

Apéritifs

“In Italy the aperitivo moment is almost as deliberately pondered as the first course. A diner might be presented with a glass of Prosecco, flavored with a splash of fruit juice or a more elaborate mix. It could even be a simple Campari and soda or a crispy glass of spumante but is always done with careful consideration. Here at Prego we propose our version of Aperitivi, SALUTE!”

Orange Bellini Prosecco and freshly-squeezed Orange Juice	Php 330
Vagabondo Grappa, Limoncello and Prosecco	Php 330
Prego Cosmopolitan Vodka, Cointreau, Lime Juice and freshly-squeezed Orange Juice	Php 330
Vescovo Angostura Bitter, Limoncello and Prosecco	Php 330
Prego Negroni Junipero Gin, Red Martini, Campari and Orange Bitter	Php 330
Taormina Amaretto, Rhum and fresh Orange Juice	Php 330
Campari with Soda or Fresh Orange	Php 330
Ombrina White Wine with a splash of Campari	Php 330
Livornese Galliano, Amaretto Di Saronno and Vodka	Php 330

Antipasti di Terra

Hearty Appetizers

Carpaccio di filetto di Manzo alla Toscana Thin slices of cold beef tenderloin carpaccio on a bed of fresh arugula, topped with shaved parmesan cheese and served with fresh lemon	Php 510
Cestino di Parmigiano con Prosciutto di Parma, Mango e Parmigiano Crispy parmesan cheese basket, filled with Parma ham, fresh mango and parmesan cheese	Php 590
Tagliere di Formaggi con Marmellate e Noci Cheese platter served with assorted jams and wall nuts	Php 550
Torretta di Caprese con Pomodoro grigliato e Pesto Tower of grilled slices of fresh Roma tomatoes and buffalo mozzarella cheese with homemade basil pesto sauce	Php 490
Prosciutto di Parma con Melone e Zucchine alla Griglia Parma ham with melon and grilled zucchini in balsamic dressing	Php 510
Affettati Assortiti con Coccole e Salsa al Gorgonzola e Mascarpone Assorted Italian cold cuts, with pizza puffs served with gorgonzola and mascarpone cheese sauce	Php 590

Petto d'Anatra Affumicato con Insalatina al Balsamico Smoked duck breast with arugula and salad in balsamic dressing	Php 590
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Scamorza alla Griglia con Prosciutto di Parma Grilled smoked mozzarella with Parma ham	Php 560
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Gran Misto di Antipasti Special assortment of Italian meat and vegetable appetizers (Good for 2 persons)	Php 990
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Antipasti di Mare

Fish and Seafood Appetizers

Crystal Bay Oysters (6 pieces) Fresh: Raw with fresh lemon. Florentine: baked with spinach and cheese sauce. Nicoise: baked with anchovies, capers and parsley	Php 610
Capesante Grigliate su Letto di Barbabietola Rossa Grilled jumbo sea scallops on a bed of grilled red beets	Php 590
Aragosta alla Sarda Poached whole lobster, marinated with lemon and extra virgin olive oil topped with arugula, fresh tomatoes and thinly sliced onions	Php 590
Il Crudo di Pesce: Salmone Marinato, Tartara di Tonno e Carpaccio di Polpo House marinated salmon gravlax, tuna tartare and octopus carpaccio	Php 620
Carpaccio di Polpo Thinly sliced steamed octopus dressed in lemon and extra virgin olive oil	Php 480
Frittura di Calamari Buttered and fried calamari served w/aurora sauce dip	Php 690
Insalata di Mare Assorted steamed seafood and shellfish, in our special lemon and extra virgin olive oil dressing	Php 590
Salmone Marinato Gravad Lax della Casa House marinated gravlax salmon with dill sauce	Php 490
Gran Misto di Antipasti Mare Special assortment of Italian seafood appetizers (Good for 2 persons)	Php 890

Zuppe e Minestre

Soup and Broth

Minestrone di Verdure

Classic Italian light vegetable soup

Php 360

Brodetto di Pesce

Light fish and seafood soup with tomatoes

Php 380

Zuppa di Funghi Rustica

Classic fresh mushroom soup

Php 390

Vellutata di Asparagi con Tortino di Ricotta

Cream of fresh asparagus soup with ricotta cheese

Php 410

Contorni e Insalate

Salads and Side Dishes

Insalata alla Cesare

Romaine greens in an authentic Italian Caesar dressing, topped with pan-fried Italian pancetta, and croutons

Php 450

Insalata con Gorgonzola, Noci e scaglie di Parmigiano

Romaine lettuce with gorgonzola cheese, walnuts and slivers of parmesan cheese

Php 430

Insalata alla Nizzarda

Fresh mixed greens with hard-boiled egg, anchovies, black olives and green beans dressed with extra virgin olive oil and balsamic vinegar

Php 360

Asparagi alla Parmigiana

Boiled fresh asparagus topped with melted mozzarella and parmesan cheese

Php 350

Riso

Rice

All our rice dishes are made from scratch using only the special Acquerello rice from the town of Vercelli where it is aged for three years.

