



Prego
Bar & Grill

Prego: (Italian) for
"you're welcome"



ANTIPASTO

Antipasto Misto 10.95

prosciutto, salami, fontina, artichokes, olives

Garlic Bread 6.25

w/ mozzarella cheese **6.95**

Arancini 8.95

rice, stuffed w/cheese, peas

Calamari 10.75

lightly dusted, fried

Bruschetta 6.75

diced tomatoes, fresh basil, garlic, parmigiano, x-virgin olive oil

Cozze 10.75

mussels in a marinara sauce

Cozze Bianco 10.75

mussels in a white wine, fresh herbs

Grilled Calamari 12.75

mixed greens, balsamic reduction

Antipasto Prego 11.50

grilled vegetables, fiore di latte, variety of olives

Escargots 9.25

herb, tomato, garlic butter

Shrimp Provencale 13.25

pan seared shrimp, garlic, x-virgin olive oil, light tomato sauce

Baked Goat Cheese 10.95

crusted with hazelnuts, apple, baby frisée salad

Zuppa del Giorno 5.95

INSALATE

Prego Greens 7.25

organic mixed greens, shaved radish, fennel, lemon truffle vinaigrette

Caprese 11.95

fiore di latte cheese, tomatoes, fresh basil, x-virgin olive oil, balsamic reduction

Tuscan 10.75

lentils, mixed greens, tuna, red onions, artichokes, cherry tomatoes, black olives, lemon citrus vinaigrette

California 10.50

napa cabbage, radicchio, avocado, cashews, red peppers, soya ginger vinaigrette

Mediterranean 10.50

feta cheese, cucumbers, black olives, red onions, roma tomatoes, romaine, herbed vinaigrette

Spinach Salad 9.75

toasted walnuts, roasted pears, balsamic vinaigrette, shaved parmigiano

Caesar 8.25

creamy garlic dressing, prosciutto crisps, croutons, shaved parmigiano

**+ ADD
to my
SALAD**

Chicken Breast **4.95**

Sautéed Shrimp **5.50**

Goat or Feta Cheese **3.50**

RISOTTO

Risotto di Mare 19.95

scallops, shrimps, clams, calamari, tomato

Risotto ai Funghi 17.50

cremini, shitake, portabello mushrooms



PASTAS

Linguine Primavera 14.75

baby spinach, broccoli, zucchini, sundried tomatoes, x-virgin olive oil, roasted garlic, goat cheese

Fettuccine Alfredo 13.75

cream sauce, grated nutmeg, parmigiano

Tagliatelle 15.75

goat cheese, artichoke hearts, sundried tomatoes, roasted red pepper cream

Gnocchi con Formaggi 15.75

asiago, parmigiano, fontina, sweet pepper cream

Penne alla Vodka 15.75

with smoked salmon, capers, dill, vodka cream sauce

Penne con Pollo 15.75

grilled chicken, mushrooms, onions, sundried tomatoes, spinach, pesto cream

Linguine Frutta di Mare 19.95

shrimps, mussels, calamari, clams, light tomato sauce

Penne Arrabiata 10.95

hot peppers, fresh basil, tomato sauce

Spaghettoni Pomodoro 10.95

fresh basil, garlic, roma tomato sauce

Spinach & Ricotta Ravioli 16.25

spinach, roasted walnuts, light basil cream

Lobster Ravioli 18.25

sherry cream, basil, olive oil drizzle

Linguine Vongole 15.50

baby clams, parsley, garlic, x-virgin olive oil, white wine

Spaghettoni Polpetti 15.75

traditional meatballs, roma tomato sauce

Tagliatelle Thailandese 19.50

shrimps, scallops, sugar snap peas, mangos, spicy thai curry sauce

Rigatoni Bolognese 16.75

veal ragu, roma tomato sauce

Fettuccine Maiale 16.75

pulled pork, mushroom cream sauce

Linguine Carbonara 15.75

prosciutto, peas, beaten egg, parmigiano, cream sauce

Whole Wheat Pasta - Penne ~ Gluten Free- Corn Spaghetti Available

BAKED PASTA

Lasagna 17.25

layers of pasta, ground beef & veal, mozzarella, asiago, parmigiano, tomato sauce

