

# VEGETARIAN & VEGAN

## STARTERS

<b>OLIVES</b>   House mix of green and black Nocellara olives	<b>4.00</b> 65 kcal
<b>NEW ITALIAN HUMMUS</b>  Creamy cannellini bean dip with a drizzle of olive oil. Served with flatbread	<b>6.00</b> 655 kcal
<b>GARLIC BREAD</b>   Hand stretched pizza dough baked with plenty of garlic and parsley — <b>add mozzarella</b> +125 kcal <b>+1.50</b>	<b>6.00</b> 355 kcal
<b>GARLIC BREAD WITH BALSAMIC ONIONS &amp; MOZZARELLA</b>   Hand stretched pizza dough baked with caramelised balsamic onions and mozzarella, a perfect blend of sweet and savoury — <b>sharing portion</b> +595 kcal <b>+3.00</b>	<b>8.00</b> 530 kcal
<b>DOUGH TWIST</b>  A dough crust, baked until golden and filled with mozzarella, béchamel and black pepper. Served with any dip of your choice	<b>6.00</b> 410 kcal
<b>TOMATO BRUSCHETTA</b>   Hand-stretched pizza dough, brushed with garlic and parsley, topped with speciality tomatoes, sweet, white balsamic vinaigrette and a drizzle of Prezzo pesto	<b>8.00</b> 450 kcal
<b>CRISPY FRIED MOZZARELLA</b>  Hot melting cheese in golden breadcrumbs with a choice of a rich tomato sauce or spicy Calabrese ketchup	<b>8.00</b> 615 kcal
<b>MUSHROOM &amp; MASCARPONE ARANCINI</b>  Earthy wild mushrooms, leeks and mascarpone gently stirred through risotto, coated in breadcrumbs and fried until golden. Served with mayonnaise and crisp sage leaves	<b>9.00</b> 420 kcal
<b>TOMATO &amp; BURRATA SALAD</b>   A whole creamy Burrata, served with vibrant, speciality tomatoes and our Prezzo pesto	<b>9.00</b> 490 kcal
<b>ARTICHOKE, OLIVE AND TOMATO SALAD</b>  Chargrilled artichokes and speciality tomatoes in sweet, white balsamic vinaigrette with black olive tapenade, cucumber ribbons and drizzles of chive oil. Served with toasted focaccia bread	<b>9.00</b> 415 kcal

## PASTA

<b>NEW PESTO GNOCCHI</b>   Soft pillowy gnocchi (Italian dumplings) in a vibrant Prezzo basil Pesto. Finished with a handful of peppery rocket — <b>add Burrata</b> +150 kcal <b>+3.00</b> ,	<b>10.00</b> 710 kcal
<b>RIGATONI ARRABBIATA</b>  Rigatoni pasta in our sweet and spicy pomodoro sauce with a generous helping of garlic and red chilli — <b>Make it a vegetarian Al Forno</b> +2.00	<b>13.00</b> 575 kcal
<b>VEGAN SPAGHETTI BOLOGNESE</b>  Meat-free Bolognese in a rich tomato sauce	<b>16.00</b> 610 kcal
<b>NEW MUSHROOM &amp; ROASTED GARLIC RIGATONI</b>  Rigatoni pasta in creamy roasted garlic and wild mushrooms with vegan chicken and parsley	<b>16.00</b> 975 kcal
<b>PEA &amp; GOAT'S CHEESE RAVIOLI</b>  Spinach ravioli, filled with sweet peas and creamy goat's cheese in a cacio e pepe sauce, finished with a drizzle of chive oil and pea shoots	<b>15.00</b> 665 kcal
<b>SPINACH &amp; RICOTTA CANNELLONI</b>  Fresh pasta tubes, filled with creamed spinach and ricotta in a rich tomato and béchamel sauce. Finished with melted cheese al forno style	<b>17.00</b> 695 kcal

## PIZZA








Make any classic a large. Upgrade to a large base with more toppings for £3 extra

