



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

Enjoy complimentary still and sparkling water, unsweetened peach iced tea and Prati custom-roasted coffee. Menu items subject to change.

EXTRAS

- GARLIC BREAD** / housemade ricotta, olive tapenade, black pepper / \$3++ per guest
SALUMI & CHEESE / selection of cheeses + cured meats, pickled veggies, olives, jam, honey, crostini / \$5++ per guest
FAMILY-STYLE APPETIZERS / select two: fontina meatballs, arancini, cheese curds, any pizza / \$5++ per guest
UNLIMITED LOCAL DRAFT BEER, HOUSE CABERNET & CHARDONNAY / \$18++ per guest

SALADS

select one

- LOCAL GREENS** / ricotta salata, marinated tomato, garlic croutons, Calabrian chili oil, lemon vinaigrette
CAESAR / romaine, roasted tomatoes, garlic croutons, white anchovy, Grana Padano

ENTRÉES

select four

- CHICKEN PARMESAN** / marinara, provolone, fettuccine alfredo
SEARED CHICKEN BREAST / spaghetti, lemon-caper butter, spinach, garlic, basil
CAULIFLOWER STEAK / asparagus, local mushrooms, upland cress, Calabrian chili syrup
GNOCCHI / oxtail ragù, truffle butter, Parmigiano
RISOTTO / wild mushrooms, Parmigiano broth, upland cress, truffle oil
RICOTTA RAVIOLI / black pepper, Pecorino, lemon
SPAGHETTI & FONTINA MEATBALLS / tomato-butter, garlic bread crumbs
THE SUGO / pork + beef sugo, rigatoni pasta, oregano, Parmigiano
PEPPERONI & SAUSAGE PIZZA / tomato sauce, Asiago, provolone, oregano
"THE QUINN" PIZZA / local mushrooms, garlic cream, mozzarella, fontina, truffle oil, chives
MARGHERITA PIZZA / tomato sauce, mozzarella, marinated tomatoes, basil
MEATBALL PIZZA / mozzarella, tomato sauce, basil pesto

SWEETS

served family-style

ASSORTED SWEETS

++ Please consider service fee and sales tax when planning as well.

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SALUMI & CHEESE / selection of cheeses + cured meats, pickled veggies, olives, jam, honey, agrodolce, crostini / \$5++ per guest
FAMILY-STYLE APPETIZERS / select two: fontina meatballs, arancini, cheese curds, any pizza / \$5++ per guest
UNLIMITED LOCAL DRAFT BEER, HOUSE CABERNET & CHARDONNAY / \$18++ per guest

SALADS

select one

- LOCAL GREENS** / ricotta salata, marinated tomato, garlic croutons, Calabrian chili oil, lemon vinaigrette
CAESAR / romaine, roasted tomatoes, garlic croutons, white anchovy, Grana Padano

ENTRÉES

select four

- SEARED SCALLOPS** / goat cheese potatoes, asparagus, blood orange
HANGER STEAK + FRIES / Parmigiano fries, black garlic aioli, balsamic reduction
CHICKEN PARMESAN / marinara, provolone, fettuccine alfredo
FRESH CATCH / seasonal preparation
SEARED CHICKEN BREAST / spaghetti, lemon-caper butter, spinach, garlic, basil
CAULIFLOWER STEAK / asparagus, local mushrooms, upland cress, Calabrian chili syrup
13-LAYER CRISPY LASAGNA / bolognese, provolone, Parmigiano, marinara, garlic cream
GNOCCHI / oxtail ragù, truffle butter, Parmigiano
RISOTTO / local mushrooms, Parmesan broth, upland cress, truffle oil

SIDES

select two

- BRUSSELS SPROUTS** / pepper jelly
BROCCOLINI / red pepper, garlic
SAUTÉED SPINACH / lemon butter
POLENTA

SWEETS

- ASSORTED SWEETS + TIRAMISU**

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- GARLIC BREAD** / housemade ricotta, olive tapenade, black pepper / \$3++ per guest
- SALUMI & CHEESE** / selection of cheeses + cured meats, pickled veggies, olives, jam, honey, crostini / \$5++ per guest
- ADDITIONAL SALAD SELECTION** / \$4++ per guest
- FULL-PORTION DESSERTS** / \$4++ per guest
- UNLIMITED LOCAL DRAFT BEER, HOUSE CABERNET & CHARDONNAY** / \$18++ per guest

STARTERS (select three)

- FONTINA MEATBALLS** / polenta, marinara, basil
- CRISPY CHEESE CURDS** / arrabiata sauce
- ARANCINI** / crispy Arborio rice, roasted mushrooms, provolone, truffle aioli
- BURRATA** / sliced pears, crispy chickpeas, saba, fennel pollen, crostini
- FRITTO MISTO** / calamari, shrimp, lemon, broccolini, whipped lemon-garlic sauce, marinara
- PEPPERONI & SAUSAGE PIZZA** / tomato sauce, Asiago, provolone, oregano
- "THE QUINN" PIZZA** / local mushrooms, garlic cream, mozzarella, fontina, truffle oil, chives
- MARGHERITA PIZZA** / tomato sauce, mozzarella, marinated tomatoes, basil
- MEATBALL PIZZA** / mozzarella, tomato sauce, basil pesto

SALADS (select one)

- HOUSE** / assorted local greens, salumi, Asiago, chickpeas, olives, cucumber, radishes, red wine vinaigrette
- CAESAR** / romaine, roasted tomatoes, garlic croutons, white anchovy, Grana Padano
- POWER BOWL** / kale, avocado, Brussels sprouts, marinated chickpeas, almond salsa, pickled cauliflower, local mushrooms, lemon vinaigrette

ENTRÉES (select two)

- HANGER STEAK + FRIES** / Parmigiano fries, black garlic aioli, balsamic reduction
- CHICKEN PARMESAN** / marinara, provolone, fettuccine alfredo
- SEARED SCALLOPS** / parsnip purée, Tuscan kale, smoked almond salsa
- SEARED CHICKEN BREAST** / spaghetti, lemon-caper butter, spinach, garlic, basil
- CAULIFLOWER STEAK** / asparagus, local mushrooms, upland cress, Calabrian chili syrup

PASTAS (select two)

- GNOCCHI** / oxtail ragù, truffle butter, Parmigiano
- RISOTTO** / wild mushrooms, Parmigiano broth, upland cress, truffle oil
- SPAGHETTI & FONTINA MEATBALLS** / tomato-butter, garlic bread crumbs
- CANNELLONI** / spinach, fontina, garlic cream, mushroom ragout
- THE SUGO** / pork + beef sugo, rigatoni pasta, oregano, Parmigiano

SIDES (select two)

- BRUSSELS SPROUTS** / pepper jelly
- BROCCOLINI** / red pepper, garlic
- SAUTÉED SPINACH** / lemon butter
- POLENTA**

SWEET! TIRAMISU

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