

# Christmas crafted, just for you...

2 courses from £24.00 | 3 courses from £28.50

## Aperitivo FROM £8.00

### LIMONCELLO SPRITZ

Isolabella limoncello with white wine, Sicilian lemon and soda

### PALOMA

Olmeqa tequila with lime and London Essence pink grapefruit soda

### ITALICUS SPRITZ

Italicus Bergamot liqueur topped with sparkling prosecco and soda

### LEMON DROP MARTINI

Isolabella Limoncello mixed with Malfy Lemon gin and Sicilian lemon

## Starters

### NEW GORGONZOLA & CRANBERRY DOUGH TWIST

A dough crust, baked until golden, filled with Gorgonzola, mozzarella, dried cranberries, béchamel and black pepper. Served with a balsamic onion dip

### TOMATO BRUSCHETTA V GF\*

Hand-stretched pizza dough, brushed with garlic and parsley, topped with speciality tomatoes, sweet white balsamic vinaigrette and a drizzle of Prezzo pesto

### NEW PANCETTA MAC & CHEESE BITES

Italian pancetta croquettes with mac and cheese, finished with grated Parmigiano Reggiano D.O.P and served with a Calabrese ketchup dip

### NEW KING PRAWNS AL FORNO

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

### CALAMARI

Crispy calamari served with our tangy pestonnaise dip

### ARTICHOKE, OLIVE AND TOMATO SALAD VG

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

## Mains

### NEW CHICKEN MILANESE

A lightly breaded chicken breast, fried until golden and crispy, served with a rocket salad, Calabrese ketchup dip, grilled lemon and Parmigiano Reggiano D.O.P. Served with a choice of House fries Or Spaghetti pomodoro

### NEW TUSCAN BEEF STEW

Tender, melt-in-your-mouth featherblade of beef, slow-braised in rich, peppery and red wine sauce. Served with creamy mashed potatoes and spinach with sprinkle of Parmigiano Reggiano D.O.P

### GOAT'S CHEESE & ROASTED PEPPERS PIZZA V GF\*

Creamy goat's cheese, roasted peppers, sun-dried tomatoes and Mutti tomato sauce, finished with a drizzle of honey

### NEW CAPRICCIOSA PIZZA GF\*

Smoked ham, butter roasted mushrooms, artichokes, creamy mozzarella and Nocellara olives on a Mutti tomato base sauce. Garnished with fresh basil

### NEW CALABRESE PRAWN & BURRATA PIZZA GF\*

Calabrese sauce base, topped with prawns, creamy Burrata, mozzarella and a handful of peppery rocket

### SPAGHETTI CARBONARA GF\*

Spaghetti in a creamy sauce with pancetta, crispy prosciutto and Italian hard cheese. Add chicken +110 kcal +3.00

### SPAGHETTI BOLOGNESE GF\*

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

### VEGAN SPAGHETTI BOLOGNESE VG GF\*

Meat-free Bolognese in a rich tomato sauce

### SPINACH & RICOTTA CANNELLONI V

Fresh pasta tubes, filled with creamed spinach and ricotta in a rich tomato and béchamel sauce. Finished with melted cheese al forno style

## Sides

Add any side from £3.00

House Fries V

Mixed Salad VG GF

Garlic Bread V GF\*

## Desserts

### NEW CARAMEL MACCHIATO SUNDAE V

Two scoops of vanilla Hackney Gelato with salted caramel sauce, whipped cream and Cadbury's flake with your choice of: A single espresso (make it an affogato) A shot of Bailey's (25ml) Enjoy both for +£2

### NEW BLACK FOREST SUNDAE V

One scoop of vanilla and one scoop of chocolate Hackney Gelato with Morello cherries, Morello cherry sauce, whipped cream and Cadbury's flake with your choice of: A single espresso (make it an affogato) A shot of Amaretto (25ml) Enjoy both for +£2

### LOTUS BISCOFF CHEESECAKE WITH BANANA VG

A twist on the classic banoffee pie. Light cheesecake, topped with a biscoff biscuit crumb, served with fresh banana and drizzled with chocolate sauce

### TIRAMISU V

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

### SICILIAN LEMON MERINGUE PIE V

A lemon custard tart topped with a delicate baked meringue, finished with fresh raspberries

### PREZZO'S BEST EVER CHOCOLATE CAKE V GF

Rich and fudgy chocolate cake made with ground almonds. Served with creamy mascarpone and fresh raspberries

## Boozy Coffees FROM £7.00

### BAILEYS LATTE

Bailey's Irish cream liqueur with freshly ground illy espresso, steamed milk and a generous dusting of cocoa

### BAILEYS HOT CHOCOLATE

Bailey's Irish cream liqueur with Cadbury's hot chocolate and steamed, finished with whipped cream and dusting of cocoa