<b>MARINARA</b>  Mutti tomato sauce with juicy sun-dried tomatoes, fragrant basil and a drizzle of chive oil	<b>10.00</b> 775 kcal
<b>MARGHERITA</b>  Mutti tomato sauce, topped with creamy mozzarella and fresh, fragrant basil — <b>Make it a vegan</b> 940 kcal	<b>13.25</b> 1015 kcal
<b>VEGAN PEPPERONI</b>  Mutti tomato sauce, mozzarella and a generous covering of vegan pepperoni	<b>14.25</b> 1095 kcal
<b>COURGETTE &amp; BLACK OLIVE</b>  Chargrilled courgettes from southern Italy, mozzarella, Italian hard cheese, punchy black olive tapenade, basil and Mutti tomato sauce	<b>15.50</b> 1295 kcal
<b>GOAT'S CHEESE &amp; ROASTED PEPPERS</b>  Creamy goat's cheese, roasted peppers, sun-dried tomatoes and Mutti tomato sauce, finished with a drizzle of honey	<b>15.50</b> 1180 kcal
<b>VEGAN TRE GUSTI</b>  Vegan 'pepperoni', vegan 'chicken', vegan cheese and Mutti tomato sauce	<b>17.50</b> 1030 kcal
<b>TRE VEGGIE CALZONE</b>  Earthy, butter roasted mushrooms, spinach and sun-dried tomatoes with mascarpone	<b>17.50</b> 1065 kcal
<b>VEGETARIAN TRE CARNI CALZONE</b>  Generously filled with vegan 'pepperoni', vegan 'chicken', roasted peppers, mozzarella and Mutti tomato sauce	<b>18.50</b> 1175 kcal
<b>MUSHROOM, BURRATA &amp; TRUFFLE PINSA</b>  Butter-roasted mushrooms on a white base of béchamel and mozzarella, topped with chives, black pepper, creamy Burrata and a generous drizzle of truffle oil	<b>16.50</b> 1280 kcal

## GRILLS & SALADS






<b>VEGETARIAN CALABRESE BURGER</b>  Hearty Quorn burger with spicy Calabrese ketchup, cheddar, radicchio, sweet baby gem and mayonnaise. Served with house fries — <b>upgrade to truffle fries</b> +1.00	<b>16.50</b> 1170 kcal
<b>ORZO, TOMATO &amp; RICOTTA SALAD</b>  Three delicious layers of our favourite Italian ingredients, creamy ricotta, orzo, Prezzo pesto and tomato salad, topped with peppery rocket and a white balsamic vinaigrette	<b>13.00</b> 395 kcal

## SIDES

<b>GARLIC BREAD</b>   — <b>with mozzarella</b> +125kcal <b>+1.50</b>	<b>355 kcal</b> <b>6.00</b>
<b>HOUSE FRIES</b> 	<b>395 kcal</b> <b>4.75</b>
<b>TRUFFLE FRIES</b> 	<b>485 kcal</b> <b>5.75</b>
<b>MIXED SALAD</b>  	<b>135 kcal</b> <b>4.50</b>
<b>POTATO AL FORNO</b> 	<b>420 kcal</b> <b>5.75</b>

# GLUTEN-FREE

## STARTERS

<b>OLIVES</b> 	<b>4.00</b>
House mix of green and black Nocellara olives	65 kcal
<b>GLUTEN-FREE ANTIPASTO PLATE</b>	<b>9.00</b>
Italian cured meats, creamy mozzarella, sun-dried tomatoes, Nocellara olives and gluten-free garlic bread — <i>sharing portion</i> +335 kcal +6.00	590 kcal
<b>GLUTEN-FREE GARLIC BREAD</b> 	<b>6.00</b>
Gluten-free base with plenty of garlic and parsley — <i>add mozzarella</i> +130 kcal +1.50	315 kcal
<b>GLUTEN-FREE GARLIC BREAD WITH BALSAMIC ONIONS &amp; MOZZARELLA</b> 	<b>8.00</b>
— <i>sharing portion</i> +505 kcal +3.00	490 kcal
<b>GLUTEN-FREE TOMATO BRUSCHETTA</b> 	<b>8.00</b>
Gluten-free base brushed with garlic and parsley, topped with speciality tomatoes, sweet, white balsamic vinaigrette and a drizzle of Prezzo pesto	460 kcal
<b>TOMATO &amp; BURRATA SALAD</b> 	<b>9.00</b>
Soft, creamy Burrata, served with vibrant, speciality tomatoes and our Prezzo pesto	490 kcal

