

# PREZZO



Indulgent set menu

2 courses from £23 | 3 courses from £27.50

# Full of delicious possibilities

## Aperitivo + £7.50

Perfect to sip and savour,  
while you decide

**SPICED APPLE AND PEAR MARTINI**  
Vodka and Angostura bitters shaken with the juice of apples and pears

**MORELLO CHERRY SOUR**  
Gin shaken with the sweet juice of Morello cherries and a tangy hint of lemon

## Starters

<b>AUBERGINE &amp; GOAT'S CHEESE BRUSCHETTA</b>  	405 kcal	<b>OAK-SMOKED SALMON, CUCUMBER &amp; DILL SALAD</b>	365 kcal
Hand stretched pizza dough topped with roasted aubergine, goat's cheese and red chilli, drizzled with honey and rocket. With 'Nduja +1.50+105 kcal		Generous flakes of hot smoked salmon served with creamy ricotta, cucumber ribbons, dill and white balsamic vinaigrette. Served with toasted focaccia bread	
<b>ITALIAN HUMMUS</b> 	595 kcal	<b>CRISPY FRIED MOZZARELLA</b> 	560   590 kcal
Creamy cannellini bean dip finished with freshly chopped parsley and lemon oil. Served with house flatbread		Hot melting cheese in golden breadcrumbs with a choice of a rich tomato sauce or our spicy Calabrese ketchup	
		<b>BEEF RAVIOLINI WITH GORGONZOLA DOLCE</b>	395 kcal
		Handmade baby ravioli filled with slowly braised beef served in a creamy Gorgonzola Dolce DOP sauce	

## Mains

<b>ROASTED AUBERGINE &amp; BURRATA PIZZA</b>  	1200 kcal	<b>SPINACH &amp; RICOTTA CANNELLONI</b> 	715 kcal
Packed with seasonal flavours, our hand stretched classic tomato base is topped with slices of roasted aubergine, creamy Burrata and sun-dried tomatoes. Finished with plenty of pine nuts and fresh basil		Tubes of fresh egg pasta generously filled with creamed spinach and ricotta, served classically with a rich tomato and béchamel sauce. Finished al forno style with lots of melted cheese	
<b>TRE GUSTI PIZZA</b>  	1495 kcal	<b>CHICKEN, PROSCIUTTO &amp; SAGE SALTIMBOCCA</b>	690 kcal
The feast for meat lovers. Spicy pepperoni, chicken, pancetta, mozzarella and tomato sauce		Grilled chicken breast, crispy prosciutto and sage cooked in butter and white wine, served with slow roasted potato al forno and sweetheart cabbage	
<b>SPAGHETTI CARBONARA</b> 	1155 kcal	<b>THE PREZZO BURGER</b>	Beef 1365 kcal Chicken 1095kcal
Spaghetti in creamy sauce with pancetta, crispy prosciutto and Italian hard cheese With chicken +3.00 +110 kcal Make it al forno +2.00 +250 kcal		Our delicious house burger comes with a choice of two 4oz beef patties OR a grilled chicken breast, layered with spicy Calabrese ketchup, crispy prosciutto, cheddar, radicchio and sweet baby gem mix and mayonnaise. Served with house fries	
<b>SPAGHETTI WITH DEVON CRAB &amp; CHILLI</b> 	585 kcal	<b>PREZZO'S TUSCAN SAUSAGES</b>	720 kcal
A generous serving of Devon crab with fresh chilli, garlic and parsley stirred with spaghetti. Finished with a handful of peppery rocket		Three Italian style pork, fennel and chilli sausages grilled and served on a bed of slowly braised lentil ragu. Finished with a generous spoonful of salsa verde (our Italian dressing with chopped parsley, anchovies, garlic & olive oil)	

## Desserts

<b>LOTUS BISCOFF CHEESECAKE WITH BANANA</b> 	550 kcal
Our twist on the classic banoffee pie, light cheesecake topped with a biscoff biscuit crumb, served with fresh banana and drizzled with chocolate sauce	
<b>TIRAMISU</b> 	490 kcal
Our classic Italian tiramisu made of ladyfinger biscuits soaked in coffee, layered with rich mascarpone cream and marsala wine, dusted with cocoa	
<b>BAKED ITALIAN ORANGE CHEESECAKE</b> 	490 kcal
Our luxurious cheesecake with a biscuity base, baked with orange and caramel served with segments of mandarin and cream	
<b>PREZZO'S BEST EVER CHOCOLATE CAKE</b>  	595 kcal
Our rich and fudgy chocolate cake made with ground almonds, baked to perfection, served with creamy mascarpone and fresh raspberries	
<b>STRAWBERRY SUNDAE</b> 	520 kcal
Three scoops of Joe DeLucci's rich and creamy vanilla gelato, strawberries, whipped cream and café curl wafers	



## Allergies and Nutrition

If you have an allergy, intolerance or want to learn more about our nutritional values, please scan the QR code for all the information or ask a team member.

## Digestivo from + £5.00

Finish your meal in style with  
a warming boozy coffee

### BAILEYS LATTE







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

### CARAMEL BRANDY

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

### HAZELNUT AMARETTO

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

Adults need around 2000 Kcal a day. Our menu descriptors do not include all ingredients or allergens.  Vegetarian  Vegetarian option available upon request  Gluten-free  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).