

# À LA CARTE

## SECONDI

**Spigola** **S LS** 48  
Mediterranean Sea Bass, Sun-Dried Tomatoes,  
Ratte Potatoes, Mussels & Clams in “Isolana” style

**Guancia** **CS** 52  
Red Wine Braised Beef Cheek, Mashed Potatoes,  
Snow Pea, Jerusalem Artichokes

**Pancetta di Maiale in Porchetta** 56  
Slow-Roasted Pork Belly, Smashed Potato,  
Caramelized Plum, Rosemary Jus

## DOLCI

**Tiramisu** 20  
Mascarpone, Espresso, Savoiardi

**Mud Pie** 18  
Kahlua Coffee Gelato, Cacao Soil

**Torta Caprese** 20  
Chocolate Flourless Cake, Sugar Free Cocoa Coulis

## CONTORNI

**Funghi Trifolati** **V** 14  
Mushroom, Garlic, Chilli

**Spinaci alla Parmigiana** **V** 14  
Spinach, Garlic, Butter, Parmesan

**Purè di Patate** **V** 14  
Garlic Mashed Potatoes

**Patatine al Tartufo** **V** 22  
French Fries, Parmigiano Reggiano,  
Black Truffle

## WORLD CHAMPION GELATO

**Single scoop 6 / 3 scoops 15**

**Fragola**  
Mara des Bois Strawberry Sorbet

**Limone**  
Amalfi Citrus & Yoghurt Gelato with Basil

**Frutti Rossi**  
Super Food Sorbet with Berries & Chia Seeds

**Cioccolato**  
Sea Salt Chocolate Gelato

### FANCY A FREE SCOOP OF GELATO?

Join Accor Live Limitless for  
free and enjoy exclusive  
benefits and discounts.  
Receive a complimentary  
scoop of gelato when you  
sign up at Prego!



### OSPITALITÀ ITALIANA

Ospitalità Italiana is a quality seal recognised by  
the Italian Government, certifying authentic  
Italian cuisine and hospitality



### SUSTAINABLE DINING AT PREGO

Dishes marked with feature herbs, vegetables, or fish  
harvested from our in-house aquaponics farm. We also serve  
BE WTR — a premium, sustainable water solution that reduces  
food miles. Scan to read more on our blog



**S** Sustainable Seafood **V** Vegetarian **VG** Vegan **LS** Locally Sourced Chef's Special

Please advise us of any special dietary requirements, including potential reaction to allergens. Prices are subject to prevailing taxes and service charge.

# 40 YEARS

*PREGO DAL 1986*

# Prego

LUNCH

1986

87

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26

YEARS

40

# ANNIVERSARY SET LUNCH

Featuring your favourite recipes since 1986.

2-COURSE 40

## ANTIPASTI e ZUPPA

choice of one

|      |                                                                                                                                                                                                                                                    |      |                                                                                                                                                   |
|------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|---------------------------------------------------------------------------------------------------------------------------------------------------|
| 2024 | <b>Cappuccino di Funghi</b> <b>V</b><br>Mushroom Cream Soup, Porcini “Trifolati”,<br>Seasonal Truffle, Ciabatta Croutons                                                                                                                           | 2024 | <b>Bruschetta Ricotta e Pomodoro</b> <b>V</b><br>Ricotta, Tomato, Capers, Olive, Oregano                                                          |
| 2005 | <b>Rucola</b> <b>V</b><br>Arugula Salad with Almond, Parmesan,<br>Lemon & Olive Oil Dressing                                                                                                                                                       | 1990 | <b>Caprese</b> <b>V</b><br>Buffalo Mozzarella, Tomato, Rucola Salad,<br>Tuscan Kale Pesto                                                         |
| 1986 | <b>Insalata di Cesare</b><br>Baby Romaine Lettuce, Homemade Caesar<br>Dressing, Parmesan Cheese, Crispy Bacon,<br>Croutons, Marinated White Anchovy<br><b>Add-On</b><br>Sautéed Prawn <b>S</b> 8 Free Range Chicken 8<br>Smoked Salmon <b>S</b> 10 | 1992 | <b>Prosciutto e Melone</b> <b>LS</b><br>Thinly Sliced 18 Months Parma Ham,<br>Air-Flown Cantaloupe Melon,<br>Aquaponics Salad, Balsamic Reduction |

