



SET LUNCH MENU

No other discounts applicable on this menu

2-COURSE 46 | 3-COURSE 58 | 4-COURSE 68

ZUPPA

Cappuccino di Funghi v

Mushroom Cream Soup, Porcini "Trifolati", Seasonal Truffle, Ciabatta Croutons

ANTIPASTI

Caprese v LS

Buffalo Mozzarella, Tomato, Rucola Salad, Tuscan Kale Pesto

Insalata Di Cesare

Baby Romaine Lettuce, Homemade Caesar Dressing, Parmesan Cheese, Crispy Bacon, Croutons, Marinated White Anchovy

Add-On Sautéed Prawn **S** 8 Free Range Chicken **S** 8
Smoked Salmon **S** 10

PASTA & SECONDI

Casarecce alle Costine e Tartufo

Casarecce Pasta, 24 Hours Braised Short Ribs Ragout, Mascarpone Cheese, Seasonal Italian Truffle

Gnocchetti di Patate, Gorgonzola e Radicchio v

Potato Gnocchi, Gorgonzola Cream Sauce, Sautéed Chioggia Chicory, Burnt Onion Powder

Linguine Astice e Burrata S LS +16

Linguine, Boston Lobster, Burrata, Tomato, Basil Coulis

Pancetta di Maiale in Porchetta

Slow-Roasted Pork Belly, Smashed Potato, Caramelized Plum, Rosemary Jus

Merluzzo +18

Cod Fish, Light Spicy Tomato Sauce, Garlic Mashed Potatoes, Leccino Olives, Cured Tomatoes

DESSERTS

Tiramisù

Mascarpone, Espresso, Savoiardi

Gelato

2 Scoops of Your Choice
Served with Biscotti Cone

DIGESTIVE

Limoncello +10

Grappa Silvio Carta +12

TAGLIERI (Serves 2)

Tagliere del Prego 70

Coppa Piacentina, 18 Months Prosciutto di Parma, Mortadella Bolognese, Salame, Bresaola, Parmigiano Reggiano & Provolone, Marinated Peppers, Artichoke, Pickled Onion, Olive & Caper Berries

Parma Ham & Mozzarella Cheese Board 60

18 Months Prosciutto di Parma, Rock Melon, Buffalo Mozzarella, Olive, Pickled Vegetables

ANTIPASTI

Cappuccino di Funghi v 22 34 (Serves 2)

Mushroom Cream Soup, Porcini "Trifolati", Seasonal Truffle, Ciabatta Croutons

Calamari Fritti S LS 30

Deep-Fried Squid Rings, Arugula, Aquaponics Salad, Garlic, Chilli

Impepata di Cozze SS 32

Sautéed Live Imported Black Mussels in Rich Pepper and Tomato Broth, Toasted Focaccia

Insalata di Cesare 28

Baby Romaine Lettuce, Homemade Caesar Dressing, Parmesan Cheese, Crispy Bacon, Croutons, Marinated White Anchovy

Add-On

Sautéed Prawn **S** 8 Free Range Chicken **S** 8
Smoked Salmon **S** 10

Vitello Tonnato 34

Roasted Milk Fed Veal Loin, Capers Textures, Semi-dried Tomatoes, Rucola Salad & "Tonnata" Sauce Espuma

Panzanella v 26

Toasted Ciabatta, Aquaponics Salad, Chickpea, Pickled Shallots, Leccino Olives, Red Wine Vinegar Dressing

Burrata, Pesto di Cavolo Nero, Insalatina di Pomodori, Olive Leccino v LS 52 (Serves 2)

300g Air-Flown Puglia's Burrata Cheese "Artigiana", Heirloom Tomato Salad, Prego's Signature Tuscan Kale Pesto, Leccino Olive, Aquaponics Salad

Add-On

Seasonal Truffle 18
Parma Ham 18

Bruschetta Ricotta e Pomodoro v 24

Ricotta, Tomato, Capers, Olive, Oregano

Bruschetta Baccalà Mantecato SS 26

Salted Cod Fish "Baccalà" Mousse, Ajoblanco, Lime

PASTA FATTA IN CASA

Spaghetti Pescatora S 42

Seafood Spaghetti, "Pescatora" Seafood Sauce, Fremantle Octopus, Clam, Black Mussel, Scallop, Prawn, Vine Cherry Tomato
Add-on Half Boston Lobster +36

Conchiglie alla "Mamma Silva" 38

Homemade Shell Pasta Served with Wagyu Beef Ragù, Mascarpone Cheese, Forest Mushrooms, Pecorino Cheese Shavings

Reginette ai Funghi Porcini 34

Flat Wavy Pasta, Porcini Mushroom, Garlic Confit, Toasted Pine Nuts
Add-on Seasonal Truffle +18

Casarecce alle Costine e Tartufo 40

Casarecce Pasta, 24 Hours Braised Short Ribs Ragout, Mascarpone Cheese, Seasonal Italian Truffle

Linguine Astice e Burrata S LS 58

Linguine, Half Boston Lobster in Bisque Sauce, Burrata Cheese, Vine Tomato, Basil Coulis

Spaghetti Chitarra alla Carbonara 38

Spaghetti Alla Chitarra, Crispy Pork Guanciale, Egg Yolk Sauce, Parmigiano Reggiano Cheese Espuma

Gnocchetti di Patate, Gorgonzola e Radicchio v 36

Potato Gnocchi, Gorgonzola Cream Sauce, Sautéed Chioggia Chicory, Burnt Onion Powder

RISOTTO

Risotto Zucca e Taleggio v 36

Carnaroli Risotto, Butternut Squash, Taleggio Cheese, Toasted Piedmont Hazelnuts
Add-on Seasonal Truffle +18

Risotto Salsiccia e Scamorza 38

Carnaroli Risotto, Cured Pork Sausage, Scamorza Cheese

PIZZA Enhance your pizza experience with a whole burrata +26

Infernale 40

Tomato, Mozzarella, Spicy Salami, Marinated Pepper, Chilli

Sapori di Bosco 44

Garlic Cream, Pancetta Ham, Porcini, Pine Nuts, Scamorza Cheese, Seasonal Italian Truffle

Prego 42

Mozzarella, Cooked Ham, Mushroom, Sun-Dried Tomato, Parmigiano Reggiano

Capri v 40

Buffalo Mozzarella, Heirloom Tomatoes, Leccino Olives, Tuscan Kale Pesto, Italian Origano

Margherita v 36

Tomato, Buffalo Mozzarella, Semi-Dried Tomato, Fresh Basil

Cotto e Carciofini 42

Tomato, Mozzarella, Cooked Ham, Artichokes

Calzone 40 (Standard size) 30 (Personal size)

Folded Pizza with Mozzarella, Scamorza, Cooked Ham, Mushroom

SECONDI

Merluzzo 52

Cod Fish, Light Spicy Tomato Sauce "Livornese", Garlic Mashed Potatoes, Leccino Olives, Semi-Dried Tomatoes

Guancia 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

CONTORNI

Funghi Trifolati v 14

Mushroom, Garlic, Chilli

Broccolini alla Calabrese v 14

Broccolini, Chilli, Garlic, Tomato

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

CRAFTED WITH LOVE, BAKED WITH CARE, LOVE AT FIRST BITE.

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.

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!



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



OSPITALITA' ITALIANA

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

