



SET DINNER MENU

No other discounts applicable on this menu

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 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** S 👨🍳 +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

**Tagliere Toscano** 👨🍳 70  
Tuscan Prosciutto Ham, Finocchiona, Lardo, Pancetta, Porchetta, Pecorino Toscano, Olive, Pickled Vegetables

**I Formaggi** V 60  
Parmigiano Reggiano, Gorgonzola, Pecorino Toscano, Provolone, Smoked Caciocavallo, Saffron Caciotta

**Parma Ham & Mozzarella Cheese Board** 60  
18 Months Prosciutto di Parma, Rock Melon, Buffalo Mozzarella, Olive, Pickled Vegetables

PASTA FATTA IN CASA

**Spaghetti Pescatora** S 42  
Seafood Spaghetti, “Pescatora” Seafood Sauce, Fremantle Octopus, Clams, Black Mussel, Scallop, Prawn, Tomato, Basil  
*Add-on Half Boston Lobster +36*

**Conchiglie alla “Mamma Silva”** 👨🍳 38  
Homemade Shell Pasta Served with Wagyu Beef Ragu’, Mascarpone Cheese, Forest Mushrooms, Pecorino Cheese Shavings

**Reginette ai Funghi Porcini** V 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 58  
Linguine, Half Boston Lobster in Bisque Sauce, Burrata Cheese, Vine Tomato, Basil Coulis

**Ravioli di Granchio allo Zafferano** S 👨🍳 48  
Crab-Filled Ravioli with Prawn & Zucchini in Sardinian Saffron Pistils Cream Sauce

**Spaghetti Chitarra alla Carbonara** 38  
Spaghetti Alla Chitarra, Pork Guanciale, Egg Yolk Sauce, Parmigiano Reggiano Cheese Espuma

**Radiatori alla Sorrentina** V 36  
Baked Homemade Radiatori Pasta in Tomato, Basil and Buffalo mozzarella *(require 20 min preparation time)*

**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

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, Salsa Aurora Dip

**Impepata di Cozze** S 32  
Sautéed Live Imported Black Mussels in Rich Pepper and Tomato Broth, Toasted Focaccia

**Polpo e Fagioli** 👨🍳 38  
Charred Fremantle Octopus Leg, Tuscan Cannellini Bean Stew, Pickled Red Onion, Piquillo

**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

**Vitello Tonnato** 👨🍳 34  
Roasted Milk Fed Veal Loin, Capers Textures, Semi-dried Tomatoes, Rucola Salad & “Tonnata” Sauce Espuma

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

**Parmigiana** V 40  
Tomato Sauce, Mozzarella, Fontina, Baked Eggplants, Parmigiano Reggiano, Fresh Basil

**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

**Bianca** 44  
Focaccia Crust, Puglia’s Soft Burrata Cheese, 18 Months Prosciutto di Parma and Rucola Salad

**Calzone** 👨🍳 40 *(Standard size)*    30 *(Personal size)*  
Folded Pizza with Mozzarella, Scamorza, Cooked Ham, Mushroom

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.

🌿 **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

**Cannoli di Melanzane e Mozzarella** V 28  
Oven-baked Eggplant, Mozzarella, Basil Tomato Sauce

**Bruschetta Ricotta e Pomodoro** V 24  
Ricotta, Tomato, Capers, Olive, Oregano

**Bruschetta Baccalà Mantecato** SS 👨🍳 26  
Salted Cod Fish “Baccalà” Mousse, Ajoblanco, Lime

SECONDI

**Tagliata di Manzo, Porcini e Tartufo** 👨🍳 98  
200g Grilled Wagyu Striploin “Tagliata” Served with Truffle Sauce, Caramelised Red Onion, Sautéed Porcini “Trifolati”, Seasonal Italian Truffle  
*Add-on 70g Foie Gras Escalope +26*

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

**Merluzzo** S 👨🍳 52  
Cod Fish, Light Spicy Tomato Sauce “Livornese”, Garlic Mashed Potatoes, Leccino Olives, Semi-Dried Tomatoes

**Branzino** S 48  
Baked Mediterranean Sea Bass with Vine Cherry Tomatoes, Olives & Ratte Potatoes “All’Isolana”

**Salmone** S 52  
Sous Vide Ocean Trout, Scallop & Tuscan Kale Pesto Mousse, Spinach, Porcini, Prosecco Wine Sauce

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

**Pollo alla Diavola** 68 *(Whole)* 48 *(Half)*  
Chilli Marinated Flame Grilled Corn-fed Spring Chicken “Diavola” Style, Pommery Mustard Sauce, Broccolini & Mushrooms

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

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!



ALL  
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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

