

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
Scamorza alla Griglia con Prosciutto di Parma Grilled smoked mozzarella with Parma ham	Php 560

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		Pastas	
Soup and Broth		“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.”	
Minestrone di Verdure Classic Italian light vegetable soup		Pasta di Mare Fish and Seafood Pastas	
Minestrone di Verdure Classic Italian light vegetable soup	Php 360	Spaghetti alla Pescatora Classic Tuscan spaghetti with fresh seafood in our homemade Italian tomato sauce	Php 510
Brodetto di Pesce Light fish and seafood soup with tomatoes	Php 380	Spaghetti alle Vongole Veraci con Olio Extra Vergine e Vino Bianco Spaghetti with fresh baby clams in light white wine sauce	Php 510
Zuppa di Funghi Rustica Classic fresh mushroom soup	Php 390	Spaghetti all’ Aragosta in Salsa di Pomodoro Spaghetti with fresh lobster in tomato sauce	Php 590
Vellutata di Asparagi con Tortino di Ricotta Cream of fresh asparagus soup with ricotta cheese	Php 410	Calamarata Large tube pasta with squid, clams, mussels and white wine sauce	Php 530
Contorni e Insalate		Pasta Fresca	
Salads and Side Dishes		Homemade Pastas	
Insalata alla Cesare Romaine greens in an authentic Italian Caesar dressing, topped with pan-fried Italian pancetta, and croutons		Our home-made Pasta is made with Italian Semolina and contain 10 fresh eggs per kilo of Semolina	
Insalata alla Cesare Romaine greens in an authentic Italian Caesar dressing, topped with pan-fried Italian pancetta, and croutons	Php 450	Ravioli verdi di Spinaci e Ricotta al Pomodoro Ravioli filled with spinach and ricotta cheese in tomato sauce	Php 540
Insalata con Gorgonzola, Noci e scaglie di Parmigiano Romaine lettuce with gorgonzola cheese, walnuts and slivers of parmesan cheese	Php 430	Ravioli ai Funghi Porcini Mushroom filled ravioli in porcini mushroom cream sauce	Php 540
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	Tortelli d’ Anatra al Profumo di Tartufo Homemade duck-filled ravioli in truffle sauce	Php 590
Asparagi alla Parmigiana Boiled fresh asparagus topped with melted mozzarella and parmesan cheese	Php 350	Gnocchetti di Patate ai Quattro Formaggi Homemade fresh potato dumpling in Italian four-cheese sauce	Php 490
Riso		Ravioli all’ Aragosta Homemade lobster and shrimp-filled ravioli in cream sauce	Php 590
Rice		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
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		

