqueur with a double shot of illy espresso, steamed milk and a generous dusting of cocoa

CARAMEL BRANDY COFFEE

Vecchia Romagna brandy (Bologna, Italy), double shot of illy espresso with caramel syrup topped with a generous layer of fresh cream

HAZELNUT AMARETTO COFFEE

Disaronno Amaretto (Saronno, Italy), double shot of illy espresso with hazelnut syrup topped with a generous layer of fresh cream



Allergies
and
Nutrition

Adults need around 2000 Kcal's 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