



antipasti freddi

cold starters



antipasto misto prego

our selection of appetizers, buffalo mozzarella and tomatoes, frittata al parmigiano reggiano, beef bresaola and truffle scented ricotta cheese rolls, grilled lamb sausage, fried calamari, prawns salad, chili mussels, bruschetta

160



insalata sfiziosa

baby spinach salad with sundried tomatoes, roasted bell peppers, pecorino cheese

40



insalata con rucola

arugula, spiced marinated pear, balsamic dressing, pecorino cheese

40



insalata di cesare

romaine lettuce, poached egg, beef bacon, anchovies, croutons, chicken and parmesan

48

insalata di gamberi alla tirrenica

tiger prawn salad with avocado, cherry tomatoes, shallot, kalamata olive, shaved asparagus, basil, sicilian lemon dressing

72

GF carpaccio di bresaola

thinly sliced beef bresaola, gorgonzola crostini, honey comb, frisee salad, extra virgin olive oil

62



GF insalata caprese

buffalo mozzarella, tomato, basil, garlic confit, oregano

54

GF carpaccio di manzo con rucola, parmigiano e tartufo

thinly sliced beef fillet, rocket, parmesan and truffle

55

burrata con verdure grigliate e pesto alla genovese

imported burrata cheese served with grilled spring vegetables, basil and pine nut emulsion

65



we love it!



vegetarian selection

GF gluten free



contains alcohol

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antipasti hot caldi starters

 bruschetta classica	grilled bread topped with cherry tomatoes, fresh basil, extra virgin olive oil	36
smerlo hokkaido su perea smerlo hokkaido su perea di fagioli cannellini di fagioli cannellini	hokkaido scallop, brown butter, citrus cannellini bean puree, shaved fennel, candied walnut, truffle scent, micro herbs	76
 cozze alla tarantina	black mussel with your choice of arrabiata or garlic chili sauce served with focaccia bread	56
 calamari fritti, salsa tartara	deep fried semolina squid rings, tartar sauce	42
 fonduta valdostana	rack melted fontina cheese scraped tableside, roasted new potatoes, charred asparagus, cherry tomatoes, cornichons, served with garlic scented rustic baguette	75
con piatto italiano a base di carne	with italian meat platter, spiced lamb sausage, beef salami, chorizo di pavo, bresaola	140
 focaccia all'aglio	freshly baked flat garlic bread	20
focaccia con pomodorini, olive e acciughe	freshly baked flat bread with cherry tomatoes, olives and anchovies	20



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zuppe **soup**



**frutti di mare in
guazzetto**

scallop, tiger prawn, squid, shellfish in spicy
red bisque stock

65



**minestrone di verdure
alla genovese**

classic minestrone soup with basil pesto

34



GF **zuppa di funghi
aromatizzata al tartufo**

truffle scented cream of field mushroom

42

pasta e risotti

pasta and risotto

**gnocchi gratinati e
burrata**

artisanal gratin potato dumpling in tomato
and basil sauce served with fresh burrata
cheese

58

**ravioli di pollo con
vellutata di formaggio
castelmagno**

chicken ravioli, field mushrooms, castelmagno
cheese veloute, shaved parmigiano reggiano

65

**farfalle con aragosta di
boston**

boston lobster, farfalle pasta, sea urchin
bottarga cream sauce, gremolata

180

**mezzelune al nero di
seppia con gamberoni,
bisque, fave e caviale**

black ink half-moon stuffed pasta with king
prawn, broad beans and shellfish bisque
sauce, caviar

72



**risotto ai funghi selvatici
e parmigiano**

risotto, wild mushrooms and parmesan
cheese, truffle scent

68

risotto del pescatore

risotto with king prawn, scallop and shellfish,
light tomato sauce

74



lasagne al forno

wood-fired oven-baked pasta, beef ragout,
shaved parmigiano reggiano

52



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**cannelloni con asparagi,
carciofi e salsa ai
formaggi**

cannelloni with asparagus, artichokes, ricotta,
parmesan velouté, olive soil

64

salse sauces



aglio, olio e peperoncino

extra virgin olive oil, bird's eye chilli, parsley
and garlic

38



pomodoro

tomato sauce and fresh basil

38



arrabbiata

spicy tomato sauce, bird's eye chilli, parsley

38



vongole

cloudy bay diamond clams, garlic, parsley,
chilli and white wine sauce

65



**carbonara e
castelmagno**

prego's special carbonara with beef bacon,
egg yolk, cream and parmesan finished in
castelmagno cheese

68



pesto rinforzato

basil, garlic, french beans, potatoes, pine nuts

52



pollo e piselli

smoked chicken, fresh peas, basil pesto,
cream

54



bolognese

prego's classic bolognese with minced beef
and tomato sauce

56



frutti di mare

king prawn, scallop and shellfish with your
choice of tangy tomato sauce or aglio et olio

