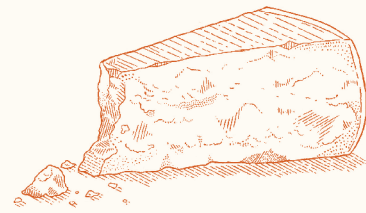


STARTERS

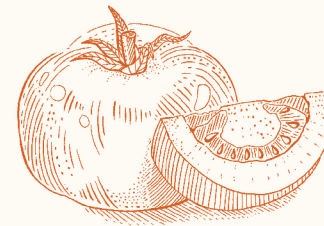
OLIVES  	3.95
House mix of green and black Nocellara olives	65 kcal
PREZZO'S ANTIPASTO PLATE 	8.95
Italian cured meats (Prosciutto and Mortadella Bologna IGP), creamy mozzarella, sun-dried tomatoes, Nocellara olives and freshly baked garlic bread — sharing portion +370 kcal +6.00	595 kcal
NEW ITALIAN 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
CALAMARI	8.95
Crispy calamari served with our tangy pestonnaise dip	645 kcal
PREZZO MEATBALLS	8.95
Classic pork and beef meatballs, served in a generous tomato pomodoro sauce, a drizzle of chive oil and toasted focaccia bread	440 kcal
OAK SMOKED SALMON, CUCUMBER AND DILL SALAD	8.95
Flakes of oak smoked salmon served with creamy ricotta, cucumber ribbons, dill and white balsamic vinaigrette. Served with toasted focaccia bread	360 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 and AL FORNO



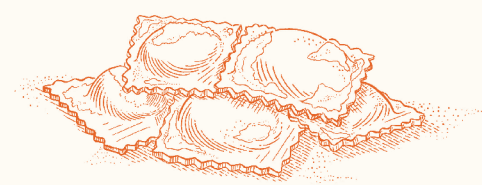
Parmesan

Experience the joy of proper parmesan. We take great pride in our rich and nutty parmesan. 12-month aged Parmigiano Reggiano D.O.P. freshly grated at your table



Mutti tomatoes

We want the best for our pasta sauces. That's why we use Mutti tomatoes, because Italian farmers give us the pick of the crop every harvest



Filled fresh pastas



Fresh pasta enriched with egg yolks, filled and handfinished in a Sicilian ruin pasta maker in London exclusively for Prezzo

CLASSIC PASTA

Our classic pastas are available gluten-free

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 , — chicken +110 kcal +3.00 or both +260 kcal +5.00	710 kcal
RIGATONI ARRABBIATA 	12.95
Rigatoni pasta in our sweet and spicy pomodoro sauce with a generous helping of garlic and red chilli — add Burrata +150 kcal +3.00 , — chicken +110 kcal +3.00 or both +260 kcal +5.00	575 kcal
NEW SPAGHETTI BOLOGNESE	15.75
Spaghetti topped with succulent beef ragu Bolognese sauce, a true Italian classic	700 kcal
VEGAN SPAGHETTI BOLOGNESE 	15.75
Meat-free Bolognese in a rich tomato sauce	610 kcal
PREZZO SPAGHETTI CARBONARA	15.75
Spaghetti in a creamy sauce with pancetta, crispy prosciutto and Italian hard cheese — chicken +110 kcal +3.00	1080 kcal
RIGATONI ALLA RUSTICANA	15.95
Rigatoni pasta coated in a creamy tomato sauce with chicken, pancetta and peppers	925 kcal
NEW CHICKEN, MUSHROOM & ROASTED GARLIC RIGATONI 	15.95
Rigatoni pasta in creamy roasted garlic and wild mushrooms with chicken and parsley	910 kcal
SPAGHETTI WITH KING PRAWNS	16.95
Juicy king prawns in a sweet tomato sauce with a generous helping of garlic and red chilli	645 kcal
OAK-SMOKED SALMON RIGATONI	17.95
Generous flakes of oak-smoked salmon, cooked in a tomato, red onion and basil pesto sauce served with rigatoni pasta. Finished with Nocellara olives and fresh basil	760 kcal

Why not add

HOUSE FRIES 	395 kcal	4.50
TRUFFLE FRIES 	485 kcal	5.50

AL FORNO

Our al forno dishes are topped with cheese and baked in our pizza oven, for a perfectly crispy, bubbly finish

NEW LASAGNE	16.95
Tender braised beef in a rich ragu, layered with pasta sheets, béchamel, cheddar and creamy mozzarella	640 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
NEW SPICY 'NDUJA GNOCCHI 	18.95
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 — add Burrata +150 kcal +3.00	1100 kcal
RIGATONI ARRABBIATA 	14.95
Oven-baked rigatoni pasta in our sweet and spicy pomodoro sauce with garlic and red chilli. Covered with a generous layer of mozzarella — add Burrata +150 kcal +3.00 / chicken +110 kcal +3.00 or both +260 kcal +5.00	735 kcal
NEW SPAGHETTI CARBONARA WITH CHICKEN	19.95
Oven-baked spaghetti in a creamy sauce with chicken, pancetta and crispy prosciutto. Finished with a generous layer of melted Mozzarella and Italian hard cheese, the perfect comfort food	1340 kcal