## PASTA, SECONDI & PIZZA

choice of one

|      |                                                                                                                                                          |      |                                                                                                                                 |
|------|----------------------------------------------------------------------------------------------------------------------------------------------------------|------|---------------------------------------------------------------------------------------------------------------------------------|
| 1992 | <b>Penne alla Carbonara</b><br>Crispy Pork Guanciale, Egg Yolk,<br>Parmigiano Reggiano Cheese, Black Pepper                                              | 2011 | <b>Spigola</b> <b>S LS</b><br>Mediterranean Sea Bass, Sun-Dried Tomatoes,<br>Ratte Potatoes, Mussels & Clams in “Isolana” style |
| 1996 | <b>Spaghetti Vongole</b> <b>S LS</b><br>Homemade Spaghetti, Clam, Garlic,<br>Parsley in White Wine Sauce                                                 | 1986 | <b>Pizza Margherita</b> <b>V</b><br>Tomato, Buffalo Mozzarella,<br>Semi-Dried Tomatoes, Basil                                   |
| 1999 | <b>Gnocchetti Pesto e Olive</b> <b>V</b><br>Potato Gnocchi, Tuscan Kale Pesto,<br>Sun-Dried Tomatoes, Taggiasche Olives                                  | 1994 | <b>Pizza Diavola</b><br>Tomato, Mozzarella, Spicy Pork Salami,<br>Black Olives                                                  |
| 2024 | <b>Casarecce alle Costine e Tartufo</b> <b>LS</b><br>Casarecce Pasta, 24 Hours Braised Short Ribs Ragout,<br>Mascarpone Cheese, Seasonal Italian Truffle | 2014 | <b>Pizza 5 Formaggi</b> <b>V</b><br>Mozzarella, Gorgonzola, Parmesan, Fontina,<br>Smoked Scamorza Cheese                        |
| 1989 | <b>Pancetta di Maiale in Porchetta</b><br>Slow-Roasted Pork Belly, Smashed Potatoes,<br>Caramelised Plum, Rosemary Jus                                   |      |                                                                                                                                 |

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## ANTIPASTI

|                                                                                                                                                      |                                                                                                                                                                                                                                                                                           |
|------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Cappuccino di Funghi</b> <b>V</b> 22 34 <i>(Serves 2)</i><br>Mushroom Cream Soup, Porcini “Trifolati”,<br>Seasonal Truffle, Ciabatta Croutons     | <b>Burrata, Pesto di Cavolo Nero, Insalatina di Pomodori, Olive Leccino</b> <b>V LS</b> <b>LS</b> <b>LS</b> 52 <i>(Serves 2)</i><br>300g Air-Flown Puglia’s Burrata Cheese “Artigiana”,<br>Heirloom Tomato Salad, Prego’s Signature Tuscan<br>Kale Pesto, Leccino Olive, Aquaponics Salad |
| <b>Calamari Fritti</b> <b>S LS</b> <b>LS</b> 30<br>Deep-Fried Squid Rings, Arugula,<br>Aquaponics Salad, Garlic, Chillli                             | <b>Add-On</b><br>Seasonal Truffle 18<br>Parma Ham 18                                                                                                                                                                                                                                      |
| <b>Bruschetta Ricotta e Pomodoro</b> <b>V</b> 24<br>Ricotta, Tomato, Capers, Olive, Oregano                                                          | <b>Insalata di Cesare</b> 28<br>Baby Romaine Lettuce, Homemade Caesar Dressing,<br>Parmesan Cheese, Crispy Bacon, Croutons,<br>Marinated White Anchovy                                                                                                                                    |
| <b>Bruschetta Baccalà Mantecato</b> <b>SS</b> <b>LS</b> 26<br>Salted Cod Fish “Baccalà” Mousse, Ajoblanco, Lime                                      | <b>Add-On</b><br>Sautéed Prawn <b>S</b> 8 Free Range Chicken 8<br>Smoked Salmon <b>S</b> 10                                                                                                                                                                                               |
| <b>Rucola</b> <b>V</b> 26<br>Arugula Salad with Almond, Parmesan,<br>Lemon & Olive Oil Dressing                                                      |                                                                                                                                                                                                                                                                                           |
| <b>Prosciutto e Melone</b> <b>LS</b> 34<br>Thinly Sliced 18 Months Parma Ham,<br>Air-Flown Cantaloupe Melon, Aquaponics Salad,<br>Balsamic Reduction |                                                                                                                                                                                                                                                                                           |

