

# PREGO

## Antipasti

### **Creamy King Crabmeat Salad**

Chilled Cucumber Foam & Tuscan Apples

### **Slow-Poached Lobster Tail\***

Cauliflower, Garden Leafs & Basil Vinaigrette

### **Fritto Misto di Pesce**

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

### **Carpaccio of Black Angus Beef\***

Mustard Sauce & Caravaglio Capers



### **Parma Ham, Sopressata & 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 Arugula Salad**

Sprinkled with Pine Nuts & Grana Padano Shavings

## 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

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## Secondi

### **Lasagna alla Casalinga**

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



### **Homemade Potato Gnocchi**

Spiced Italian Sausage Ragout with Peppers, Eggplant & Parmigiano

### **Handmade Beetroot-Ricotta Ravioli**

Poppy Seed & Sage

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

Marinara Sauce & Pine Nuts

### **Linguine Pasta con Chele di Aragosta**

Tossed in Fresh Tomato Soffritto, Porcini, Spinach and Lobster Meat

### **Wild Mushroom Risotto**

with Grilled Tiger Shrimp

**Traditional Pasta** such as Spaghetti, Penne or Fettuccine with Your Choice of Tomato, Puttanesca, Carbonara, Arrabbiata, Meat, Pesto or Alfredo Sauce

### **Pan-Fried Fillet of Black Sea Bass\***

Artichoke-Potato Mousseline, Peperonata, Spinach & Prosecco Espuma

### **Roasted Rack of Baby Lamb\***

Black Olive Marmalade, Rosemary & Ginger Gremolada, Fingerling Potatoes



### **Grilled Black Angus Filet Steak\***

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

### **Veal Scaloppine\***

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

### **Lavender-Roasted Duck Breast\***

Balsamic Cherries, Chestnut Cappuccino, Gnocchi Romaine

### **Ossobuco**

Veal Shank Braised in it's own Jus, Vegetables, Tomato, Porcine and Fresh Herbs, Served with Mascarpone Polenta

### **Tagliata, Italian Style prepared Sirloin Steak\***

Mixed Garden Greens, Truffled Green Peppercorn Sauce