

VEGETARIAN & VEGAN

STARTERS

OLIVES  	3.95
House mix of green and black Nocellara olives	65 kcal
NEW ITALIAN HUMMUS 	5.95
Creamy cannellini bean dip with a drizzle of olive oil. Served with flatbread	655 kcal
GARLIC BREAD  	5.75
Hand stretched pizza dough baked with plenty of garlic and parsley — add mozzarella +125 kcal +1.50	355 kcal
GARLIC BREAD WITH BALSAMIC ONIONS & MOZZARELLA  	7.75
Hand stretched pizza dough baked with caramelised balsamic onions and mozzarella, a perfect blend of sweet and savoury — sharing portion +595 kcal +3.00	530 kcal
DOUGH TWIST 	5.95
A dough crust, baked until golden and filled with mozzarella, béchamel and black pepper. Served with any dip of your choice	410 kcal
TOMATO BRUSCHETTA  	7.50
Hand-stretched pizza dough, brushed with garlic and parsley, topped with speciality tomatoes, sweet, white balsamic vinaigrette and a drizzle of Prezzo pesto	450 kcal
CRISPY FRIED MOZZARELLA 	7.95
Hot melting cheese in golden breadcrumbs with a choice of a rich tomato sauce or spicy Calabrese ketchup	615 kcal
MUSHROOM & MASCARPONE ARANCINI 	8.95
Earthy wild mushrooms, leeks and mascarpone gently stirred through risotto, coated in breadcrumbs and fried until golden. Served with mayonnaise and crisp sage leaves	420 kcal
TOMATO & BURRATA SALAD  	8.95
A whole creamy Burrata, served with vibrant, speciality tomatoes and our Prezzo pesto	490 kcal
ARTICHOKE, OLIVE AND TOMATO SALAD 	8.95
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	415 kcal

PASTA

NEW PESTO GNOCCHI  	10.00
Soft pillowy gnocchi (Italian dumplings) in a vibrant Prezzo basil Pesto. Finished with a handful of peppery rocket — add Burrata +150 kcal +3.00 ,	710 kcal
RIGATONI ARRABBIATA 	12.95
Rigatoni pasta in our sweet and spicy pomodoro sauce with a generous helping of garlic and red chilli — Make it a vegetarian Al Forno +2.00	575 kcal
VEGAN SPAGHETTI BOLOGNESE 	15.75
Meat-free Bolognese in a rich tomato sauce	610 kcal
NEW MUSHROOM & ROASTED GARLIC RIGATONI 	15.95
Rigatoni pasta in creamy roasted garlic and wild mushrooms with vegan chicken and parsley	975 kcal
PEA & GOAT'S CHEESE RAVIOLI 	14.95
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	665 kcal
SPINACH & RICOTTA CANNELLONI 	16.95
Fresh pasta tubes, filled with creamed spinach and ricotta in a rich tomato and béchamel sauce. Finished with melted cheese al forno style	695 kcal

PIZZA








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

MARINARA 	10.00
Mutti tomato sauce with juicy sun-dried tomatoes, fragrant basil and a drizzle of chive oil	775 kcal
MARGHERITA 	13.00
Mutti tomato sauce, topped with creamy mozzarella and fresh, fragrant basil — Make it a vegan 940 kcal	1015 kcal
VEGAN PEPPERONI 	14.00
Mutti tomato sauce, mozzarella and a generous covering of vegan pepperoni	1095 kcal
COURGETTE & BLACK OLIVE 	15.25
Chargrilled courgettes from southern Italy, mozzarella, Italian hard cheese, punchy black olive tapenade, basil and Mutti tomato sauce	1295 kcal
GOAT'S CHEESE & ROASTED PEPPERS 	15.50
Creamy goat's cheese, roasted peppers, sun-dried tomatoes and Mutti tomato sauce, finished with a drizzle of honey	1180 kcal
VEGAN TRE GUSTI 	17.50
Vegan 'pepperoni', vegan 'chicken', vegan cheese and Mutti tomato sauce	1030 kcal
TRE VEGGIE CALZONE 	17.50
Earthy, butter roasted mushrooms, spinach and sun-dried tomatoes with mascarpone	1065 kcal
VEGETARIAN TRE CARNI CALZONE 	18.00
Generously filled with vegan 'pepperoni', vegan 'chicken', roasted peppers, mozzarella and Mutti tomato sauce	1175 kcal
MUSHROOM, BURRATA & TRUFFLE PINSA 	16.50
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	1280 kcal

GRILLS & SALADS

VEGETARIAN CALABRESE BURGER 	16.50
Hearty Quorn burger with spicy Calabrese ketchup, cheddar, radicchio, sweet baby gem and mayonnaise. Served with house fries — upgrade to truffle fries +1.00	1170 kcal
ORZO, TOMATO & RICOTTA SALAD 	12.50
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	395 kcal

SIDES







GARLIC BREAD  	355 kcal	5.75
— with mozzarella +125kcal +1.50		
HOUSE FRIES 	395 kcal	4.50
TRUFFLE FRIES 	485 kcal	5.50
MIXED SALAD  	135 kcal	4.50
POTATO AL FORNO 	420 kcal	5.50

