

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 88 89 90 91 92 93 94 95 96 97 98 99 2000 2001 2002 2003 2004 2005 2006 2007 2008 2009 2010 2011 2012 2013 2014 2015 2016 2017 2018 2019 2020 2021 2022 2023 2024 2025 2026

YEARS **40**

ANNIVERSARY SET LUNCH

Featuring your favourite recipes since 1986.

2-COURSE 40

ANTIPASTI e ZUPPA

choice of one

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

PASTA, SECONDI & PIZZA

choice of one

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

À LA CARTE

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
- Bruschetta Ricotta e Pomodoro V** 24
Ricotta, Tomato, Capers, Olive, Oregano
- Bruschetta Baccalà Mantecato SS** 🍷 26
Salted Cod Fish “Baccalà” Mousse, Ajoblanco, Lime
- Rucola V** 26
Arugula Salad with Almond, Parmesan, Lemon & Olive Oil Dressing
- Prosciutto e Melone** 🍷 34
Thinly Sliced 18 Months Parma Ham, Air-Flown Cantaloupe Melon, Aquaponics Salad, Balsamic Reduction
- 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
- 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 8
Smoked Salmon **S** 10

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
- 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 Pesto e Olive V** 36
Potato Gnocchi, Tuscan Kale Pesto, Sun-Dried Tomatoes, Taggiasche Olives

RISOTTO

- Risotto Zucca e Taleggio V** 🍷 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

- 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
- Calzone** 🍷 40 (Standard size) 30 (Personal size)
Folded Pizza with Mozzarella, Scamorza, 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.

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.