Manicotti 16.25

spinach & ricotta, mozzarella, roma tomato sauce

Tortellini 15.95

spinach & ricotta, tomato, mozzarella, parmigiano, asiago

Rigatoni 14.25

fontina, mozzarella, parmigiano, tomato sauce

SECONDI

Veal Parmigiana 18.50

breaded cutlet w/ mozzarella, tomato sauce

Chicken Parmigiana 18.50

breaded cutlet w/ mozzarella, tomato sauce

Grilled Breast of Chicken 18.95

mushrooms, marsala sauce

Veal Marsala 18.95

sautéed veal, shallots, mushrooms, marsala sauce

Chicken Supreme 19.25

stuffed w/ spinach & goat cheese, wrapped in prosciutto

Grilled Veal 18.50

scallopine of veal brushed w/ garlic, herb, lemon, olive oil

Grilled 10oz AAA NY Steak 26.95

w/ herbed butter

Pepper Steak 27.50

grilled 10oz AAA NY steak, green peppercorns, cognac sauce

Grilled Veal Chop 28.95

10oz veal, woodland mushrooms, shallots, merlot wine reduction

Grilled Atlantic Salmon 21.95

fresh herb gremolata, brushed w/ lemon butter

Grilled Red Snapper 23.95

roasted garlic, shallots, artichokes, grape tomatoes, fresh herbs, baby frisée

Served with your choice of vegetable & potato or pasta



COFFEE, TEA & ESPRESSO

Coffee 100% Arabica blend	2.75	Decaf Espresso	2.25
Decaf Coffee Natural process	2.95	Decaf Cappuccino	3.50
Espresso Special Bar blend	1.90	Tea Chamomile, Green,	2.95
Cappuccino	3.25	Earl Grey, Orange Spice,	
Latte	3.75	Peppermint, Chai	
Decaf Latte	3.95	Crema Caffe	3.95
		Real creamed iced Espresso	

SPECIALTY COFFEE

1.5 oz. of premium spirits **\$6⁹⁵** + tax

Monte Cristo

Grand Marnier, Kahlúa, fresh coffee topped with whipped cream.

Blueberry Tea

Disaronno® Amaretto, Grand Marnier, freshly brewed tea.

Café Italiano

Bailey's, Disaronno® Amaretto, fresh coffee finished with whipped cream.

Irish Coffee

Irish whiskey, Bailey's, fresh coffee finished with whipped cream.

Scottish Coffee

Drambuie®, fresh coffee finished with whipped cream.

Spanish Coffee

Brandy, Tia Maria, fresh coffee finished with whipped cream.





D O L C I

Vanilla Ice Cream 5.25

Tiramisu 7.25

lady fingers laced in coffee & mascarpone cream

White Chocolate Cheesecake 7.50

white chocolate cheesecake coated with a silky ganache and raspberry coulis

Biscotti 3.75

handmade cookies w/almonds, apricots, dipped in chocolate

Sorbetto 6.25

lemon, mango

Exotica Bomba 8.25

mango, passion fruit, raspberry sorbetto covered in white chocolate

Apple Tart 7.25

baked apples, puff pastry shell, vanilla ice cream





LUNCH

Lunch available until 4 pm Monday to Friday

Lunch Trio Bruschetta, Soup, Salad (mixed greens or caesar) **9.25**

Frittata Ham, spinach & cheese (mixed greens or caesar) **9.95**

INSALATE

(lunch portion)

Grilled Atlantic Salmon on mixed greens or caesar **12.95**

Grilled Red Snapper on mixed greens or caesar **13.95**

PASTA

(lunch portion)

Penne alla Vodka Smoked salmon, capers, dill, vodka cream sauce **12.25**

Penne con Pollo Grilled Chicken, mushrooms, onions, sun dried tomatoes, spinach, pesto cream **12.25**

Linguine Primavera Baby spinach, broccoli, zucchini, sundried tomatoes, x-virgin olive oil, roasted garlic, goat cheese **11.75**

Baked Rigatoni Fontina, mozzarella, parmigiano, tomato sauce **11.50**

PANINI

(served with side mixed greens or caesar)

Tachino Wrap Turkey, baby spinach, goat cheese, walnuts, cranberry vinaigrette **9.95**

Pollo Wrap Breaded chicken, tomato, lettuce, caesar dressing **9.95**

Focaccia Verdura Red peppers, zucchini, arugula, goat cheese, eggplant, balsamic reduction **9.95**

Panino Caprese Arugula, fiore di latte, tomatoes, basil aioli **10.25**

Panino Vitello Breaded veal, green peppers, onions, mushrooms, tomato sauce **11.50**

Panino Polpette Italian meatballs, green peppers, onions, mozzarella, tomato sauce **11.25**

Panino Prego Grilled chicken, goat cheese, cucumber, tomatoes, baby frisee, grilled naan **10.75**

Panino Bistecca 5oz striploin, mushrooms, caramelized onions **13.50**

BEVANDE

Pop Pepsi, Diet Pepsi, Sprite, Ginger Ale

2.25

Cold Drinks & Juices Ice Tea, Cranberry, Orange, Apple, Grapefruit

2.95

Italian Soda Aranciata, Chinotto, Limonata

2.95

Milk

2.75

Chocolate Milk

2.95

Spring Water

500ml **1.50** 750ml **5.95**

Sparkling Mineral Water 750ml Bottle

5.95

BIRRE

Alla Spina (Draught)

Bud Light

6.20

Guinness, Smithwick's, Heineken, Harp, Killenney

7.10

in Bottiglia (Bottle)

Bud, Bud Light, Blue

5.25

Keith's

5.60

Moretti, Beck's, Pilsner Urquell, Stella Artois, Corona

6.10

To make your next reservation or plan a business function call 905.430.9558

www.pregobarandgrill.com

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OF COMPANIES

