

TWO
FOR
ONE

COCKTAILS

From 8pm

CELEBRATION MENU

2 COURSES FROM 23.00 3 COURSES FROM 28.00

STARTERS

- GARLIC BREAD WITH MOZZARELLA

Hand-stretched pizza dough baked with plenty of garlic and parsley topped with mozzarella - 475kcal
- TOMATO BRUSCHETTA

Crisp toasted ciabatta topped with cherry tomatoes, red onion, balsamic glaze & basil pesto - 485kcal
- HUMMUS & ROASTED PEPPERS

Smooth, rich hummus with roasted peppers, rocket and toasted pine nuts, served with warm flat bread - 460kcal
- CALAMARI

Crispy calamari served with our tangy pestonaisse dip - 645kcal

- PANCETTA MAC & CHEESE BITES

Italian pancetta croquettes with mac and cheese, finished with grated Italian cheese and served with a Calabrese ketchup dip - 640kcal
- OVEN-BAKED KING PRAWNS

Oven-baked spicy king prawns in chilli butter, served with toasted focaccia bread and garnished with parsley and chives - 445kcal
- TOMATO & BURRATA SALAD

A whole creamy Burrata, served with cherry tomatoes and our Prezzo pesto - 510kcal

MAINS

- MARRY ME CHICKEN RIGATONI

Roast chicken breast in a rich garlic, sun-dried tomato, fresh chilli and Italian cheese cream sauce, tossed with rigatoni - 880kcal
- SPAGHETTI CARBONARA

Spaghetti in a creamy sauce with pancetta, crispy prosciutto and Italian cheese - 1080kcal - add chicken +3.00
Make it oven-baked with chicken & lots of cheese +4.00
- SPAGHETTI BOLOGNESE

Spaghetti topped with succulent beef ragu Bolognese sauce, a true Italian classic - 700kcal
- CHICKEN, MUSHROOM & GARLIC RIGATONI

Rigatoni pasta in creamy roasted garlic and wild mushrooms with chicken and parsley - 910kcal
- SPAGHETTI WITH KING PRAWNS

Juicy king prawns in a sweet tomato sauce with a generous helping of garlic and red chilli - 645kcal
- 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 and a drizzle of chive oil - 650kcal
- PEA & GOAT'S CHEESE RAVIOLI

Spinach ravioli, filled with sweet peas and creamy goat cheese in a cacio e pepe sauce, with a drizzle of chive oil and rocket - 670kcal
- SPINACH & RICOTTA CANNELLONI

Pasta tubes, filled with creamed spinach and ricotta in a rich tomato and Béchamel sauce - 695kcal
- CHICKEN MILANESE (+2.00)

A lightly breaded chicken breast, fried until golden and crispy, with grilled lemon, finished with Italian cheese - 755kcal
SERVED WITH YOUR CHOICE OF: SPAGHETTI POMODORO OR HOUSE FRIES WITH ROCKET AND A CALABRESE DIP

A New Favourite

We Adore

Most Loved by Guests

- LASAGNE

Tender braised beef in a rich ragu, layered with pasta sheets, Béchamel, cheddar and creamy mozzarella - 640kcal
- TUSCAN BEEF & MASH (+3.00)

Tender, melt-in-your-mouth featherblade of beef, slow-braised in rich, peppery red wine sauce. Served with creamy mashed potatoes and spinach. Finished with Italian cheese - 750kcal
- MEDITERRANEAN SEA BASS

Oven-baked sea bass on a bed of gnocchi (Italian dumpling) in a rich pomodoro sauce with olives, capers, garlic, chilli and parsley - 540kcal
- THE SPICY PIZZA

Spicy 'nduja, pepperoni, rich tomato sauce and mozzarella, finished with red chillies and drizzled with honey - 1215kcal
- MEAT LOVERS PIZZA

Prezzo three meat special, spicy pepperoni, chicken, smoked pancetta, mozzarella and rich tomato sauce - 1430kcal
- KING PRAWN & BURRATA PIZZA

Calabrese tomato base, topped with prawns, creamy Burrata, mozzarella and a handful of peppery rocket - 1060kcal
- GOAT'S CHEESE & ROASTED PEPPERS PIZZA

Creamy goat cheese, mozzarella, sun-dried tomatoes, roasted peppers, and rich tomato sauce, finished with a drizzle of honey - 1040kcal
- VERY MEATY CALZONE

Generously filled with spicy pepperoni, chicken, pancetta, mixed peppers, mozzarella and rich tomato sauce - 1465kcal
- CRISPY CHICKEN CAESAR

Golden and crispy chicken and prosciutto tossed with crunchy baby gem lettuce dressed in a rich creamy Caesar dressing, grated Italian cheese and croutons - 965kcal

ADD ANY

TWO
SIDES

FOR 8.00

SIDES

ADD ANY TWO FOR 8.00

- HOUSE FRIES
- TRUFFLE FRIES
- CHILLI GARLIC CHEESE FRIES
- CARBONARA FRIES
- PANCETTA MAC & CHEESE BITES
- WARM FOCACCIA BREAD
- GARLIC BREAD STICKS
- TENDERSTEM BROCCOLI
- BABY CAESAR SALAD
- BABY CAPRESE SALAD
- MIXED LEAF SALAD

DESSERTS

- HOT CHOCOLATE FUDGE CAKE

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 - 705kcal
- STICKY TOFFEE PUDDING

Luxurious sponge in warm caramel butterscotch sauce served with a scoop of vanilla ice cream - 790kcal
- 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 - 590kcal
- HONEYCOMB SMASH CHEESECAKE

Creamy vanilla cheesecake topped with crunchy honeycomb pieces and drizzled with chocolate sauce, served with cream and cherries - 530kcal
- TIRAMISU

A classic Italian tiramisu made of ladyfinger biscuits soaked in coffee, layered with rich mascarpone cream and dusted with cocoa - 475kcal
- TRIPLE COOKED NUTELLA DOUGHNUT BALLS

A stack of hot and fresh house sugar glazed doughnuts served with a Nutella dip - 410kcal



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. Our menu descriptors do not include all ingredients or allergens. * Vegetarian option available upon request * 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. * Gluten free option available upon request. Our processes for making gluten free dishes have been accredited by Coeliac UK. Gluten free describes foods that contain gluten at a level of no more than 20 parts per million (ppm). Please inform us of any specific dietary requirements, including allergies and intolerances, before ordering. Our suppliers and kitchens handle numerous food and drinks containing allergens. Whilst we make every effort to ensure that your food is suitable for you, unfortunately it is not possible for us to guarantee that our dishes will be 100% free from the allergen or contamination, and this includes whilst in transit from our restaurants. Our meat and fish dishes may contain small bones. Olives may contain stones.