



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

EXTRAS

- SALUMI & CHEESE** / cheeses + cured meats, pickled veggies, olives, jam, mustard, crostini / \$6++ per guest
- *ADDITIONAL STARTER OPTION** / \$3++ per guest
- *ADDITIONAL SALAD OPTION** / \$3++ per guest
- ASSORTED COOKIE + LIMONCELLO TART PLATTER** / \$2.5++ per guest
- INDIVIDUALLY-PLATED DESSERT COURSE** / \$8++ per guest
- UNLIMITED DRAFT BEER, HOUSE BRUT, ROSE, CHARDONNAY, PINOT NOIR + CABERNET** / \$20++ per guest
- BRUNCH DRINK TICKET** / redeem for one mimosa, peach bellini or glass of house brut / \$5++ each

TO START (select one or two*)

- ZEPPOLE** / powdered sugar, nutella dipping sauce
- GARLIC BREAD** / housemade ricotta, olive tapenade, black pepper

SALADS (select one or two*)

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

BRUNCH ENTRÉES (select two)

- FRENCH TOAST** / tiramisu custard, raspberry compote, maple syrup
- FRIED CHICKEN BISCUIT** / buttermilk biscuit, fried chicken breast, house-made pickles, hot sauce, ranch, fresh greens
- BREAKFAST BOWL** / over easy egg, bacon, sausage, polenta, cheddar
- CHICKEN + WAFFLES** / pepper jelly, maple mousse, waffle bread pudding
- BENEDICT** / prosciutto, avocado, poached eggs, farm bread, black truffle hollandaise, fresh greens
- BRUSCHETTA** / local shrimp, corn, ricotta, pickled onions, balsamic reduction, Parmigiano, fresh greens + tomato
- ADD ADDITIONAL ENTREE OPTION** / \$5++ per guest
- HANGER STEAK + FRIES** / Parmigiano fries, black garlic aioli, balsamic reduction

PIZZA + PASTA (select one)

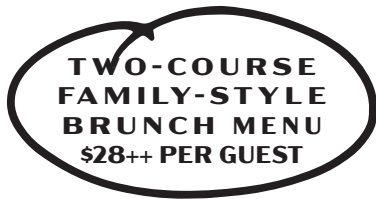
- THE SUGO** / pork + beef sugo, rigatoni pasta, oregano, Parmigiano
- AGNOLOTTI** / corn, tomato confit, basil
- CHICKEN PARMESAN** / marinara, provolone, fresh pasta with alfredo
- PEPPERONI & SAUSAGE PIZZA** / tomato sauce, Asiago, provolone, oregano
- "THE QUINN" PIZZA** / local mushrooms, garlic cream, mozzarella, fontina, truffle oil, chives
- MARGHERITA PIZZA** / tomato sauce, mozzarella, marinated tomatoes, basil

SIDES (select two)

- BACON**
- POLENTA**
- BRUSSELS SPROUTS** / pepper jelly
- CRISPY POTATOES**
- BROCCOLINI**
- SAUTEED SPINACH**

++ PLUS SERVICE FEE, PLUS SALES TAX

Enjoy complimentary still and sparkling water, unsweetened peach iced tea and Prati custom-roasted coffee. Menu items subject to change.
The private dining and large party service fee is distributed to your service team, additional gratuity for exceptional service is always at our guests' discretion.
MENU UPDATED 8.30.21



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CHICKEN + WAFFLES / pepper jelly, maple mousse, waffle bread pudding

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BRUSCHETTA / local shrimp, corn, ricotta, pickled onions, balsamic reduction, Parmigiano, fresh greens + tomato

ADD ADDITIONAL ENTREE OPTION / \$5++ per guest

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PIZZA + PASTA (select one)

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BRUNCH COCKTAILS

\$5 MIMOSA / choice of orange, grapefruit or cranberry juice / 5

\$5 PEACH + BLUEBERRY BELLINI / 5

BLOODY MARY / *Marlin & Barrel Venture Smoked Pepper Vodka, house-made bloody mix (vegan) / 8