Risotto ai Funghi Porcini

Italian rice in rich porcini mushroom sauce

Php 590

Risotto alla crema di Tartufo

Italian rice in truffle sauce

Php 590

Risotto ai Frutti di Mare

Italian rice with fresh seafood in white wine sauce

Php 590

Pastas

"All our pastas for the following dishes are cooked a la minute using only a special pasta from Gragnano in the south of Italy. It requires a longer cooking time but the wait will be rewarded."

Pasta di Mare

Fish and Seafood Pastas

Spaghetti alla Pescatora

Classic Tuscan spaghetti with fresh seafood in our homemade Italian tomato sauce

Php 510

Spaghetti alle Vongole Veraci con Olio Extra Vergine e Vino Bianco

Spaghetti with fresh baby clams in light white wine sauce

Php 510

Spaghetti all' Aragosta in Salsa di Pomodoro

Spaghetti with fresh lobster in tomato sauce

Php 590

Calamarata

Large tube pasta with squid, clams, mussels and white wine sauce

Php 530

Pasta Fresca

Homemade Pastas

Our home-made Pasta is made with Italian Semolina and contain 10 fresh eggs per kilo of Semolina

Ravioli verdi di Spinaci e Ricotta al Pomodoro

Ravioli filled with spinach and ricotta cheese in tomato sauce

Php 540

Ravioli ai Funghi Porcini

Mushroom filled ravioli in porcini mushroom cream sauce

Php 540

Tortelli d' Anatra al Profumo di Tartufo

Homemade duck-filled ravioli in truffle sauce

Php 590

Gnocchetti di Patate ai Quattro Formaggi

Homemade fresh potato dumpling in Italian four-cheese sauce

Php 490

Ravioli all' Aragosta

Homemade lobster and shrimp-filled ravioli in cream sauce

Php 590

Ravioli di Spinaci Ripieni alla Fonduta di Fontina in Salsa ai Porcini

Large spinach ravioli filled with cheese fondue in Porcini mushroom sauce

Php 520

Pasta Vegetariana

Vegetarian Pastas

Penne all' Arrabbiata con Porcini **Php 510**

Penne with garlic, basil, chili and porcini mushrooms in our fresh spicy Pomodoro sauce

Maccheroni alla Calabrese **Php 520**

Maccheroni with fresh ricotta and pine nuts in tomato sauce

Spaghetti Cacio e Pepe **Php 510**

Spaghetti with parmesan and pecorino cheese sauce with black pepper

Trofie al Pesto alla Genovese **Php 520**

Genova style pasta with our homemade fresh basil pesto sauce

Spaghetti aglio olio e peperoncino **Php 490**

Classic Italian spaghetti with garlic olive oil and chili

Pasta di Terra

Meat Pastas

Paccheri Salsicce e Funghi alla Boscaiola **Php 540**

Special pasta with fresh Italian sausage and mushrooms in a light tomato sauce

Taglierini al Profumo di Tartufo in Camicia di Prosciutto **Php 590**

Prosciutto ham wrapped thin egg noodles in truffle sauce

Spaghetti alla Carbonara **Php 530**

Spaghetti with egg, parmesan and crispy pancetta sauce

Spaghetti al Ragù di Cinghiale **Php 590**

Spaghetti in wild boar meat sauce, Tuscan style

Tubetti all' Amatriciana in Cestino di Parmigiano **Php 550**

Short tube pasta with Guanciale bacon in tomato sauce served inside a crispy parmesan cheese basket

Secondi di Carne

Meat Main Course

Filetto di Manzo con Fegato d'oca in Salsa Tartufata con Spinaci e Asparagi **Php 990/100 grams**

Certified Angus beef tenderloin with pan-fried Foie Gras in truffle sauce served with asparagus and fresh spinach

Bistecca Disossata alla Griglia con Spinaci **Php 520/100 grams**

Certified Angus beef rib-eye accompanied with sauteed spinach and vegetables

Filetto di Manzo ai Funghi Porcini **Php 850/100 grams**

Certified Angus beef tenderloin in porcini mushroom cream sauce accompanied with broccoli and fresh crisp greens

Bistecca Tomahawk **Php 450/100 grams**

Grilled Tomahawk steak with truffle and mushroom sauce and served with potato, broccoli, spinach and asparagus

Bistecca alla Griglia **Php 490/100 grams**

Grilled U.S Angus prime grade T-Bone steak

Scaloppine di Vitello al Marsala o al Limone **Php 1200**

Slice of Dutch veal tenderloin in a choice of our homemade **marsala wine sauce** or **fresh lemon sauce**

