



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.

WELCOME SNACKS

- SALUMI + CHEESE** / cheeses + cured meats, pickled veggies, olives, jam, mustard, crostini / \$6++ per guest
- CAPRESE SKEWERS** / toamto, fresh mozzarella, basil / \$18++ per dozen
- OLIVE TAPENADE + GARLIC TOAST** / \$3++ per guest
- HOUSEMADE RICOTTA** / garlic toast, black pepper / \$3++ per guest
- PIMENTO CHEESE** / garlic toast, pepper jelly / \$3++ per guest
- BURRATA** / tomato, watermelon, shishito peppers, saba, crostini / \$6++ per guest

PLATTERS

- HOUSE SALAD** / local greens, salumi, chickpeas, provolone, olives, cucumber, red wine vinaigrette / \$4++ per guest
- SPINACH + MIXED GREENS** / stonefruit, toasted pepitas, ranch / \$4++ per guest
- CAESAR SALAD** / romaine, roasted tomatoes, garlic croutons, white anchovy, Grana Padano / \$3++ per guest
- POWER BOWL** / kale, avocado, Brussels sprouts, pickled cauliflower + red onions, local mushrooms, smoked almond salsa, lemon vinaigrette / \$4++ per guest

SAVORY BITES

- FRITTO MISTO** / calamari, shrimp, lemon, shishito peppers, Castelvetrano olives, whipped lemon-garlic sauce, marinara / \$15++ serves 4 - 5 guests
- CRISPY CHEESE CURDS** / arrabbiata sauce / \$9++ serves 4 - 5 guests
- TRUFFLE FRIES** / \$10++ serves 4 - 5 guests
- FONTINA MEATBALL SKEWERS** / marinara, basil / \$30++ per dozen
- ARANCINI** / crispy Arborio rice, roasted mushrooms, provolone, truffle aioli / \$45++ per dozen
- STEAMED MUSSELS** / merguez sausage, garlic bread / \$13++ serves 4 - 5 guests
- CHICKEN PARMESAN SLIDERS** / marinara, provolone / \$4++ each
- MEATBALL SLIDERS** / marinara, provolone / \$4++ each
- HOT COPPA SLIDERS** / provolone, tomato, olive aioli / \$4++ each

PARTY PIZZA

- PEPPERONI & SAUSAGE PIZZA** / tomato sauce, Asiago, provolone, oregano / \$20++ serves 4 - 5 guests
- "THE QUINN" PIZZA** / local mushrooms, garlic cream mozzarella, fontina, truffle oil, chives / \$21++ serves 4 - 5 guests
- MARGHERITA PIZZA** / tomato sauce, mozzarella, marinated tomatoes, basil / \$17++ serves 4 - 5 guests
- THE EGGPLANT PIZZA** / spicy eggplant, goat cheese, tomato sauce, basil pesto / \$21++ serves 4 - 5 guests
- BURRATA PIZZA** / corn, stonefruit, Calabrian syrup, basil / \$21++ serves 4 - 5 guests
- HOT COPPA PIZZA** / gorgonzola, tomato sauce, coppa, pickled red onion, balsamic glaze / \$21++ serves 4 - 5 guests

MINI MAINS

- SEARED SCALLOPS** / summer squash, corn, tomato confit, shishito peppers, basil pesto, ricotta salata / \$9++
- HANGER STEAK** / Parmigiano fries, black garlic aioli, balsamic reduction / \$9++
- CHICKEN PARMESAN** / marinara, provolone, fresh pasta + alfredo / \$6++
- FILET MIGNON** / whipped potatoes, salsa verde / \$11++
- SURF + TURF** / filet mignon + scallop, summer squash, corn, tomato confit, shishito peppers, basil pesto, ricotta salata / \$17++
- RISOTTO** / local mushrooms, corn, Parmigiano, tomato confit, basil / \$6++
- GNOCCHI** / oxtail ragu, truffle butter, Parmigiano / \$7++
- THE SUGO** / pork + beef sugo, rigatoni pasta, oregano, Parmigiano / \$7++
- RICOTTA RAVIOLI** / Pecorino, lemon butter sauce, Calabrian chili crunch / \$6++
- PASTA + PARM SAMPLER** / pick any pasta or chicken parmesan / \$15++

MINI SWEETS

- TIRAMISU SHOOTER** / \$36++ per dozen
- FRESHLY BAKED COOKIES** / \$18++ per dozen
- LIMONCELLO BITES** / \$18++ per dozen
- BROWNIE BITES** / \$18++ per dozen

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Menu updated 9.10.21

**HAPPY HOUR
WOODEN NICKELS**

\$7++

LOCAL BREWS ON TAP

Lazy River Pilsner / Fishweir Brewing Company

Lightning Lager / 81Bay 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 Company

Duke's Cold Nose Brown Ale / Bold City Brewing Company

BIRRA MORETTI

WHITE CLAW (MANGO / BLACK CHERRY)