Pasta Vegetariana		Secondi di Carne	
Vegetarian Pastas		Meat Main Course	
Penne all’ Arrabbiata con Porcini	Php 510	Filetto di Manzo con Fegato d’oca in Salsa Tartufata con Spinaci e Asparagi	Php 990/ 100 grams
Penne with garlic, basil, chili and porcini mushrooms in our fresh spicy Pomodoro sauce		Certified Angus beef tenderloin with pan-fried Foie Gras in truffle sauce served with asparagus and fresh spinach	
Maccheroni alla Calabrese	Php 520	Bistecca Disossata alla Griglia con Spinaci	Php 520/ 100 grams
Maccheroni with fresh ricotta and pine nuts in tomato sauce		Certified Angus beef rib-eye accompanied with sauteed spinach and vegetables	
Spaghetti Cacio e Pepe	Php 510	Filetto di Manzo ai Funghi Porcini	Php 850/ 100 grams
Spaghetti with parmesan and pecorino cheese sauce with black pepper		Certified Angus beef tenderloin in porcini mushroom cream sauce accompanied with broccoli and fresh crisp greens	
Trofie al Pesto alla Genovese	Php 520	Bistecca Tomahawk	Php 450/ 100 grams
Genova style pasta with our homemade fresh basil pesto sauce		Grilled Tomahawk steak with truffle and mushroom sauce and served with potato, broccoli, spinach and asparagus	
Spaghetti aglio olio e peperoncino	Php 490	Bistecca alla Griglia	Php 490/ 100 grams
Classic Italian spaghetti with garlic olive oil and chili		Grilled U.S Angus prime grade T-Bone steak	
Pasta di Terra		Scaloppine di Vitello al Marsala o al Limone	Php 1200
Meat Pastas		Slice of Dutch veal tenderloin in a choice of our homemade marsala wine sauce or fresh lemon sauce	
Paccheri Salsicce e Funghi alla Boscaiola	Php 540	Osso Buco alla Milanese	Php 1200
Special pasta with fresh Italian sausage and mushrooms in a light tomato sauce		Veal Shank, Milanese style, with saffron risotto	
Taglierini al Profumo di Tartufo in Camicia di Prosciutto	Php 590	Carré d’ Agnello alla Romana	Php 1200
Prosciutto ham wrapped thin egg noodles in truffle sauce		Grilled lamb chops with a choice of mint sauce or light balsamic vinegar & rosemary sauce	
Spaghetti alla Carbonara	Php 530	Polletto alla Diavola	Php 1100
Spaghetti with egg, parmesan and crispy pancetta sauce		Grilled deboned and flattened spring chicken with aromatic Italian herbs	
Spaghetti al Ragu di Cinghiale	Php 590	Secondi di Pesce	
Spaghetti in wild boar meat sauce, Tuscan style		Fish Main Course	
Tubetti all’ Amatriciana in Cestino di Parmigiano	Php 550	Cernietta alla Livornese o Bollita con Verdure	Php 950
Short tube pasta with Guanciale bacon in tomato sauce served inside a crispy parmesan cheese basket		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		Panini e Hamburger Sandwiches and Burgers	
Margherita	Php 520	Focaccia Sandwich	Php 520
Basil, fresh oregano, fresh tomato sauce and mozzarella cheese		Filled focaccia with parma ham, fresh tomatoes and mozzarella in truffle sauce	
Capricciosa	Php 590	Italian Burger	Php 550
Button mushrooms, prosciutto ham, olives, fresh tomato sauce and mozzarella cheese		100% Angus beef with crispy pancetta, grilled zucchini, spinach and parmesan cheese	
Pizza Due Gusti	Php 550	Salmon Burger	Php 590
Mozzarella cheese, fresh tomato sauce, sautéed mushrooms, spinach, Italian sausage topped with parmesan cheese		100% Norwegian salmon burger with tartar sauce, grilled zucchini, rucola salad and fresh tomatoes.	
Frutti di Mare	Php 610	Double Decker Sandwich	Php 520
Mozzarella cheese, fresh tomato sauce, garlic, and sautéed seafood (clams, shrimp, mussels and squid)		Grilled vegetables, crispy bacon, fresh tomatoes, rucola and egg	
Maremmana Rustica	Php 590	Hamburger alla Prego	Php 620
Fresh Italian sausage, mozzarella cheese, sautéed onions with fresh tomato sauce		100% Angus beef cooked to your like, Mozzarella cheese, fresh tomatoes, basil, truffle sauce and grilled zucchini.	
Prego	Php 590	Focaccia al Tonno	Php 520
Our house pizza with spiced salami, anchovies, blue cheese, fresh tomato sauce and mozzarella cheese		Pizza bread filled with mixed green salad, American tomatoes, mayonnaise and tuna.	
Calzone prosciutto e funghi	Php 590	Dolci Desserts	
Rolled pizza filled with cooked prosciutto ham, button mushrooms and mozzarella cheese		Tiramisu	Php 420
Pizza alla ‘Conrado’	Php 550	Our famous mascarpone cheesecake	
Rolled pizza filled with salami, calabrese and mozzarella cheese		Panna Cotta con Miele e Noci o Mango o Cioccolato	Php 410
Pizza Quattro Formaggi	Php 580	Our Famous Italian cream custard with your choice of: walnuts and honey, fresh mango, or rich cold chocolate sauce	
Four Cheese Pizza		Panna Cotta al Miele Tartufato	Php 420
Pizza alla Terra	Php 590	A special version of our famous Italian cream custard with truffled honey syrup and sweet balsamic vinegar	
All meat pizza (Italian sausage, Mortadella, Salami Milano & Spicy Salami)		Mousse al Cioccolato	Php 390
Pizza con Verdure Grigliate	Php 550	Chocolate mousse with whipping cream	
Tomato, grilled eggplant, zucchini, bell peppers and mozzarella cheese		Torta al Cioccolato	Php 390
Pizza con Burrata e Pachino	Php 620	Homemade chocolate cake	
Tomato, fresh cherry tomatoes and burrata cheese		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	