

Antipasti

Creamy King Crab Meat Salad*

Chilled Cucumber Foam & Apple

Lobster & Octopus*

Poached Cold Water Lobster Medallion & Slow Steamed
Compressed Octopus with Crisp Shallots and
Olive-Thyme Vinaigrette

Fritto Misto di Pesce*

Crispy Fried Calamari, Shrimp,
Bay Scallops, & Oysters with Aioli

Carpaccio of Black Angus Beef*

Mustard Sauce & Caravaggio Capers



Parma Ham, Soppressata & Grana*

Thin Slices of Prosciutto, Salami &
Chunks of Parmesan Cheese with Olives

The Natura Water system is an environmentally friendly alternative to the waste associated with conventional bottled water. Be green, enjoy our pure, fresh and delicious water. It comes in both still or sparkling.



* United States Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.

Insalata

Insalata Caprese

Buffalo Mozzarella and Vine-Ripened Tomatoes
with Basil, Extra Virgin Olive Oil & Aged Balsamic Vinegar

Caesar Salad

Romaine Lettuce Tossed with Traditional Caesar Dressing
Topped with Parmesan Shavings & Sourdough Croutons

Seasonal Anjou Salad

Sprinkled with Pine Nuts, Fresh Pear &
Gorgonzola Crumble

Zuppe

Prego's Signature Cream Soup of Selected Italian Mushrooms

Served in an Oregano Bread Cup



Minestra "Primavera di Verdura"

Italian Vegetable Soup with Vegetables in Season,
Tomato, Beans, Pasta, Crostini & Pesto

Secondi

Laragna alla Caralinga

Layers of Fresh Pasta with Ground Meat,
Porcini Mushrooms, Tomato,
Béchamel & Mozzarella Cheese

PREGO
CLASSIC

Homemade Potato Gnocchi

Spiced Italian Sausage Ragout
with Peppen, Eggplant & Parmigiano

Handmade Beetroot-Ricotta Ravioli

Poppy Seed & Sage

Vegan Roasted Vegetable Ravioli or Gluten-Free Kale & Mozzarella Ravioli

Marinara Sauce & Pine Nut

Spaghetti "Cacio e Pepe"

with Fresh Spinach

Porcini Mushroom Risotto *

Grilled Tiger Shrimp

Traditional Pasta such as Spaghetti, Penne or Fettuccine
with Your Choice of Sauce

Pan-Fried Fillet of Branzino*

Artichoke-Potato Mousseline, Peperonata,
Spinach & Prosecco Espuma

Roasted Rack of Baby Lamb*

Black Olive Marmalade,
Rosemary & Ginger Gremolada, Fingerling Potatoes

PREGO
CLASSIC

Grilled Black Angus Filet Steak*

Barbera Verjus Reduction, Extra Virgin Olive Oil Sabayon,
Parinip Purée & Toni's Parsnip Crisps

Veal Scaloppine*

al Limone, Marsala or "Parmigiana Style"
with Capellini Pasta & Seasonal Vegetables

Pink Roasted Duck Breast*

Dried Fruit & Berry Confit, Chestnut Cappuccino,
Gnocchi Romaine

Orobucco

Veal Shank Braised in it's own Jus, Vegetables, Tomato &
Fresh Herbs, Served with Creamy Polenta

Tagliata, Italian Style prepared Sirloin Steak*

Mixed Garden Greens, Truffled Green Peppercorn Sauce

Desserts

Our Prago Signature Dessert

"Classic Italian Tiramisu"

Espresso-Flavored Lady Fingers,
Layered with Light Mascarpone Cheese
& Dusted With Cocoa Powder

Nougatine Mousse

With Brandy Cherries, Frangelico Schiuma
& Cherry Ice Cream

Pistachio Zabaglione Cake

Mascarpone Ice Cream &
Lemon Butter Crumble

Sugar-Free Vanilla Panna Cotta

With Rhubarb Compote

Lemon Semifreddo

With Forest Berry Stew

Mocha Budino

Light Italian Coffee Custard

Desserts

Selezione di Formaggi

Please request to speak with our
Cheese Sommelier for tonight's
Italian Cheese Selection

Gelato

Fresh Daily Homemade Vanilla
& Chocolate Ice Cream

Freshly Frozen White Peach Sorbet

with Prosecco

Il Caffè & Il Tè

Espresso, Cappuccino, Coffee,
Decaffeinated Coffee & Caffè Latte

Selection of International Teas

Served with Chocolate Confect,
Pistachio Biscotti and Limoncello Jelly