Osso Buco alla Milanese **Php 1200**

Veal Shank, Milanese style, with saffron risotto

Carré d' Agnello alla Romana **Php 1200**

Grilled lamb chops with a choice of **mint sauce** or **light balsamic vinegar & rosemary sauce**

Polletto alla Diavola **Php 1100**

Grilled deboned and flattened spring chicken with aromatic Italian herbs

Secondi di Pesce

Fish Main Course

Cernietta alla Livornese o Bollita con Verdure **Php 950**

Perfectly sautéed fresh Lapu-Lapu (Grouper) with capers, olives, oregano and steamed vegetables in tomato sauce

Filetto di Salmone allo Spumante **Php 1250**

Fresh Norwegian salmon fillet poached in sparkling wine in light cream sauce

Gamberoni al Guazzetto **Php 1200**

King prawns stewed in white wine in light tomato sauce

Trancia di Branzino al Vapore con Aragosta **Php 1700**

Delicately steamed Chilean sea bass with lobster and white cream sauce

Grigliata Mista di Pesce e Crostacei **Php 1300**

Assorted grilled fish, lobster, squid and prawns

Filetto di Branzino Sullo Scoglio **Php 1500**

Pan-grilled sea bass fillet in tomato seafood sauce

Pizze

Pizzas

Margherita Php 520

Basil, fresh oregano, fresh tomato sauce and mozzarella cheese

Capricciosa Php 590

Button mushrooms, prosciutto ham, olives, fresh tomato sauce and mozzarella cheese

Pizza Due Gusti Php 550

Mozzarella cheese, fresh tomato sauce, sautéed mushrooms, spinach, Italian sausage topped with parmesan cheese

Frutti di Mare Php 610

Mozzarella cheese, fresh tomato sauce, garlic, and sautéed seafood (clams, shrimp, mussels and squid)

Maremma Rustica Php 590

Fresh Italian sausage, mozzarella cheese, sautéed onions with fresh tomato sauce

Prego Php 590

Our house pizza with spiced salami, anchovies, blue cheese, fresh tomato sauce and mozzarella cheese

Calzone prosciutto e funghi Php 590

Rolled pizza filled with cooked prosciutto ham, button mushrooms and mozzarella cheese

Pizza alla 'Conrado' Php 550

Rolled pizza filled with salami, calabrese and mozzarella cheese

Pizza Quattro Formaggi Php 580

Four Cheese Pizza

Pizza alla Terra Php 590

All meat pizza (Italian sausage, Mortadella, Salami Milano & Spicy Salami)

Pizza con Verdure Grigliate Php 550

Tomato, grilled eggplant, zucchini, bell peppers and mozzarella cheese

Pizza con Burrata e Pachino Php 620

Tomato, fresh cherry tomatoes and burrata cheese

Panini e Hamburger

Sandwiches and Burgers

Focaccia Sandwich Php 520

Filled focaccia with parma ham, fresh tomatoes and mozzarella in truffle sauce

Italian Burger Php 550

100% Angus beef with crispy pancetta, grilled zucchini, spinach and parmesan cheese

Salmon Burger Php 590

100% Norwegian salmon burger with tartar sauce, grilled zucchini, rucola salad and fresh tomatoes.

Double Decker Sandwich Php 520

Grilled vegetables, crispy bacon, fresh tomatoes, rucola and egg

Hamburger alla Prego Php 620

100% Angus beef cooked to your like, Mozzarella cheese, fresh tomatoes, basil, truffle sauce and grilled zucchini.

Focaccia al Tonno Php 520

Pizza bread filled with mixed green salad, American tomatoes, mayonnaise and tuna.

Dolci

Desserts

Tiramisu Php 420

Our famous mascarpone cheesecake

Panna Cotta con Miele e Noci o Mango o Cioccolato Php 410

Our Famous Italian cream custard with your choice of: **walnuts and honey, fresh mango, or rich cold chocolate sauce**

Panna Cotta al Miele Tartufato Php 420

A special version of our famous Italian cream custard with truffled honey syrup and sweet balsamic vinegar

Mousse al Cioccolato Php 390

Chocolate mousse with whipping cream

Torta al Cioccolato Php 390

Homemade chocolate cake

Tartufo Cioccolato Php 390

Italian chocolate gelato covered in a crust of crunchy chocolate chips with a red cherry core

Frangelico Cioccolato Php 390

Traditional Italian hazelnut liqueur made of toasted wild hazelnuts, cocoa, and vanilla berries poured delicately over our crunchy chocolate chip encrusted Italian gelato

Gelato della Casa Php 350

Homemade Italian ice cream