











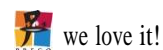


antipasti freddi cold starters

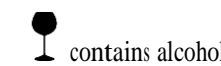
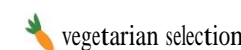
 antipasto misto prego	our selection of appetizers, including buffalo mozzarella and tomatoes, frittata al parmigiano reggiano, beef bresaola and truffle scented ricotta cheese rolls, grilled lamb sausage, fried calamari, prawns salad, chilli mussels, bruschetta	130
 insalata sfiziosa	baby spinach salad with sundried tomatoes, roasted bell peppers, pecorino cheese	44
 insalata di cesare	romaine lettuce, 65/65 slow cooked egg, beef bacon, anchovies, croutons, chicken and parmesan	44
GF  insalata di gamberi alla tirrenica con perle di balsamico e tartufo	tiger prawns salad with cherry tomatoes, red onions, black olives, fresh basil, black balsamic truffle pearls	54
GF  insalata caprese	buffalo mozzarella, tomato, basil, garlic confit, oregano	50
GF  carpaccio di manzo con rucola, parmigiano e tartufo	thinly sliced beef fillet, rocket, parmesan and truffle	52
 burrata con panzanella	imported burrata cheese served with panzanella toscana salad	60

antipasti caldi hot starters

 bruschetta classica	grilled bread topped with cherry tomatoes, fresh basil, extra virgin olive oil	38
 capesante su crema di patate e zafferano, rucola e croccante al parmigiano	seared scallops, potatoes and saffron cream, rocket and parmesan crackling	50
 cozze alla tarantina	australian blue mussels with your choice of garlic and chilli or arrabiata sauce served with focaccia bread	48
 calamari fritti, salsa tartara	deep-fried squid, spicy tartar sauce	40
 focaccia aglio e rosmarino	freshly baked flat bread with garlic and rosemary	16
focaccia con pomodorini, olive e acciughe	freshly baked flat bread with cherry tomatoes, olives and anchovies	20







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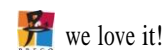
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zuppe soup

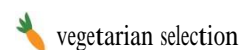
 frutti di mare in guazzetto	freshly cooked seafood and shellfish in spicy red bisque stock	52
 minestrone di verdure alla genovese	classic minestrone soup with basil pesto	40
GF   zuppa di funghi aromatizzata al tartufo	truffle scent, cream of field mushroom	44

pasta e risotti pasta & risotto

gnocchi con zucchine e bottarga	homemade potato dumpling with zucchini and bottarga	52
cappelletti di pollo ai funghi	ravioli filled with chicken in a creamy mushroom sauce	52
 spaghetti al nero di seppia con ragu' di moscardini e pecorino	handmade black ink spaghetti pasta with baby octopus ragout, pecorino romano cheese	44
  risotto ai funghi selvatici e parmigiano	risotto, wild mushrooms and parmesan cheese	68
risotto del pescatore	risotto with seafood, shellfish and light tomato sauce	68
 lasagne al forno	wood-fired oven-baked pasta, braised beef, parmesan	50
cannelloni con ricotta e melanzane	cannelloni with ricotta cheese and eggplant	62
orecchiette alla campidanese	orecchiette pasta with lamb sausage, wild fennel seeds and saffron	58



we love it!



vegetarian selection



GF gluten free

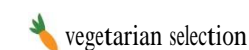


contains alcohol

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artisanal pasta

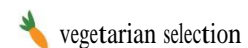
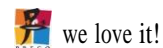
match your pasta with your
freshly cooked favourite
sauce

shorter and small pasta	penne, fusilli, rigatoni, orecchiette, macaroni
long to extra long pasta	spaghetti, capelli, linguine, tagliatelle
homemade fresh egg pasta	tagliolini, pappardelle

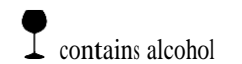
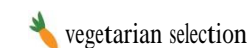
salse sauces

  aglio, olio e peperoncino	extra virgin olive oil, bird's eye chilli, parsley and garlic	32
 pomodoro	tomato sauce and fresh basil	32
 arrabbiata	spicy tomato sauce, bird's eye chilli, parsley	32
  vongole	diamond live clams, garlic, parsley, chilli and white wine sauce	62
 carbonara e castelmagno	prego's special carbonara with beef bacon, egg yolk, cream and parmesan finished in castelmagno cheese	56
 pesto rinforzato	basil, garlic, french beans, potatoes, pine nuts	48
 pollo e piselli	smoked chicken, fresh peas, basil pesto, cream	48
 bolognese	prego's classic bolognese with minced beef and tomato sauce	48
 frutti di mare	selection of seafood and shellfish with your choice of tangy tomato sauce or aglio & olio style	68