## PASTA FATTA IN CASA

|                                                                                                                                                                                                                  |                                                                                                                                                             |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Spaghetti Pescatora</b> <b>S</b> 42<br>Seafood Spaghetti, “Pescatora” Seafood Sauce,<br>Fremantle Octopus, Clam, Black Mussel, Scallop, Prawn,<br>Vine Cherry Tomato<br><i>Add-on Half Boston Lobster +36</i> | <b>Casarecce alle Costine e Tartufo</b> <b>LS</b> 40<br>Casarecce Pasta, 24 Hours Braised Short Ribs Ragout,<br>Mascarpone Cheese, Seasonal Italian Truffle |
| <b>Linguine Astice e Burrata</b> <b>S LS</b> 58<br>Linguine, Half Boston Lobster in Bisque Sauce,<br>Burrata Cheese, Vine Tomato, Basil Coulis                                                                   |                                                                                                                                                             |
| <b>Spaghetti Chitarra alla Carbonara</b> 38<br>Spaghetti Alla Chitarra, Crispy Pork Guanciale,<br>Egg Yolk Sauce, Parmigiano Reggiano Cheese Espuma                                                              |                                                                                                                                                             |
| <b>Gnocchetti Pesto e Olive</b> <b>V</b> 36<br>Potato Gnocchi, Tuscan Kale Pesto,<br>Sun-Dried Tomatoes, Taggiasche Olives                                                                                       |                                                                                                                                                             |

## RISOTTO

**Risotto Zucca e Taleggio** **V** **LS** 36  
Carnaroli Risotto, Butternut Squash,  
Taleggio Cheese, Toasted Piedmont Hazelnuts  
*Add-on Seasonal Truffle +18*

## PIZZA

Enhance your pizza experience  
with a whole burrata +26

|                                                                                                                                                 |
|-------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Infernale</b> 40<br>Tomato, Mozzarella, Spicy Salami, Marinated Pepper,<br>Chilli                                                            |
| <b>Sapori di Bosco</b> <b>LS</b> 44<br>Garlic Cream, Pancetta Ham, Porcini, Pine Nuts,<br>Scamorza Cheese, Seasonal Italian Truffle             |
| <b>Prego</b> <b>LS</b> 42<br>Mozzarella, Cooked Ham, Mushroom, Sun-Dried<br>Tomato, Parmigiano Reggiano                                         |
| <b>Capri</b> <b>V</b> 40<br>Buffalo Mozzarella, Heirloom Tomatoes, Leccino Olives,<br>Tuscan Kale Pesto, Italian Origano                        |
| <b>Margherita</b> <b>V</b> 36<br>Tomato, Buffalo Mozzarella, Semi-Dried Tomato,<br>Fresh Basil                                                  |
| <b>Calzone</b> <b>LS</b> 40 <i>(Standard size)</i> 30 <i>(Personal size)</i><br>Folded Pizza with Mozzarella, Scamorza,<br>Cooked Ham, Mushroom |

### THE BEST PIZZA DOUGH, HAND-CRAFTED BY CHEFS.

Our improved pizza dough is the result of hours of dedicated experimentation and refinement, ensuring a light and airy base that crisps beautifully in the oven. Made using Italian flour, the dough undergoes a 48-hour cold fermentation process. This ensures a good balance of flavour and texture, delivering a superior pizza with the perfect bite.