FRENCH 75 / *St. Augustine Distillery Gin, bubbles, lemon, sugar / 10

PRATI ITALIA COCKTAILS \$14

LIL' GARI / Wheatley Vodka, Chinola Passion Fruit Liqueur, Orgeat, cranberry, cinnamon, lime

CIAO BELLA / *St. Augustine Florida Cane Vodka, Génepy des Alpes, strawberry shrub, allspice dram, lime, grapefruit

THE FIORE LADY / *Manifest Botanical Gin, lemon juice, aromatic grenadine syrup, select apertif, rhubarb bitters, soda

LA CURA / Corazon Reposado, Vida Mezcal, Campari, Ancho Reyes, grapefruit liqueur, burlesque bitters

ITALIAN SUNSET / Mt. Gay Black Barrel Rum, Fernet Branca, Coco Lopez, grapefruit, pineapple

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

FRANKLY SPEAKING / Laphroaig Select, Amaro Montenegro, Fat Washed Coffee Cube, maple syrup, chocolate bitters

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

**FROZEN
COCKTAIL**

THE SPRITZ SLUSH / Think Aperol Spritz, but frozen! \$13

Aperol, St. Germain, Grey Goose White + Rosemary, prosecco, orange juice + bitters

CLASSIC COCKTAILS \$12

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

HAVE A FAVORITE? JUST ASK!

BUBBLES

Frico Frizzante / Friuli, IT 9 can

Gambino / Prosecco, IT 9 / 34

Scarpetta / "Timido" Brut Rosé, Veneto, IT 11 / 42

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

Frico Lambrusco / Friuli, IT. 9 can

WHITES + ROSÉ

Briccotondo / Moscato di Asti, IT 9 / 34

Band of Roses / Rosé, WA. 9 / 34

Kung Fu Girl / Riesling, Columbia Valley, WA 9 / 34

Scarpetta / Pinot Grigio, Friuli, IT. 11 / 42

Foucher Lebrun / Petit Le Mont, Sauvignon Blanc,

FR. 9 / 34

Cantina del Taburno / Falanghina, Benevento, IT. . . 11 / 42

Sean Minor / Sauvignon Blanc, CA 10 / 38

Bastianich / Chardonnay, Friuli, IT 10 / 38

Chalk Hill / Chardonnay, Russian River Valley, CA . . 13 / 50

REDS

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

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

Frico Rosso / Tuscany, IT. 8 / 30

Carmenet / Merlot, CA. 8 / 30

Sasseo Primitivo / Zinfandel, Salento, IT. 9 / 34

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

Borsao / Garnacha, Borja, SP 7 / 26

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

Chateau Recogne / Bordeaux Blend, FR 12 / 46

Antinori Santa Cristina / Chianti Superiore,

Tuscany, IT 9 / 34

Molino Di Piano / Chianti Riserva, Tuscany, IT. . . . 12 / 46

DEI Rosso Di Montepulciano / Sangiovese Blend,

Tuscany, IT 15 / 58

Scarpetta / Barbera, Piemonte, IT 13 / 50

Cantina Di Lana / Montepulciano d'Abruzzo, IT. . . . 9 / 34

Sean Minor / Cabernet Sauvignon,

Paso Robles, CA. 10 / 38

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

HANDMADE SODAS \$3

Prati Crush / orange, basil & vanilla

Spin Doctor / pear, clove & cinnamon

Wendy Peppercorn / strawberry, peppercorn & basil

Macintosh 3.0 / apple, basil & nutmeg

LOCAL BREWS* ON TAP \$6

Lazy River Pilsner / Fishweir Brewing Company

Lightening Lager / 81 Bay 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 + SELTZER

White Claw / Black Cherry or Mango / 6

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

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

***Party Wave NEIPA** / Intuition Ale Works, Jax, FL / 4.5

OTHER BEVERAGES

Peach Iced Tea / 3

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

Moxie Soda / 3 Btl

Mexican Coke / 4 Btl

Joffrey's Prati-Blend Coffee / 3

Q Tonic, Ginger Ale, Ginger Beer / 3

Hot Tea / 3

* locally-crafted spirit or brewed item