



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 / \$6++ per guest

ADDITIONAL SALAD SELECTION / \$5++ per guest

FULL-PORTION DESSERTS / \$4++ per guest

UNLIMITED LOCAL DRAFT BEER, HOUSE BRUT, ROSÉ, CHARDONNAY, PINOT NOIR + CABERNET / \$20++ per guest

SALADS

(select one)

HOUSE / assorted local greens, salumi, Asiago, crispy chickpeas, olives, cucumber, radish, red wine vinaigrette

CAESAR / romaine, roasted tomatoes, garlic croutons, white anchovy, Grana Padano

SPINACH + MIXED GREENS / stonefruit, toasted pepitas, ranch

POWER BOWL / kale, avocado, Brussels sprouts, marinated chickpeas, almond salsa, pickled cauliflower + red onion, local mushrooms, lemon vinaigrette

PASTAS

(select two)

13-LAYER CRISPY LASAGNA / bolognese, provolone, Parmigiano, marinara, garlic cream sauce, fresh herbs

RICOTTA RAVIOLI / Pecorino, lemon butter sauce, Calabrian chili crunch

GNOCCHI / oxtail ragù, truffle butter, Parmigiano

RISOTTO / local mushrooms, corn, tomato confit, basil

THE SUGO / pork + beef sugo, rigatoni pasta, oregano, Parmigiano

AGNOLOTTI / corn, tomato confit, basil

SPAGHETTI & FONTINA MEATBALLS / tomato-butter, garlic bread crumbs

LOCAL SHRIMP SCAMPI / fettuccine, garlic butter sauce, artichoke, Castelvetrano olives, parsley

MAINS

(select two)

CHICKEN PARMESAN / marinara, provolone, fettuccine alfredo

SEARED SCALLOPS / summer squash, corn, tomato confit, shishito peppers, basil pesto, ricotta salata

HANGER STEAK + FRIES / Parmigiano fries, black garlic aioli, balsamic reduction

SEARED CHICKEN BREAST / watermelon, tomato, cucumber, arugula, olive oil croutons, whipped garlic sauce, Calabrian chili crunch

FRESH CATCH / summer squash, corn, tomato confit, shishito peppers, basil pesto, ricotta salata

CAULIFLOWER STEAK / spicy eggplant, shishito peppers, Calabrian chili syrup

SIDES

(select two)

BRUSSELS SPROUTS | **WHIPPED POTATOES** | **SAUTÉED SPINACH**

SHISHITO PEPPERS | **FRENCH FRIES** | **POLENTA**

SWEETS

(select one)

TIRAMISU | **FLOURLESS CHOCOLATE CAKE** | **ASSORTED COOKIES + MINI LIMONCELLO TARTS**

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STARTERS

(select three)

FONTINA MEATBALLS / polenta, marinara, basil

CRISPY CHEESE CURDS / arrabiata sauce

ARANCINI / crispy Arborio rice, roasted mushrooms, provolone, truffle aioli

MARGHERITA PIZZA | **"THE QUINN" PIZZA** | **SAUSAGE + PEPPERONI PIZZA**

"THE EGGPLANT" PIZZA | **BURRATA PIZZA** | **HOT COPPA PIZZA**

SALADS

(select one)

HOUSE / assorted local greens, salumi, Asiago, crispy chickpeas, olives, cucumber, radish, red wine vinaigrette

CAESAR / romaine, roasted tomatoes, garlic croutons, white anchovy, Grana Padano

SPINACH + MIXED GREENS / stonefruit, toasted pepitas, ranch

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CRISPY CHEESE CURDS / arrabiata sauce

ARANCINI / crispy Arborio rice, roasted mushrooms, provolone, truffle aioli

BURRATA / tomato, watermelon, shishito peppers, saba, crostini

STEAMED MUSSELS / merguez sausage, garlic bread

TRUFFLE FRIES / Parmesan, truffle aioli

FRITTO MISTO / calamari, shrimp, lemon, shishito peppers, Castelvetrano olives, whipped lemon-garlic sauce, marinara

MARGHERITA PIZZA | **"THE QUINN" PIZZA** | **SAUSAGE + PEPPERONI PIZZA**

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SEARED CHICKEN BREAST / watermelon, tomato, cucumber, arugula, olive oil croutons, whipped garlic sauce, Calabrian chili crunch

FILET MIGNON / whipped potatoes, shishito peppers, salsa verde

FRESH CATCH / summer squash, corn, tomato confit, shishito peppers, basil pesto, ricotta salata

CAULIFLOWER STEAK / spicy eggplant, shishito peppers, Calabrian chili syrup

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