



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

FAMILY-STYLE APPETIZER / fontina meatballs, arancini, cheese curds, any pizza / \$5++ per guest

FULL-PORTION DESSERTS / \$5++ 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

MAINS

(select four)

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

CHICKEN PARMESAN / marinara, provolone, fettuccine alfredo

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

MARGHERITA PIZZA / tomato sauce, mozzarella, marinated tomatoes, basil

"THE QUINN" PIZZA / local mushrooms, garlic cream, mozzarella, fontina, truffle oil, chives

SAUSAGE + PEPPERONI PIZZA / tomato sauce, Asiago, provolone

"THE EGGPLANT" PIZZA / spicy eggplant, goat cheese, tomato sauce, basil pesto

BURRATA PIZZA / corn, stonefruit, Calabrian syrup, basil

HOT COPPA PIZZA / gorgonzola, tomato sauce, coppa, pickled red onion, balsamic glaze

SWEETS

(served family-style)

ASSORTED COOKIES + MINI LIMONCELLO TARTS

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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 / \$6++ per guest

FAMILY-STYLE APPETIZER / fontina meatballs, arancini, cheese curds, any pizza / \$5++ per guest

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

SALADS

(select two)

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

MAINS

(select four)

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

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

SWEETS

(select two)

TIRAMISU

FLOURLESS CHOCOLATE CAKE / salted caramel, whipped cream, Amarena cherry

RASPBERRY SEMIFREDDO / graham crust

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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
- FAMILY-STYLE APPETIZER** / fontina meatballs, arancini, cheese curds, any pizza / \$5++ per guest
- UNLIMITED LOCAL DRAFT BEER, HOUSE BRUT, ROSÉ, CHARDONNAY, PINOT NOIR + CABERNET** / \$20++ per guest

STARTERS

(select two)

- FONTINA MEATBALLS** / polenta, marinara, basil
- CRISPY CHEESE CURDS** / arrabiata sauce
- ARANCINI** / crispy Arborio rice, roasted mushrooms, provolone, truffle aioli
- MARGHERITA PIZZA** / tomato sauce, mozzarella, marinated tomatoes, basil
- "THE QUINN" PIZZA** / local mushrooms, garlic cream, mozzarella, fontina, truffle oil, chives
- SAUSAGE + PEPPERONI PIZZA** / tomato sauce, Asiago, provolone
- "THE EGGPLANT" PIZZA** / spicy eggplant, goat cheese, tomato sauce, basil pesto
- BURRATA PIZZA** / corn, stonefruit, Calabrian syrup, basil
- HOT COPPA PIZZA** / gorgonzola, tomato sauce, coppa, pickled red onion, balsamic glaze

OR

- SALUMI + CHEESE** / selection of cheeses + cured meats, pickled veggies, olives, jam, honey, crostini

SALADS

(select two)

- 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

MAINS

(select four)

- 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
- 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
- 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

SWEETS

(select two)

TIRAMISU

- FLOURLESS CHOCOLATE CAKE** / salted caramel, whipped cream, Amarena cherry
- RASPBERRY SEMIFREDDO** / graham crust

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