FILLED FRESH PASTA

Filled pastas are not available gluten-free

NEW BEEF SHIN MEZZELUNE	17.95
Half-moon shaped ravioli filled with traditional beef red wine ragu Genovese in a saffron butter and pomodoro sauce with sun-dried tomatoes	750 kcal
NEW CRAB & LOBSTER RAVIOLI	18.95
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 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

GRILLS

BURGER ITALIANO - BEEF OR CHICKEN	17.00
An Italian style burger with a choice of two 4oz beef patties or grilled chicken breast, layered with spicy Calabrese ketchup, crispy prosciutto, cheddar, radicchio, sweet baby gem and mayonnaise. Served with house fries — upgrade to truffle fries +1.00	Beef 1350 kcal Chicken 1175 kcal
TRUFFLE GORGONZOLA BURGER BEEF OR CHICKEN	19.00
An indulgent truffle burger with a choice of two 4oz beef patties or grilled chicken breast, truffled mayo, creamy Gorgonzola Dolce D.O.P and peppery rocket. Served with truffle fries	Beef 1280 kcal Chicken 1115 kcal
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
SALTIMBOCCA CHICKEN SAGE	19.00
Grilled chicken breast, crispy prosciutto and sage cooked in a buttery white wine sauce served with slow roasted potato al forno and sweetheart cabbage	720 kcal
TUSCAN SAUSAGES	19.00
Three Italian style pork, fennel and chilli sausages grilled and served on a bed of slowly braised lentil ragu with a generous spoonful of salsa verde (our Italian dressing with chopped parsley, anchovies, garlic & olive oil)	775 kcal
SEA BASS WITH GNOCCHI & SAFFRON 	19.50
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
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 — add grilled chicken +110 kcal or prawns +135 kcal +3.00	395 kcal
CHICKEN CAESAR SALAD	14.95
Grilled chicken breast on a bed of radicchio and sweet baby gem dressed in a rich Caesar dressing and finished with proper parmesan. Served with freshly baked garlic bread	755 kcal
CHICKEN, BACON & AVOCADO SALAD	14.95
Crispy prosciutto, radicchio, sweet baby gem, cucumber, cherry tomatoes and croutons in a white balsamic vinaigrette dressing. Served with freshly baked garlic bread	655 kcal

SALADS

PIZZA

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

CLASSIC

Classic pizzas are available gluten-free

MARINARA 	10.00 775 kcal
Mutti tomato sauce with juicy sun-dried tomatoes, fragrant basil and a drizzle of chive oil	
MARGHERITA  	13.00 1015 kcal
Mutti tomato sauce, topped with creamy mozzarella and fresh, fragrant basil	
PEPPERONI 	14.00 1120 kcal
Mutti tomato sauce, mozzarella and a generous covering of pepperoni	
COURGETTE & BLACK OLIVE 	15.25 1295 kcal
Chargrilled courgettes from southern Italy, mozzarella, Italian hard cheese, punchy black olive tapenade, basil and Mutti tomato sauce	
GOAT'S CHEESE & ROASTED PEPPERS 	15.50 1180 kcal
Creamy goat's cheese, roasted peppers, sun-dried tomatoes and Mutti tomato sauce, finished with a drizzle of honey	
MORTADELLA MUSHROOM	16.25 1340 kcal
Italian Mortadella Bologna IGP, butter-roasted mushrooms, mascarpone cheese, Nocellara olives, mozzarella and Mutti tomato sauce	
DOLCE E PICCANTE (The spicy one)	16.50 1215 kcal
Spicy 'nduja, pepperoni, Mutti tomato sauce and mozzarella, finished with red chillies and drizzled with honey	
GORGONZOLA & PROSCIUTTO	17.25 1390 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	
TRE GUSTI 	17.50 1430 kcal
Prezzo three meat special, spicy pepperoni, chicken, smoked pancetta, mozzarella and Mutti tomato sauce	

PINSA

Our classic dough is pressed into a rectangle and proved for longer. This creates a Romana style base which is fluffier, deeper and 'cloud like'

MUSHROOM, BURRATA & TRUFFLE 	16.50 1280 kcal
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	
CHICKEN & ROASTED PEPPER	16.50 1115 kcal
Herby marinated chicken breast, roasted peppers, creamy ricotta, rosemary, mozzarella and Mutti tomato sauce, finished with a drizzle of honey	
SMOKY TRE CARNI	17.00 1295 kcal
Prezzo three meat special, spicy pepperoni, smoky pork sausage crumbs, chicken with mozzarella and Mutti tomato sauce	

