

PREZZO

Share with the Heart

Give more of what matters this Christmas

Secret Sprouts +2.00

0% sprouts, 100% community

This is an invisible dish (no sprouts will arrive at your table!). The proceeds from the Secret Sprouts will go to Global's Make Some Noise, helping those hit hardest by coronavirus in communities across the UK. See the bottom of the menu for more details.

Starters

Olives	3.50
Tomato Bruschetta	5.50
Brushed with garlic and mixed herbs, drizzled with basil pesto	
Garlic Bread	4.50
Baked pizza dough brushed with garlic and mixed herbs With mozzarella +1.00	
Garlic Bread with Balsamic Onions & Mozzarella	5.50
Sharing portion +2.00	
Blue Cheese & Cranberry Garlic Bread	5.50
Baked pizza dough brushed with garlic and mixed herbs topped with mozzarella, blue cheese and cranberry sauce	

Italian Hummus	5.50
A twist on this classic starter, made with cannellini beans and served with flatbread	
Crispy Fried Mozzarella	7.00
With a rich tomato sauce	
Crispy Christmas Mozzarella	7.00
Served with cranberry sauce	
Meatballs	7.00
With pomodoro sauce and shavings of Italian cheese	
Calamari	7.50
With a basil pesto mayonnaise dip	
King Prawns	7.50
With a chilli tomato sauce, served with garlic bread	

Pizza

All regular pizzas can be gluten-free, please just ask.

Margherita	Regular / Grande	8.50 / 10.50
Rich tomato sauce, mozzarella and fresh basil		
Mushroom	9.50 / 11.50	
Mushrooms, mozzarella and tomato sauce		
Pepperoni	10.50 / 12.50	
Pepperoni, mozzarella and tomato sauce		
Prosciutto & Mushroom	11.50 / 13.50	
Prosciutto, mushrooms, mozzarella and tomato sauce		
Mushroom, Spinach & Olives	11.50 / 13.50	
Mushrooms, spinach, black olives, mozzarella, rocket and tomato sauce		
Chicken & Roasted Peppers	11.50 / 13.50	
Chicken, roasted peppers, sweet balsamic onions, rosemary, mozzarella and tomato sauce		
Vesuvio (hot)	12.50 / 14.50	
Spicy pepperoni, fresh red chilli, mozzarella and tomato sauce		
Tre Gusti	12.50 / 14.50	
Spicy pepperoni, chicken, pancetta, mozzarella and tomato sauce		

Festive Tre-Gusti <small>Not available gluten-free</small>	12.50 / 14.50
With pepperoni, chicken, pancetta, mozzarella and stuffing	
Posh Pepperoni	13.50 / 15.50
Spicy pepperoni, red chilli, Calabrese sausage, prosciutto, Italian cheese, mozzarella, rocket and tomato sauce	
Additional toppings	
Spinach, Black Olives, Red Onion, Mixed Peppers, Mushrooms, Rocket, Red Chilli, Mozzarella 1.00	
Pepperoni, Spicy Pepperoni, Prosciutto, Chicken, Pancetta, Calabrese Sausage, Burrata Mozzarella 1.50	

Calzone

Tre Carni	13.50
Spicy pepperoni, chicken, pancetta, roasted peppers, mozzarella and tomato sauce, finished with shaving of Italian cheese	
Christmas Calzone	13.50
With chicken, stuffing, pancetta, carbonara sauce, Italian cheese, spinach, tenderstem broccoli, served with rocket and roasted peppers and a side of cranberry sauce	

Pasta

All pasta and al forno dishes can be gluten-free fusilli, please just ask.

Penne Arrabbiata	8.50
Penne pasta in a garlic pomodoro sauce, with a kick of chilli With burrata mozzarella +1.50 With chicken +2.00	
Spaghetti Bolognese	9.50
Traditional beef Bolognese with spaghetti in a rich tomato and red wine sauce	
Vegan Spaghetti Bolognese	9.50
Meat-free Bolognese with a rich tomato and red wine sauce	
Spaghetti Carbonara	10.50
Classic spaghetti carbonara with pancetta and crispy prosciutto With chicken +2.00	
Christmas Carbonara <small>Not available gluten-free</small>	11.50
With spaghetti, chicken, pancetta, crispy prosciutto and stuffing	
Spaghetti & Meatballs	11.50
With pomodoro sauce, finished with Italian cheese and rosemary	
Penne Alla Rusticana	12.50
Penne pasta with chicken, pancetta, crispy prosciutto and peppers in a creamy tomato sauce	
Spaghetti with King Prawns	13.50
In a chilli, garlic and tomato sauce	
Oak-Smoked Salmon Penne	13.50
In a creamy chilli, tomato and basil pesto sauce, topped with tenderstem broccoli	
Christmas Crab & Lobster Ravioli <small>Not available gluten-free</small>	14.50
With red chillies and spinach in a saffron sauce	

Risotto

King Prawn & Salmon Risotto	14.50
With a white wine sauce	

Oven-Baked

Topped with our triple-blend of cheeses.

