



# PRATI ITALIA

Tom Gray

TOM GRAY - EXECUTIVE CHEF & OWNER  
Locally-Owned, Seasonally-Sourced

4972 Big Island Dr., Jacksonville, FL 32246  
(904) 998-9744 · pratiitalia.com

**BRUSSELS SPROUTS** / pepper jelly / 5

**BROCCOLINI** / red pepper, garlic / 5

**LOCAL MUSHROOMS** / arugula / 8

**HOUSE SALAD** / assorted local greens, crispy chickpeas, olives, cucumber, radishes, red wine vinaigrette / 11

**POWER BOWL** / kale, avocado, Brussels sprouts, apple, chickpeas, pickled cauliflower, local mushrooms, almond salsa, lemon / 12

**CAULIFLOWER STEAK** / broccolini, local mushrooms, upland cress, Calabrian chili syrup / 18

**VEGAN PIZZA** / tomato sauce, local mushrooms, artichokes, olive tapenade, caramelized onions / 17

**VEGAN SEASONAL PIZZA** / squash, pistachios, apples, pesto / 8

+Avocado 2 / +Garlic 1 / +Olives 2 / +Artichokes 2 / +Local Mushrooms 3 / +Calabrian Chili Crunch 1.5

**RISOTTO** / local mushrooms, upland cress, truffle oil\* / 13 / 21

**RIGATONI** / squash, spinach, local mushrooms, saba / 18

**VEGGIE SPAGHETTI** / broccolini, local mushrooms, lemon, truffle\* / 19

**BUILD-YOUR-OWN PASTA** / 12 / 18

choose a pasta: spaghetti, campanelle, rigatoni

choose a sauce: marinara, arrabiata

\*can be made without truffle upon request

Please inform your server of any allergies or dietary restrictions.

(We are happy to fulfill requests to modify the printed menu to fit your preferences; please be aware that this may cause a significant delay in preparation.)  
Bread and butter service upon request. / Parties of 10 or more are subject to a 20% auto-gratuity. / Wine corkage: \$20/750ml. / Cake plating: \$2 per guest.

## PRATI ITALIA COCKTAILS \$12

**ALMOST A SURE THING** / \*Marlin & Barrel Venture Vodka, Crème de Violette, pear shrub, Angostura Orange,

Fee Brothers Peach Bitters, cranberry + lemon juices

**CIAO BELLA** / Absolut Elyx Vodka, G n p  des Alpes, plum shrub, St. Elizabeth Allspice Dram, lime + grapefruit juices

**GRACE NOTE** / Ketel One Cucumber Botanicals, Thatcher's Elderflower Liqueur, lime juice

**AMARO FIORE** / Hendrick's Gin, Aperol, Pama Pomegranate Liqueur, Marie Brizard Pink Grapefruit Liqueur, basil syrup,

lemon juice, Fever Tree tonic, Bitter Truth Celery Bitters

**EL MARINERO** / Mt. Gay Black Barrel Rum, Cocchi Americano, Amaro Averna, Luxardo Maraschino Liqueur, molasses brush

**ALPI ROSA** / Woodinville Bourbon, Campari, G n p  des Alpes, bubbles, Fee Brothers Rhubarb Bitters, grapefruit juice

**CHAI & RYE** / Bulleit Rye, Domaine de Canton Ginger Liqueur, Giffard Orgeat, housemade chai, lemon juice

**WALK DON'T RUN** / Four Roses Yellow Label Bourbon, Aperol, Cocchi Americano, Fee Brothers Whiskey Barrel-Aged Bitters

## CLASSIC COCKTAILS \$10

**APEROL SPRITZ** | **MOSCOW MULE** | **FRENCH 76** | **NEGRONI** | **PAPER PLANE** | **MARTINI**

HAVE A FAVORITE? JUST ASK!