GLUTEN-FREE

STARTERS

OLIVES 	3.95 65 kcal
GLUTEN-FREE ANTIPASTO PLATE	8.95 590 kcal
Italian cured meats, creamy mozzarella, sun-dried tomatoes, Nocellara olives and gluten-free garlic bread — <i>sharing portion</i> +335 kcal +6.00	
GLUTEN-FREE GARLIC BREAD 	5.75 315 kcal
Gluten-free base with plenty of garlic and parsley — <i>add mozzarella</i> +130 kcal +1.50	
GLUTEN-FREE GARLIC BREAD WITH BALSAMIC ONIONS & MOZZARELLA 	7.75 490 kcal
— <i>sharing portion</i> +505 kcal +3.00	
GLUTEN-FREE TOMATO BRUSCHETTA 	7.50 460 kcal
Gluten-free base brushed with garlic and parsley, topped with speciality tomatoes, sweet, white balsamic vinaigrette and a drizzle of Prezzo pesto	
TOMATO & BURRATA SALAD 	8.95 490 kcal
Soft, creamy Burrata, served with vibrant, speciality tomatoes and our Prezzo pesto	

PIZZA

GLUTEN-FREE MARINARA 	10.00 650 kcal
Mutti tomato sauce with juicy sun-dried tomatoes, fragrant basil and a drizzle of chive oil	
GLUTEN-FREE MARGHERITA  	13.00 895 kcal
Mutti tomato sauce, topped with creamy mozzarella and fresh, fragrant basil	
GLUTEN-FREE PEPPERONI 	14.00 995 kcal
Mutti tomato sauce, creamy mozzarella and a generous covering of pepperoni	
GLUTEN-FREE COURGETTE & BLACK OLIVE 	15.25 1170 kcal
Chargrilled ribbons of courgette from southern Italy, mozzarella, Italian hard cheese, punchy black olive tapenade, basil and Mutti tomato sauce	
GLUTEN-FREE GOAT'S CHEESE & ROASTED PEPPERS 	15.50 1070 kcal
Creamy goat's cheese, roasted peppers, sun-dried tomatoes and Mutti tomato sauce, finished with a drizzle of honey	
GLUTEN-FREE MORTADELLA MUSHROOM	16.25 1220 kcal
Italian mortadella Bologna IGP, butter-roasted mushrooms, mascarpone cheese, Nocellara olives, mozzarella and Mutti tomato sauce	
GLUTEN-FREE DOLCE E PICCANTE	16.50 1090 kcal
Spicy 'nduja, pepperoni, Mutti tomato sauce and creamy mozzarella, finished with red chillies and drizzled with honey	
GLUTEN-FREE GORGONZOLA & PROSCIUTTO	17.25 1270 kcal
Loaded with creamy Gorgonzola Dolce D.O.P, mozzarella, prosciutto and balsamic onions on a white base. Finished with a handful of peppery rocket	
GLUTEN-FREE TRE GUSTI	17.50 1315 kcal
Prezzo three meat special, spicy pepperoni, chicken, smoked pancetta, mozzarella and tomato sauce	

PASTA

NEW PESTO GNOCCHI 	10.00 710 kcal
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	
GLUTEN-FREE FUSILLI ARRABBIATA 	12.95 695 kcal
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	
GLUTEN-FREE FUSILLI BOLOGNESE	15.75 825 kcal
Fusilli topped with succulent beef ragu bolognese sauce	
VEGAN GLUTEN-FREE FUSILLI BOLOGNESE	15.75 725 kcal
Meat-free Bolognese with a rich tomato sauce	
GLUTEN-FREE FUSILLI CARBONARA	15.75 1195 kcal
Fusilli in creamy sauce with pancetta, crispy prosciutto and Italian hard cheese — <i>chicken</i> +110 kcal +3.00	
GLUTEN-FREE FUSILLI CARBONARA AL FORNO WITH CHICKEN	19.95 1605 kcal
Fusilli in creamy sauce with pancetta, chicken crispy prosciutto and Italian hard cheese	
GLUTEN-FREE FUSILLI ALLA RUSTICANA	15.95 1035 kcal
Fusilli pasta coated in a creamy tomato sauce with chicken, pancetta and peppers	
NEW GLUTEN-FREE CHICKEN & MUSHROOM FUSILLI	15.95 1025 kcal
Fusilli pasta in a creamy roasted garlic and wild mushrooms with chicken and parsley	
GLUTEN-FREE FUSILLI WITH KING PRAWNS	16.95 760 kcal
Juicy king prawns in a sweet tomato sauce with a generous helping of garlic and red chilli	
GLUTEN-FREE OAK-SMOKED SALMON FUSILLI	17.95 895 kcal
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	

NEW SPICY 'NDUJA GNOCCHI	18.95 1100 kcal
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	

GRILLS

SEA BASS WITH GNOCCHI & SAFFRON	19.50 495 kcal
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	

SIDES

GLUTEN-FREE GARLIC BREAD 	5.75 315 kcal
— <i>add mozzarella</i> +130 kcal +1.50	
MIXED SALAD 	4.50 135 kcal

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.