Penne Arrabbiata al Forno	9.50
Penne pasta in a garlic pomodoro sauce, with a kick of chilli With burrata mozzarella +1.50 With chicken +2.00	
Spaghetti Carbonara al Forno	11.50
Classic spaghetti carbonara with pancetta and crispy prosciutto With chicken +2.00	
Christmas Carbonara al Forno <small>Not available gluten-free</small>	12.50
Oven-baked spaghetti carbonara with chicken, pancetta, crispy prosciutto and stuffing	
Traditional Lasagne <small>Not available gluten-free</small>	11.50
Layers of pasta, Bolognese, béchamel sauce and a splash of red wine	
Goat's Cheese Penne al Forno	12.50
With mushrooms, peppers, spinach and basil pesto in a pomodoro sauce	

Salads

Caesar Salad	9.50
Baby gem lettuce and cucumber in a classic Caesar dressing, finished with shavings of Italian cheese and served with garlic bread. With chicken +2.00 With prawns +3.00	
Chicken, Bacon & Avocado Salad	12.50
With crispy prosciutto in a honey and mustard dressing	

Grills

Calabrese Burger	12.50
Two 4oz patties with crispy prosciutto, cheddar, red onion, mayonnaise and fresh tomato, served with house fries and our spicy Calabrese ketchup	
The Prezzo Christmas Burger	12.50
Two 4oz patties with blue cheese, cranberry sauce, crispy prosciutto, red onion, baby gem lettuce and fresh tomato, served with house fries and our spicy Calabrese ketchup	
Grilled Chicken Burger	12.50
Grilled chicken breast with crispy prosciutto, cheddar, red onion, garlic mayonnaise, fresh tomato, served with house fries and our garlic mayonnaise dip	
Grilled Chicken Breast with Mushrooms	14.50
Grilled chicken with a mushroom, spinach and Marsala wine sauce, served with fries	
<i>New</i> Sea Bass 'Puttanesca'	15.50
Oven-baked sea bass served on a bed of potatoes in a Puttanesca sauce of tomatoes, capers and black olives, with tenderstem broccoli	

Sides

House Fries	4.00
Mixed Salad	4.00
Rocket Salad	4.50
Garlic Bread	4.50
with mozzarella +1.00	

Any Allergies

If you have an allergy
or intolerance,
please ask for our
full allergens menu.

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Share with the heart and donate £2.00 to help those hit hardest by coronavirus. This dish is invisible (no sprouts will arrive at your table!). The proceeds will go to Global's Make Some Noise, which funds small charities across the UK, supporting people who are experiencing poverty, grief, domestic abuse, loneliness, illness and mental health problems.



Our menu descriptors do not include all ingredients or allergens. Vegetarian Vegan Gluten-free option available upon request - these dishes are made with vegetarian and vegan ingredients, however we do not have a dedicated cooking area for these items. Gluten-free Gluten-free option available upon request. Please inform us of any specific dietary requirements, including allergies and intolerances, before ordering. Our suppliers and kitchens handle numerous food and drinks containing allergens. Whilst we make every effort to ensure that your food is suitable for you, unfortunately it is not possible for us to guarantee that our dishes will be 100% free from the allergen or contamination free, and this includes whilst in transit from our restaurants. Our processes for making gluten-free dishes have been accredited by Coeliac UK. Our meat and fish dishes may contain small bones. Olives may contain stones. Global's Make Some Noise is an appeal operated by Global Charities, a registered charity in England & Wales (1091657) & Scotland (SC041475). Find out more at www.makesomenoise.com

Cocktails

Classic

Peach Bellini 6.00
Prosecco and peach purée, finished with a cherry

Negroni 6.50
An Italian classic for 100 years - Bittersweet Campari, gin and sweet vermouth, finished with an orange garnish

Pimm's 6.50
Pimm's, lemonade and summer fruits

Mojito 7.00
Bacardi Carta Blanca, mint, lime, sugar and soda

Prezzo Royale 7.00
Prosecco and Chambord

G&T

Signature Raspberry G&T 6.50
Tanqueray gin, Chambord liqueur and tonic garnished with fresh raspberries & basil

Classic Gin & Tonic 50ml 6.50

Gordon's Pink Gin & Tonic 50ml 6.50

£5 Martinis

Espresso Martini 5.00
Tail's classic recipe of vodka, coffee liqueur and arabica coffee

New Baileys and Amaretto Martini 5.00
Baileys and Amaretto drizzled with chocolate sauce, topped with cocoa powder and a sprig of mint

