

PREGO

ANTIPASTI

- PIATTO DI FORMAGGIO** featuring artisanal Italian cheeses from Veneto & Piemonte Pecorino/Triple Cream-Toma della Rocca/Sottocenere/hazelnuts/dried apricots/quince paste **16** ^{GF}
add Soppresata Salami & Alto Adige Speck **22**
- GNOCCHI DI PATATA** housemade potato gnocchi/heirloom tomatoes/basil/scamorza **12** *
- GNOCCHI DI PATATA DOLCE** housemade sweet potato gnocchi/brown butter/sage **12** *
- CARPACCIO** naturally raised Texas beef/arugula/chopped tomato/truffle oil **14** ^{GF}
- TORTA DI GRANCHIO** Texas blue-crab cake/roasted corn/scallions/avocado **14**
- COZZE** mussels/housemade sausage/tomatoes/garlic/parsley/bianco/grilled lemon **14** ^{GF}
- CALAMARI FRITTO** fried calamari/roasted tomato sauce **14**
- DITA DI GRANCHIO** seasonal crab fingers/lemon garlic bianco/grilled rustic bread ¼ lb **14** ½ lb **24**

INSALATA e ZUPPA

- INSALATA DI GRANCHIO** crabmeat/avocado/tomatoes/mushrooms/shallots/salsa verde **26**
- BURRATA** burrata cheese/pickled beets/chili hazelnuts/watercress/heirloom tomatoes **14** * ^{GF}
- PREGO** arugula/radicchio/portobello mushroom/oranges/goat cheese/apple walnut vinaigrette **12** * ^{GF}
- CAPRESE** caramelized tomatoes/fresh mozzarella/basil **12** * ^{GF}
- TRICOLORE** arugula/radicchio/endive/toasted hazelnuts/shaved grana/citrus vinaigrette **9** * ^{GF}
- POLLO** mixed greens/candied walnuts/gorgonzola/poached pear/wood grilled chicken breast **18**
- CAESAR** romaine hearts/roasted garlic vinaigrette/shaved grana/anchovy **8** ^{GF} with crispy truffled egg **10**
with grilled chicken breast or sautéed gulf shrimp **16**
- MISTA** mixed greens/ricotta salata/olives/carrots/heirloom tomatoes **8** * ^{GF}
- MINISTRONE** housemade vegetable soup **10** ** ^{GF}
- ZUPPA DI PORCINI** porcini mushroom soup **10** *
- ZUPPA DI PEPE** roasted red pepper/poblano pepper soup **10** *

RAVIOLI e PASTA

- PREGO RAVIOLI** fresh mozzarella/texas vodka tomato sauce/local mushrooms **18** *
- SPAGHETTI CARBONARA** housemade pancetta/scallions/parmesan/fried farm egg **18**
- LASAGNA** housemade veal & wagyu beef meatballs/tomato sauce/mozzarella/topped with pesto **18**
- PAPPARDELLE CON CONIGLIO** wide-fettuccine pasta/braised texas rabbit/ragu sauce **24**
- PENNE NORMA** housemade penne/wood grilled eggplant/olives/capers/onion/ricotta salata **16** *
- TAGLIERINI POMODORO** housemade thin-ribbon pasta/fresh tomatoes/garlic/basil **16** *
- RAVIOLI DI ZUCCA** butternut squash/brown butter/sage/walnuts **18** *
- SPAGHETTI CON POLPETTE** housemade veal & beef meatballs/pancetta/wagyu beef/tomato sauce **18**
- PENNE VERDURE** caramelized squash/corn/mushrooms/cherry tomatoes **18** ** ^{GF}
- RAVIOLI DI ANITRA** smoked duck/poached pear/dried cherries/pistachio/port wine/truffle butter **20**
- PEPERONCINO VERDE** green chili pasta/grilled chicken/tomatoes/black beans/cilantro/avocado **16**

PREGO

PIZZA

- MARGHERITA** heirloom cherry tomatoes/basil **16** *
- SALSICCIA** housemade sausage/roasted red & yellow peppers/caramelized onion **18**
- SOPRESSATA** spicy salami/mixed olives/scamorza **18**
- PREGO** prosciutto/arugula **18**

RISOTTO

- ZUCCA** caramelized butternut squash/jumbo gulf shrimp/housemade pancetta/scallions **24** ^{GF}
- FUNGHI** assorted texas mushrooms **22** * ^{GF}
- CONIGLIO** braised texas rabbit/caramelized root vegetables **24** ^{GF}
- ARAGOSTA** lobster/asparagus/roasted corn/scallions **32** ^{GF}

FRUTTI DI MARE

- LOBSTER FRA DIAVLO** taglierini pasta/spicy tomato sauce/lobster **32**
- GAMBERI E GRANCHIO** shrimp scampi/jumbo gulf crabmeat/garlic bianco/scalloped potatoes/rapini **28** ^{GF}
- CACCIUCCO** shellfish soup/gulf shrimp/mussels/clams/calamari/lobster/tomato-saffron broth **28** ^{GF}
- SPAGHETTI CON VONGOLE** little neck clams/onion/housemade pancetta/olive oil **24**
- PESCATORE** spaghetti/gulf shrimp/lobster/mussels/calamari/clams/fra diavlo sauce or bianco **28**
- SALMONE** wild-caught grilled salmon/Italian vegetables/grilled lemon/potato gnocchi **28**
- BRANZINO** wood grilled sea bass/crabmeat/avocado/grilled lemon/spinach/caramelized squash **28** ^{GF}
- PESCE ZUCCA** pumpkin seed crusted gulf red snapper/ovendried tomato/roasted corn
scallion bianco/spinach/roasted butternut squash **28**

PIATTO FORTE

- MELANZANA PARMIGIANA** parmesan crusted eggplant/mozzarella/penne pomodoro **20** *
- POLLO RIPIENO** prosciutto & mozzarella stuffed chicken breast/kale/scalloped potatoes **22**
- POLLO MARTELLATO** parmesan crusted chicken/tomato fonduta/spinach/scalloped potatoes **20**
- POLLO ALLA GRIGLIA** grilled chicken breast/tomato tapenade/spinach/cappellini aglio e olio **18**
- VITELLO SALTIMBOCCA** veal scaloppini/prosciutto/sage sauce/spinach/scalloped potatoes **24**
- VITELLO PREGO** veal scaloppini/lemon/parsley bianco/spinach/fettuccine with tomato & basil **24**
- AGNELLO** wood grilled lamb chops/mint agrodolce/rapini/scalloped potatoes **30**
- GNOCCHI CON MANZO** housemade potato gnocchi/wagyu beef/ragu sauce **24** add fried farm egg **26**
- MANZO** pecan wood grilled Texas beef filet/sautéed local mushrooms/spinach/potato ravioli **34**

*Prego is committed to using local and organic produce whenever possible
We source Texas Wagyu beef, certified humanely raised veal, farm-raised natural lamb & pork
We continue to source sustainable seafood from the Gulf of Mexico
as we have for more than 30 years*

vegetarian * and vegan ** dishes/gluten-free ^{GF} dishes

**Pumpkin Soufflé & Strawberry Shortcake are always available
Please tell your waiter and allow 20 minutes for preparation**