## PIZZA

<b>GLUTEN-FREE MARINARA</b> 	<b>10.00</b>
Mutti tomato sauce with juicy sun-dried tomatoes, fragrant basil and a drizzle of chive oil	650 kcal
<b>GLUTEN-FREE MARGHERITA</b>  	<b>13.25</b>
Mutti tomato sauce, topped with creamy mozzarella and fresh, fragrant basil	895 kcal
<b>GLUTEN-FREE PEPPERONI</b> 	<b>14.25</b>
Mutti tomato sauce, creamy mozzarella and a generous covering of pepperoni	995 kcal
<b>GLUTEN-FREE COURGETTE &amp; BLACK OLIVE</b> 	<b>15.50</b>
Chargrilled ribbons of courgette from southern Italy, mozzarella, Italian hard cheese, punchy black olive tapenade, basil and Mutti tomato sauce	1170 kcal
<b>GLUTEN-FREE GOAT'S CHEESE &amp; ROASTED PEPPERS</b> 	<b>15.50</b>
Creamy goat's cheese, roasted peppers, sun-dried tomatoes and Mutti tomato sauce, finished with a drizzle of honey	1070 kcal
<b>GLUTEN-FREE MORTADELLA MUSHROOM</b>	<b>16.50</b>
Italian mortadella Bologna IGP, butter-roasted mushrooms, mascarpone cheese, Nocellara olives, mozzarella and Mutti tomato sauce	1220 kcal
<b>GLUTEN-FREE DOLCE E PICCANTE</b>	<b>16.50</b>
Spicy 'nduja, pepperoni, Mutti tomato sauce and creamy mozzarella, finished with red chillies and drizzled with honey	1090 kcal
<b>GLUTEN-FREE GORGONZOLA &amp; PROSCIUTTO</b>	<b>17.50</b>
Loaded with creamy Gorgonzola Dolce D.O.P, mozzarella, prosciutto and balsamic onions on a white base. Finished with a handful of peppery rocket	1270 kcal
<b>GLUTEN-FREE TRE GUSTI</b>	<b>17.50</b>
Prezzo three meat special, spicy pepperoni, chicken, smoked pancetta, mozzarella and tomato sauce	1315 kcal

## PASTA

<b>NEW PESTO GNOCCHI</b> 	<b>10.00</b>
Soft pillowy gnocchi (Italian dumplings) in a vibrant Prezzo basil Pesto. Finished with a handful of peppery rocket — <i>add Burrata</i> +150 kcal +3.00, — <i>chicken</i> +110 kcal +3.00 or <i>both</i> +260 kcal +5.00	710 kcal
<b>GLUTEN-FREE FUSILLI ARRABBIATA</b> 	<b>13.00</b>
Fusilli pasta in our sweet and spicy house pomodoro sauce with a generous helping of garlic and red chilli — <i>add Burrata</i> +150 kcal +3.00 — <i>chicken</i> +110 kcal +3.00 or <i>both</i> +260 kcal +5.00 — <i>make it al forno</i> +175 kcal +2.00	695 kcal
<b>GLUTEN-FREE FUSILLI BOLOGNESE</b>	<b>16.00</b>
Fusilli topped with succulent beef ragu bolognese sauce	825 kcal
<b>VEGAN GLUTEN-FREE FUSILLI BOLOGNESE</b>	<b>16.00</b>
Meat-free Bolognese with a rich tomato sauce	725 kcal
<b>GLUTEN-FREE FUSILLI CARBONARA</b>	<b>16.00</b>
Fusilli in creamy sauce with pancetta, crispy prosciutto and Italian hard cheese — <i>chicken</i> +110 kcal +3.00	1195 kcal
<b>GLUTEN-FREE FUSILLI CARBONARA AL FORNO WITH CHICKEN</b>	<b>19.95</b>
Fusilli in creamy sauce with pancetta, chicken crispy prosciutto and Italian hard cheese	1605 kcal
<b>GLUTEN-FREE FUSILLI ALLA RUSTICANA</b>	<b>16.00</b>
Fusilli pasta coated in a creamy tomato sauce with chicken, pancetta and peppers	1035 kcal
<b>NEW GLUTEN-FREE CHICKEN &amp; MUSHROOM FUSILLI</b>	<b>16.00</b>
Fusilli pasta in a creamy roasted garlic and wild mushrooms with chicken and parsley	1025 kcal
<b>GLUTEN-FREE FUSILLI WITH KING PRAWNS</b>	<b>17.00</b>
Juicy king prawns in a sweet tomato sauce with a generous helping of garlic and red chilli	760 kcal
<b>GLUTEN-FREE OAK-SMOKED SALMON FUSILLI</b>	<b>18.00</b>
Generous flakes of oak-smoked salmon, cooked in a tomato and basil pesto sauce served with fusilli pasta. Finished with Nocellara olives and fresh basil	895 kcal

<b>NEW SPICY 'NDUJA GNOCCHI</b>	<b>19.00</b>
Oven-baked soft pillowy gnocchi (Italian dumplings) in a creamy pomodoro sauce with spicy pork crumbs and 'Nduja, topped with our blend of melted Mozzarella and Italian hard cheese — <i>add Burrata</i> +150 kcal +3.00	1100 kcal

## GRILLS

<b>SEA BASS WITH GNOCCHI &amp; SAFFRON</b>	<b>19.50</b>
Crispy oven-baked fillet of sea bass served with gnocchi and peas in a saffron butter lobster bisque. Finished with a drizzle of chive oil	495 kcal

## SIDES

<b>GLUTEN-FREE GARLIC BREAD</b> 	315 kcal	<b>6.00</b>
— <i>add mozzarella</i> +130 kcal +1.50		
<b>MIXED SALAD</b> 	135 kcal	<b>4.50</b>

### 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.