72

wholemeal and gluten/egg free pasta is also available upon request

8

wholemeal pasta... spaghetti – penne

gluten/egg free pasta... spaghetti – penne



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artisanal pasta

match your pasta with your freshly cooked favourite sauce

shorter and small pasta penne, fusilli, rigatoni, orecchiette, macaroni

long to extra-long pasta spaghetti, capellini, linguine, tagliatelle

**homemade
fresh egg pasta** tagliolini, pappardelle

prego pizza



prego

wood-fired pizza

tomato sauce, mozzarella, barbeque glazed lobster, red onion jam and olives 86



astice e bufala

tomato sauce, mozzarella, lobster, fresh buffalo mozzarella, truffle oil 92



norma

tomato sauce, mozzarella, eggplants, dry ricotta cheese, fresh basil 62



regina margherita

tomato sauce, mozzarella, oregano, fresh basil 48

affumicata

tomato sauce, mozzarella, onion, capers, smoked salmon and mascarpone 72



vegetariana

tomato sauce, mozzarella, zucchini, eggplant, capsicum and mushrooms 58



boscaiola

tomato sauce, mozzarella and mushrooms 58



calzone bomba

turkey ham, zucchini, artichoke, basil pesto and mozzarella 68



quattro formaggi

light tomato sauce, taleggio, mozzarella, gorgonzola and parmigiano reggiano 56



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diavola	tomato sauce, mozzarella, spicy turkey salame, black olives	60
salsiccia	tomato sauce, mozzarella, lamb sausage, rosemary, dried chilli	68
fantasia di mare	tomato sauce, mozzarella, squid, tiger prawns, scallops, mussels, capers, parsley	76
fuoco e fiamme	tomato sauce, mozzarella, chicken, fresh chili and garlic	62

add your favourite toppings

bird eye chilli	6	anchovies	8	tiger prawn	25
capsicum	6	artichoke	10	mussels	15
cherry tomatoes	6	olives	6	squid	15
mushrooms	10	cheese	6	beef salami	20
onion	6	pineapple	6	smoked salmon	20
turkey ham	12	pepperoni	12	turkey salami	20
beef bacon	10	chicken breast	12	king prawn	25

wholemeal and gluten free pizza bases are also available upon request 8



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secondi di pesce

mains (fish and seafood)

merluzzo nero arrosto al forno con grissini di ostriche	oven roasted black cod, vegetable timbale, charred asparagus, garlic mashed potatoes, oyster grissini, clam saffron sauce	138
trota petuna d'oceano scottata su base di tabbouleh di quinoa e pomodoro	seared petuna ocean trout, peperonata, quinoa tomato tabbouleh, lemon garlic emulsion	98
GF  branzino in crosta di sale, patate al vapore, finocchi, salsa al burro e limone	salt-crusted sea bass, steamed new potatoes, fennel, lemon butter sauce (please allow us 30 minutes for preparation)	94

secondi di carne

mains (beef, poultry and lamb)

GF  bistecca alla fiorentina	1kg grilled grain-fed angus t-bone steak	286
la classica cotoletta alla milanese	crumbled veal loin milanese style cooked in clarified butter, arrabiata sauce	116
GF  galletto alla diavola	roasted spicy spring chicken	72
GF  tagliata di manzo wagyu	200 gr australian wagyu beef sirloin 'tagliata style'	270
GF  costata di manzo wagyu	grilled australian wagyu tomahawk (suitable for 3-4 person, please allow us 40 minutes for preparation)	650 /kg



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stinco d'agnello cotto a fuoco lento con polenta e parmigiano	slow cooked lamb shank with soft parmesan polenta	96
200gm filetto di wagyu australiano grigliato	200gm grilled australian wagyu tenderloin, wild mushroom fogliatella, mascarpone and ricotta stuffed tomato, asparagus, natural jus	280

prego elegante **Posh prego**

 pollo allo spiedo del prego	our signature truffle roasted chicken served with jumbo asparagus, roasted seasonal vegetables and mash potato	124
 carre d'agnello	roasted lamb rack, minted fava bean puree, glazed root vegetables	168

contorni **side dishes**

Spinaci saltati	wilted baby spinach, raisins, pine nut, chilli	32
GF  patate fritte	hand cut fried potatoes	24
GF  asparagi saltati	sauteed jumbo asparagus with garlic	38
 purea di patate al tartufo	truffle scented mash potato	34
GF  finocchi al burro	braised fennels in butter sauce	24
GF  funghi trifolati	sauteed wild mushrooms with chicken jus and parsley	32



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dolci dessert

cuore caldo al cioccolato con gelato alla vaniglia	warm chocolate cake, vanilla ice cream and raspberry sauce	40
crostatina della nonna ai frutti di bosco	traditional grand-mother warm berries 'crumble' served with strawberry ice cream	40
GF gianduiotto	gluten free hazelnut chocolate bar	45
 affogato al caffè	espresso, vanilla ice cream, drambuie	45
	also available without alcohol	38
tiramisu tradizionale	mascarpone trifle, espresso, brandy	30
	also available without alcohol	26
 bombe alaska	inverted ice cream dome, vanilla sponge, velvety meringue, flambé table side with grand marnier	72
 zuccotto al cioccolato	prego's famous espresso and chocolate 'mud pie'	40
coppa gigante con meringa e frutti di bosco	your choice of five scoops gelato, fresh berries, candies, caramel syrup, crunchy biscuits, etc... (suitable for 2 persons)	98
la nostra selezione di gelati	prego's baskin robbins gelato selection (1 scoop)	22



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formaggi cheese

our selection of italian cheeses served with truffle honey, dried fruits, freshly baked focaccia

Il tagliere di formaggi

aleggio – lombardy (soft cow milk)
gorgonzola – lombardy (soft cow milk)
parmigiano – emilia romagna (hard cow milk)
pecorino romano – lazio (hard sheep milk)

52



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