CALZONE

Our calzoni are crafted from slowly proved dough, hand-stretched to 12", folded and generously filled delicious ingredients. Served with a side salad

TRE CARNI 	18.00 1465 kcal
Generously filled with spicy pepperoni, chicken, pancetta, roasted peppers, mozzarella and Mutti tomato sauce	
CALABRESE	18.25 1310 kcal
Calzone filled with smoky pork sausage crumbs, spicy 'nduja, mozzarella and Calabrese tomato sauce	
TRE VEGGIE 	17.50 1065 kcal
Earthy, butter roasted mushrooms, spinach and sun-dried tomatoes with mascarpone	

PIZZETTA A LIGHTER WAY TO ENJOY OUR CLASSIC PIZZAS

Make any classic pizza a pizzezza. A lighter smaller pizza served with a side salad for £2 less. The same great taste with 35% less calories.

SIDES

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

DIPS

CALABRESE KETCHUP  	1.50 50 kcal
CALABRESE MAYONNAISE  	1.50 180 kcal
PESTONNAISE  	1.50 250 kcal
TRUFFLE MAYONNAISE  	1.50 415 kcal
GARLIC MAYONNAISE  	1.50 255 kcal
GARLIC BUTTER 	1.50 225 kcal

EXTRA PIZZA TOPPINGS

MAKE IT YOUR OWN WITH YOUR CHOICE OF TOPPINGS

Rocket 5 kcal, Red Chilli 2 kcal, Spinach 2 kcal	+0.50
Nocellara Olives 15 kcal, Peppers 10 kcal, Roasted Mushrooms 55 kcal	+1.50
Mozzarella 255 kcal, Violife Vegan Mozzarella 260 kcal, Burrata 150 kcal, Gorgonzola Dolce D.O.P 140 kcal, Vegan 'Pepperoni' 70 kcal, Vegan 'Chicken' 80 kcal	+3.00
MEAT & FISH - Pepperoni 175 kcal, Spicy Pepperoni 135 kcal, 'Nduja 200 kcal, Prosciutto 70 kcal, Chicken 110 kcal, Pancetta 245 kcal, Mortadella Bologna IGP 90 kcal, Anchovies 40 kcal	+3.00

WE ARE A CASHLESS RESTAURANT

If you'd like to leave a tip, this will be shared with everyone working in our restaurant today, meaning nothing is kept by Prezzo.

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.



DESSERTS

PREZZO'S BEST EVER CHOCOLATE CAKE  	8.00 595 kcal
Rich and fudgy chocolate cake made with ground almonds. Served with creamy mascarpone and fresh raspberries	
STICKY TOFFEE PUDDING 	8.00 790 kcal
Luxurious rich sponge in warm caramel butterscotch sauce served with a scoop of vanilla Hackney Gelato	
LOTUS BISCOFF CHEESECAKE WITH BANANA 	8.00 590 kcal
A twist on the classic banoffee pie. Light cheesecake, topped with a biscoff biscuit crumb, served with fresh banana and drizzled with chocolate sauce	
BAKED ITALIAN ORANGE CHEESECAKE 	8.00 485 kcal
Luxurious cheesecake with a biscuity base, baked with orange and caramel served with cherries and cream	
SICILIAN LEMON MERINGUE PIE 	8.00 495 kcal
A lemon custard tart topped with a delicate baked meringue, finished with fresh raspberries	
TIRAMISU 	8.00 475 kcal
A classic Italian tiramisu made of ladyfinger biscuits soaked in coffee, layered with rich mascarpone cream and marsala wine, dusted with cocoa	
AFFOGATO 	5.25 155 kcal
The classic Italian coffee dessert. A scoop of vanilla Hackney Gelato covered in a shot of illy coffee	
SALTED CARAMEL CHOCOLATE BAR 	5.25 210 kcal
A delicious dark chocolate and hazelnut flavoured bar filled with gooey salted caramel served with a café curl and cream	

GELATO

ITALIAN GELATO OR SORBET	5.25
Two scoops of Italian ice cream or sorbet made by Hackney Gelato	
— Gelato: Vanilla or Chocolate  265/285 kcal	
— Sorbet: Raspberry or Mango  185/180 kcal	
CHOCOLATE & CHERRY SUNDAE 	7.50 540 kcal
Three scoops of rich decadent chocolate Hackney Gelato with Morello cherries, whipped cream and café curl wafers	
STRAWBERRY SUNDAE 	7.50 580 kcal
Three scoops of rich and creamy vanilla Hackney Gelato, strawberries, strawberry sauce, whipped cream and café curl wafers	