FATHER'S DAY MENU

2 COURSES FROM 23.00 3 COURSES FROM 28.00

STARTERS

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

- Balsamic onions & mozzarella +2.00

Hand-stretched pizza dough topped with marinated tomato and red onion mix, finished with Prezzo pesto and fresh basil - $_{485 kcal}$ add Burrata ± 3.00

HUMMUS & ROASTED PEPPERS ®

Smooth, rich hummus with roasted peppers, rocket and toasted pine nuts, served with warm flat bread - 460kcal

CALAMARI

Crispy calamari served with our tangy pestonnaise dip - 645keal

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

MARRY ME CHICKEN RIGATONI

Roast chicken breast in a rich garlic, sun-dried tomato, fresh chilli and Italian cheese cream sauce, tossed with rigatoni - $880 \, \mathrm{kcal}$

A New Favourite

SPAGHETTI CARBONARA **

Spaghetti in a creamy sauce with pancetta, crispy prosciutto and Italian cheese - $1080 \rm \, kcal$ - add chicken +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 - 645 keal

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 - $650 \, \mathrm{kcal}$

We Adore

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

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

CHICKEN MILANESE (+2.00)

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

Most Loved by Guests

LASAGNE

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

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 - $750 \rm kcal$

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 - 1215keal

MEAT LOVERS PIZZA ◎*®*

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

KING PRAWN & BURRATA PIZZA **

Calabrese tomato base, topped with prawns, creamy Burrata, mozzarella and a handful of peppery rocket - $1060 \, \rm kcal$

GOAT'S CHEESE & ROASTED PEPPERS PIZZA O **

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

VERY MEATY CALZONE

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

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 O

TRUFFLE FRIES O

CHILLI GARLIC CHEESE FRIES O

CARBONARA FRIES

PANCETTA MAC & CHEESE BITES
WARM FOCACCIA BREAD ©
GARLIC BREAD STICKS O
TENDERSTEM BROCCOMI O

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 - $790 \rm kcal$

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 - $590 \rm \, keal$

HONEYCOMB SMASH CHEESECAKE O

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

TIRAMISU O

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

TRIPLE COOKED NUTELLA DOUGHNUT BALLS •

A stack of hot and fresh house sugar glazed doughnuts served with a Nutella dip - $_{\rm 410\,kcal}$



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 Kcal a day. Please inform us of any allergies or dietary requirements before ordering. Our dishes may contain or come into contact with allergens. While we take care to avoid cross-contamination, we cannot guarantee dishes are allergen-free. (V) Vegetarian / (V*) Vegetarian option available (Vg) Vegan option available – these dishes may risk cross contamination with animal products, please refer to the allergy menu. (NG) Non-Gluten (NG*) Non-Gluten option available – Non-Gluten refers to our gluten friendly dishes which are made from recipes that don't intentionally include gluten but are prepared in kitchens where gluten is present. Some dishes processed to the contamination of the contam