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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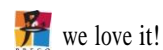
prego pizza wood-fired pizza

 prego	tomato sauce, mozzarella, barbecued lobster, red onion jam and olives	80
 astice e bufala	tomato sauce, mozzarella, lobster, fresh buffalo mozzarella, truffle oil	90
  norma	tomato sauce, mozzarella, eggplants, dry ricotta cheese, fresh basil	60
  regina margherita	tomato sauce, mozzarella, oregano, fresh basil	42
 vegetariana	tomato sauce, mozzarella, zucchini, eggplant, capsicum and mushrooms	46
 boscaiola	tomato sauce, mozzarella and mushrooms	50
 calzone bomba	turkey ham, zucchini, artichoke, basil pesto and mozzarella	50
  quattro formaggi	light tomato sauce, taleggio, mozzarella, gorgonzola and parmigiano reggiano	54
diavola	tomato sauce, mozzarella, spicy turkey salame, black olives	56
salsiccia	tomato sauce, mozzarella, lamb sausage, rosemary, dried chilli	54
fantasia di mare	tomato sauce, mozzarella, squid, prawns, scallops, mussels, capers, fresh parsley	56
fuoco e fiamme	tomato sauce, mozzarella, chicken, fresh chilli and garlic	56

add your favourite toppings

bird eye chilli	5	anchovies	6	prawn	15
capsicum	5	artichoke	6	mussels	15
cherry tomatoes	5	olives	6	squid	15
mushrooms	5	cheese	6	beef salami	15
onion	5	pineapple	6	smoked salmon	15
turkey ham	5	pepperoni	6	smoked chicken	10
beef bacon	10	chicken breast	10	king prawn	25

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



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vegetarian selection



GF gluten free

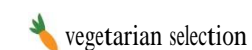


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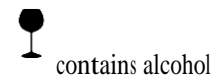
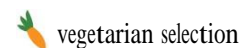
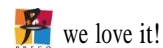
secondi di pesce fish main

GF  filetto di merluzzo all'acqua pazza con spinacino novello	black cod fillet, cherry tomatoes, basil, kalamata olives, capers and baby spinach	120
gamberoni grigliati con fregola sarda	grilled king prawns served with sardinian fregula, crustacean sauce	115
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	90
GF  ricciola al cartoccio con risotto profumato al basilico	australian king fish cooked in carta fata with vegetables, garlic, fresh herbs, fish fumet served with pesto risotto	130

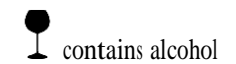
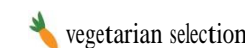
secondi di carne meat main

all our meats are served with chef's side dish of the day and rocket and parmesan salad

GF bistecca alla fiorentina	1kg grilled grain-fed angus t-bone steak	260
la classica cotoletta alla milanese	crumbled veal loin milanese style cooked in clarified butter	105
GF galletto alla diavola	roasted spicy spring chicken	78
GF tagliata di manzo wagyu	200 gr australian wagyu beef sirloin `tagliata style`	250
GF costata di manzo wagyu	4-5 mb grilled australian wagyu tomahawk (suitable for 3-4 person)	590 /kg





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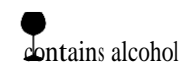
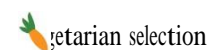
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prego elegante posh prego

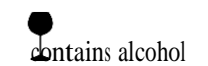
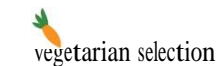
 pollo allo spiedo del prego	our signature truffle roasted chicken served with jumbo asparagus, roasted seasonal vegetables and mash potato	120
 carre d'agnello	roasted lamb rack, potatoes and bell peppers frittata	160

contorni side dishes

GF  insalata con rucola e parmigiano	arugula, parmesan, balsamic dressing	36
GF  patate fritte	hand cut fried potatoes	22
GF  asparagi saltati	sautee jumbo asparagus with garlic	36
 purea di patate al tartufo	truffle scented mash potato	28
GF  finocchi al burro	braised fennels in butter sauce	22
GF  fagiolini piccanti	french beans in spicy tomato sauce	22
fregola sarda con verdure e pecorino	italian sardinian couscous with vegetables and pecorino romano cheese	26
GF  funghi trifolati	sautee wild mushrooms	28
patate fondenti	red desire potatoes cooked in natural chicken jus	22











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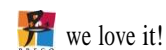
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dolci dessert

 cuore caldo al cioccolato con gelato alla stracciatella	warm chocolate cake, stracciatella ice cream and raspberry sauce	34
crostatina della nonna ai frutti di bosco	traditional grand-mother warm berries `crumble` served with vanilla ice cream	36
  affogato al caffè	espresso, vanilla ice cream, drambuie	36
	also available without alcohol	32
  tiramisù tradizionale	mascarpone trifle, espresso, brandy	28
	also available without alcohol	24
 zuccotto al cioccolato	prego's famous chocolate `mud pie`	24
 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)	34
 la nostra selezione di gelati	prego's italian gelato selection with your favourite topping (1 scoop)	10

formaggi cheese

Il tagliere di formaggi	our selection of italian cheeses served with truffle honey, dried fruits, freshly baked focaccia	50
	taleggio – lombardy (soft cow milk)	
	gorgonzola – lombardy (soft cow milk)	
	parmigiano - emilia romagna (hard cow milk)	
	pecorino romano - lazio (hard sheep milk)	



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