

NEW YEARS EVE MENU

2 COURSES FROM 24.95 3 COURSES FROM 29.95

STARTERS

GARLIC BREAD WITH MOZZARELLA 🌱GF*

Hand stretched pizza dough baked with plenty of garlic and parsley

TOMATO BRUSCHETTA 🌱GF*

Crisp toasted ciabatta topped with cherry tomatoes, red onion, balsamic glaze & basil pesto

CALAMARI

Crispy calamari served with our tangy pestonnaise dip

Go large +3.50

BEST SELLER

OVEN-BAKED KING PRAWNS

Oven-baked spicy king prawns in chilli butter served with toasted focaccia bread and garnished with parsley

TOMATO & BURRATA SALAD 🌱GF

A whole creamy Burrata, served with cherry tomatoes and our basil pesto

HUMMUS & FLATBREAD 🌱

Smooth and rich hummus, finished with freshly chopped parsley and served with warm flatbread



MAINS

MARRY ME CHICKEN PASTA GF*

Roast chicken breast in a rich cheesy, garlic, sun-dried tomato sauce, tossed with rigatoni

SPAGHETTI CARBONARA GF*

Spaghetti in a creamy sauce with pancetta, crispy prosciutto and Italian cheese
Add chicken +3.00

A NEW FAVOURITE

SPAGHETTI BOLOGNESE GF*

Spaghetti topped with succulent beef ragu Bolognese sauce, a true Italian classic

PLANT-BASED SPAGHETTI BOLOGNESE 🌱GF*

Spaghetti topped with meat-free Bolognese in a rich tomato sauce

CHICKEN, MUSHROOM & GARLIC PASTA 🌱*GF*

Rigatoni pasta in creamy roasted garlic and wild mushrooms with chicken and parsley

SPINACH & RICOTTA CANNELLONI 🌱

Pasta tubes, filled with creamed spinach and ricotta in a rich tomato and béchamel sauce

VERY MEATY CALZONE

Generously filled with pepperoni, chicken, pancetta, roasted peppers, mozzarella and rich tomato sauce

CHICKEN MILANESE (+2.00)

A lightly breaded chicken breast, fried until golden and crispy, with grilled lemon, finished with Italian cheese, rocket and a Calabrese dip

Served with your choice of:

SPAGHETTI POMODORO OR HOUSE FRIES

Upgrade your fries to either chilli or truffle fries for +£1

MOST LOVED BY GUESTS

LASAGNE

Tender braised beef in a rich ragu, layered with pasta sheets, cheddar & mozzarella bechamel & smothered in freshly grated parmesan

TUSCAN BEEF & MASH (+3.00)

Slow-braised featherblade of beef in a rich gravy, served with creamy mashed potatoes and tenderstem broccoli

THE SPICY ONE PIZZA GF*

Spicy Nduja, pepperoni, rich tomato sauce and mozzarella, finished with red chillies and drizzled with honey

CHEF'S CHOICE

MEAT LOVERS PIZZA 🌱* GF*

Prezzo three meat special, pepperoni, chicken, smoked pancetta, mozzarella and rich tomato sauce

A MUST TRY

CRISPY CHICKEN CAESAR SALAD

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

SPAGHETTI WITH KING PRAWNS GF*

Juicy king prawns in a sweet tomato sauce with a generous helping of garlic and red chilli

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

SIDES

HOUSE FRIES 🌱 **CHILLI GARLIC CHEESE FRIES** 🌱 **TRUFFLE FRIES** 🌱 **GARLIC BREAD STICKS** 🌱
WARM FOCACCIA BREAD 🌱 **BABY CAESAR SALAD** 🌱 GF **TENDERSTEM BROCCOLI** 🌱
MIXED LEAF SALAD 🌱 GF **GARLIC ROASTED POTATOES** 🌱

DESSERTS

WHY NOT END YOUR MEAL WITH A COCKTAIL OR COFFEE? – ASK YOUR SERVER

HOT CHOCOLATE FUDGE CAKE 🌱 GF

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

STICKY TOFFEE PUDDING 🌱

Luxurious sponge in warm caramel butterscotch sauce served with a scoop of vanilla ice cream

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

TIRAMISU 🌱

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

TRIPLE COOKED NUTELLA DOUGHNUT BALLS 🌱

A stack of hot and fresh house sugar glazed doughnuts served with a Nutella dip

BEST SELLER



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 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 🌱GF * 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.

GF * 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.



PREZZO
ITALIAN

Let's Celebrate!