

PREGO

ESTABLISHED 1983

invites you to brunch with us

Saturday & Sunday Brunch

1st

Zuppa di Porcini

cream of porcini mushroom soup

Insalata Tricolore

arugula, radicchio, endive, toasted hazelnuts tossed with citrus vinaigrette

Caprese

caramelized tomatoes, fresh mozzarella, basil and kalamata olives

2nd

Pollo e Gaufre

parmesan crusted chicken scaloppini with housemade waffle

Gnocchi con Manzo

housemade potato gnocchi, braised wagyu beef and ragu sauce topped with a fried farm egg

Torta di Granchio

Texas blue-crab cake over slow roasted tomatoes topped with a fried farm egg

Frittata di Pancetta

farm eggs with pancetta and scallions topped with mozzarella

Penne all'Amatriciana

housemade penne, pancetta, caramelized onion, pecorino & fra diavolo tomato sauce

3rd

Butterscotch Brioche Bread Pudding

housemade brioche bread pudding with butterscotch sauce topped with vanilla gelato

Seasonal Fresh Fruit Cup

fresh Texas strawberries, blackberries, raspberries and blueberries

Tiramisu

\$22

We are now offering a three course brunch menu

Saturday & Sunday from 11am-3pm

SIGNATURE A LA CARTE BRUNCH DISHES

Waffle & Scrambled Eggs with pancetta and scallions 14

Sausage Frittata with peppers and onions, scalloped potatoes & slow-roasted tomatoes 16

Texas Mushroom Frittata with green onions and grana cheese, scalloped potatoes & slow-roasted tomatoes 16

SIGNATURE BRUNCH COCKTAILS

White Peach Bellini 6 Blood Orange Mimosa 6

Affogato(Espresso Over House Made Gelato) 5 add Amaretto/Frangolica 7

Prosecco Float (Prosecco Over Housemade Lemon, Raspberry or Blood Orange Sorbetto) 6

Pitcher of Sangria 24