Pornstar Martini 5.00
Tail's classic recipe of vodka, vanilla, passionfruit liqueur, passionfruit juice and lime, served with Prosecco

Spritz

Aperol 6.50
Aperol, Prosecco and soda

Gordon's Pink Gin 6.50
Gordon's pink gin, Prosecco and lemonade

Passion Fruit 6.50
Vodka, vanilla, passionfruit liqueur, passionfruit juice and soda

Mocktails & Coolers

Apple & Rhubarb Cooler 4.50
Rhubarb mixer with apple juice, served with ice and mint

Citrus Cooler 4.50
Tangy and refreshing, made with lemonade and a dash of peach puree

Mojito Mocktail 5.00
Mint, lime, sugar and soda

Wine

All bottles of wine are under £20.

White Wine 175 / 250 / 750ml (125ml available upon request)

House White (Italy) 5.00 / 6.00 / 16.00
Citrus with herbal and delicate acacia notes

Chenin Blanc (South Africa) 5.25 / 6.25 / 17.00
Refreshing ripe melon and citrus fruit with a lively clean finish

Chardonnay (Australia) 5.50 / 6.50 / 18.00
Fresh, tropical aromas with fruity flavours of peach and citrus

Pinot Grigio (Italy) 5.50 / 6.50 / 18.00
Fresh and light with apple and pink grapefruit flavours

Sauvignon Blanc (New Zealand) 6.00 / 7.00 / 19.00
A vibrant, citrusy wine full of ripe gooseberry, passion fruit and lime flavours

Sparkling

Prosecco (Italy) 125ml 5.50 / 750ml 25.00

Red Wine 175 / 250 / 750ml (125ml available upon request)

House Red (Italy) 5.00 / 6.00 / 16.00
Well-rounded aromatic and spicy notes

Shiraz (Australia) 5.25 / 6.25 / 17.00
Cherry and raspberry complemented by hints of vanilla

Pinot Noir (France) 5.50 / 6.50 / 18.00
Elegant notes of red fruit combined with hints of spice and smooth vanilla

Merlot (Chile) 5.50 / 6.50 / 18.00
Smooth and balanced with light plummy notes and ripe berry fruit

Malbec (Argentina) 6.00 / 7.00 / 19.00
Bright and fresh with blackcurrant and blackberry aromas

Rose Wine 175 / 250 / 750ml (125ml available upon request)

Pinot Grigio Rose (Italy) 5.50 / 6.50 / 18.00
Dry and crisp with fruit notes and a hint of spice

Spirits

25ml 3.50 / 50ml 5.50

Jack Daniel's Tennessee Whiskey
Johnnie Walker Black Label Whisky

Tanqueray Gin
Gordon's Pink Gin
Limoncello

Bacardi Carta Blanca Rum
Smirnoff Vodka
Amaretto

Baileys
Courvoisier Cognac

Beer & Cider

Peroni Nastro Azzurro (5.1% ABV)

Half pint / Pint (where available)

330ml / 660ml

Gluten Free 330ml **GF**

3.00 / 5.00

4.00 / 6.50

4.00

Brooklyn Special Effects 330ml (0.4% ABV)

4.00

Curious Apple Cider 330ml (5.2% ABV)

4.25

Meantime London Pale Ale 330ml (4.3% ABV)

4.75

Soft Drinks

Pepsi Max 330ml

2.75

Still/Sparkling Water

2.00/3.00

500ml / 1 litre

Diet Pepsi 330ml

2.75

Apple & Rhubarb Cooler

4.50

7Up Free 330ml

2.75

Rhubarb mixer with apple juice, served with ice and mint

Pepsi 330ml

3.00

Citrus Cooler

4.50

J2O Orange & Passionfruit 275ml

3.00

Tangy and refreshing, made with lemonade and a dash of peach puree

Apple Juice 200ml

3.00

Mojito Mocktail

5.00

Orange Juice 200ml

3.00

Mint, lime, sugar and soda

Cranberry Juice 200ml

3.00

Desserts

Tiramisù **V**

6.00

With coffee liqueur, Marsala wine, cocoa and mascarpone

Salted Caramel Chocolate Tart **V VG***

7.00

Topped with shavings of dark chocolate, served with cream and fresh berries.

Honeycomb Smash Cheesecake **V**

7.00

Topped with crunchy honeycomb pieces and drizzled with chocolate

Sticky Toffee Pudding **V** *Back on the menu*

7.00

Served with hot butterscotch sauce and cream

Hot Drinks

Espresso

2.50

Caffe Latte

2.75

Macchiato / Mocha

2.75

Double Espresso

2.75

Cappuccino

2.75

Selection of Teas

2.75

Americano

2.75

Hot Chocolate

2.75