## BUBBLES

**Benvolio** / Prosecco, IT . . . . . 9 / 34

**Bolla** / Sparkling Ros , Veneto, IT. . . . . 10 / 38

**Mumm Napa** / Brut Prestige, Napa Valley, CA . . . . . 14 / 54

## WHITES + ROS 

**Tormaresca** / Calafuria Rose, Apulia, IT. . . . . 9 / 34

**La Rime** / Pinot Grigio, Toscana, IT. . . . . 8 / 30

**Talis** / Ribolla Gialla, Friuli, IT . . . . . 11 / 42

**Ruffino** / Orvieto Classico White Blend, Umbria, IT. . . . . 7 / 26

**Foucher Lebrun** / Petit Le Mont, Sauvignon Blanc, FR . . 9 / 34

**Elizabeth Spencer** / Sauvignon Blanc, Mendocino, CA . . 11 / 42

**Tom Gore** / Chardonnay, CA. . . . . 11 / 42

**Albino Rocca** / Chardonnay, Piedmont, IT . . . . . 15 / 58

**Dr. Loosen** / Riesling, Mosel, GE. . . . . 10 / 38

**Briccotondo** / Moscato di Asti, IT . . . . . 9 / 34

## REDS

**Meiomi** / Pinot Noir, Sonoma Coast, CA . . . . . 13 / 50

**Angeline** / Pinot Noir, Monterey County, CA . . . . . 9 / 34

**Carmenet** / Merlot, CA. . . . . 8 / 30

**Edmeades** / Zinfandel, Mendocino County, CA. . . . . 9 / 34

**Flichman** / Reserva Malbec, Mendoza, AR . . . . . 10 / 38

**Borsao** / Grenacha, Borja, SP . . . . . 7 / 26

**Hedges Family Estate** / Cabernet-Merlot-Syrah, WA. . . . 11 / 42

**Chateau Recougne** / Bordeaux Blend, FR . . . . . 12 / 46

**Antinori Santa Cristina** / Chianti Superiore, Tuscany, IT 9 / 34

**Famiglia Castellani** / Chianti Classico Riserva,

Tuscany, IT . . . . . 13 / 50

**DEI Rosso Di Montepulciano** / Sangiovese Blend,

Tuscany, IT . . . . . 15 / 58

**Barone Montalto** / Cabernet Sauvignon, Sicily, IT. . . . . 9 / 34

**Aviary** / Cabernet Sauvignon, Napa, CA . . . . . 11 / 42

**Roth** / Cabernet Sauvignon, Alexander Valley, CA . . . . . 15 / 58

## HANDMADE SODAS \$3

**Prati Crush** / orange, basil & vanilla

**Spin Doctor** / pear, clove & cinnamon

**Plum Hazy** / plum, star anise & thyme

**Macintosh 3.0** / apple, basil & nutmeg

## JAX BREWS\* ON TAP \$6

**Seasonal** / Wicked Barley Brewing Company

**Lazy River Pilsner** / Fishweir Brewing Company

**Buzzin' Bee Honey Rye Wheat Ale** / Veterans United

Craft Brewery

**Pleasure Chest IPA** / Playalinda Brewing Company

**Belgian Pale Ale** / Aardwolf Brewing Company

**Easy On The Eyes IPA** / Intuition Ale Works

**Matanzas River Red Ale** / Ancient City Brewing

**Duke's Cold Nose Brown Ale** / Bold City Brewing Co.

## BOTTLED BEER

**Birra Moretti** / IT / 5

**Bud Light** / Jax, FL / 4

**Michelob Ultra** / Jax, FL / 4

**Modelo Especial** / MEX / 4.5

**Stella Artois Cidre** / BEL / 4 .5

**Sierra Nevada Pale Ale** / Chico, CA / 5

**Lagunitas Ipa** / Petaluma, CA / 5

**Beck's** / GER (Non-Alcoholic) / 5

## CANNED BEER

**PBR 16oz** / Milwaukee, WI / 4

**Miller Lite 16oz** / Milwaukee, WI / 4

**Yuengling 16oz** / Pottsville, PA / 4

**Stiegl Radler 16oz** / Austria / 7

**Jai Lai IPA** / Cigar City Brewing, Tampa, FL / 5.5

**Grapefruit Sculpin** / Ballast Point, San Diego, CA / 6.5

\***I-10** / Intuition Ale Works, Jax, FL / 4.5

\***People's Pale Ale** / Intuition Ale Works, Jax, FL / 4.5

## OTHER BEVERAGES

**Peach Iced Tea** / 3

**Coca Cola, Sprite, Coke Zero, Diet Coke** / 2.5 Can

**Mexican Coke** / 4 Btl

**Joffrey's Moxie-Blend Coffee** / 3

**Fever Tree Tonic, Ginger Ale, Ginger Beer** / 3

**Hot Tea** / 3

\* *locally-crafted spirit or brewed item*