PREMIUM WELLS

Green Mark Vodka

New Amsterdam Gin

Altos Reposado Tequila

Flor de Caña White Rum

Four Roses Yellow Label Bourbon

WINES

BY THE GLASS

Gambino Brut Bubbles

Stemmari Rosé

Stemmari Chardonnay

Stemmari Pinot Noir

Stemmari Cabernet Sauvignon

HAPPY HOUR COCKTAILS

APEROL SPRITZ / Aperol,
orange-basil-vanilla shrub,
Italian bubbles, club soda

RUM PUNSCH / Flor de Caña
White Rum, Kronan Swedish
Punsch, strawberry shrub,
orange & pineapple juices

MARGARITA / Altos Reposado
Tequila, fresh lime, Bauchant

THE MULE / Four Roses Yellow
Label Bourbon or Green Mark
Vodka, ginger syrup, fresh lemon &
lime juices, ginger beer

THE GIMLET / Beefeater Gin,
lime, honey, lavender bitters

HANDSHAKE & A DRAFT* / shot
of Fernet Branca & a local draft beer



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WELCOME SNACKS (select one)

- CAPRESE SKEWERS / tomato, fresh mozzarella, basil
- OLIVE TAPENADE + GARLIC TOAST
- HOUSEMADE RICOTTA / garlic toast, black pepper
- PIMENTO CHEESE / garlic toast, pepper jelly

HOT BITES

- FONTINA MEATBALL SKEWERS / marinara, basil
- ARANCINI / crispy Arborio rice, roasted mushrooms, provolone, truffle aioli

PIZZA TIME (select two)

- PEPPERONI & SAUSAGE / tomato sauce, Asiago, provolone, oregano
- "THE QUINN" / local mushrooms, garlic cream mozzarella, fontina, truffle oil, chives
- MARGHERITA / tomato sauce, mozzarella, basil
- 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

ENHANCEMENTS

- SALUMI & CHEESE / selection of cheeses + cured meats, pickled veggies, olives, jam, honey, crostini / \$6++ per guest
- MINI DESSERTS / limoncello bites, freshly-baked cookies, brownie bites / \$3++ per guest
- HAPPY HOUR DRINK NICKELS / \$7++ per nickel

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- OLIVE TAPENADE + GARLIC TOAST**
- HOUSEMADE RICOTTA** / garlic toast, black pepper
- PIMENTO CHEESE** / garlic toast, pepper jelly

ANTIPASTO (select one)

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

HOT BITES (select one)

- FONTINA MEATBALL SKEWERS** / marinara, basil
- ARANCINI** / crispy Arborio rice, roasted mushrooms, provolone, truffle aioli

PIZZA TIME (select two)

- PEPPERONI & SAUSAGE** / tomato sauce, Asiago, provolone, oregano
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OLIVE TAPENADE + GARLIC TOAST
HOUSEMADE RICOTTA / garlic toast, black pepper
PIMENTO CHEESE / garlic toast, pepper jelly

HOT BITES (select one)

FONTINA MEATBALL SKEWERS / marinara, basil
ARANCINI / crispy Arborio rice, roasted mushrooms, provolone, truffle aioli

FRUITTI DI MARE (select one)

FRITTO MISTO / calamari, shrimp, lemon, shishito peppers, Castelvetrano olives, whipped garlic-lemon sauce, marinara
STEAMED MUSSELS / merguez sausage, garlic bread

SLIDERS (select one)

CHICKEN PARMESAN / marinara, provolone
MEATBALL / marinara, provolone
HOT COPPA SLIDER / provolone, tomato, olive aioli

PIZZA TIME (select two)

PEPPERONI & SAUSAGE / tomato sauce, Asiago, provolone, oregano
"THE QUINN" / local mushrooms, garlic cream mozzarella, fontina, truffle oil, chives
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SALUMI & CHEESE / cheeses + cured meats, pickled veggies, olives, jam, honey, crostini

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

WELCOME SNACKS (select one)

CAPRESE SKEWERS / tomato, fresh mozzarella, basil

OLIVE TAPENADE + GARLIC TOAST

HOUSEMADE RICOTTA / garlic toast, black pepper

PIMENTO CHEESE / garlic toast, pepper jelly

HOT BITES (select one)

FONTINA MEATBALL SKEWERS / marinara, basil

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

FRUITTI DI MARE (select one)

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STEAMED MUSSELS / merguez sausage, garlic bread

PASSED PASTA MINIS (select one)

CHICKEN PARMESAN / marinara, provolone, fresh pasta + alfredo

RISOTTO / local mushrooms, corn, Parmigiano, tomato confit, basil

GNOCCHI / oxtail ragu, truffle butter, Parmigiano

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

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

PIZZA TIME (select two)

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PASSED PASTA MINIS (select one)

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

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

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