

Prezzo DINNER

ANTIPASTI

PEAR PASTA **V**

asiago fonduta, candied walnuts 14

CALAMARI FRITTI

zucchini, pomodoro 15

MUSSELS FRA DIAVOLO

PEI mussels, toasted chili flakes, pomodoro, fresh basil 16

BAKED CLAMS OREGANATA

Middleneck Florida clams, toasted breadcrumbs, lemon butter 15

ANTIPASTO ITALIANO

cured italian meats, cheese, house marinated vegetables 19

MEATBALLS (beef or chicken)

tomodoro, ricotta cheese, mixed greens, balsamic vinaigrette 14

MEDITERRANEAN OCTOPUS **CF**

salsa verde, butter beans, marinated olives, charred lemon vinaigrette 21

BRUSSELS SPROUTS **CF**

Mike's hot honey, pancetta, goat cheese, crimini mushrooms, balsamic reduction 14

EGGPLANT CAPRESE STACK **V**

pan-fried eggplant, sliced beefsteak tomato, fresh sliced mozzarella, balsamic & basil pesto 17

SMOKED BURRATA

baby arugula, heirloom tomato, basil pesto, lemon zest, Grana Padano snow 20

ZUPPA & INSALATA

add chicken 8 | salmon 12 | (4) jumbo shrimp 12

PASTA E FAGIOLI SOUP

ground fennel sausage, ditalini pasta, natural chicken stock 9

INSALATA DI CASA **V** **CF**

romaine, radicchio, cherry tomatoes, cucumber, cannellini beans, italian vinaigrette 11

STRAWBERRY SALAD **V** **CF**

mixed greens, strawberries, candied pecans, goat cheese, balsamic vinaigrette 14

CAESAR

hearts of romaine, house made croutons, shaved parmesan 12

PREZZO CAESAR **CF**

kale, pancetta, balsamic sundried tomato, parmesan 13

QUINOA & SQUASH **V** **CF**

arugula, dried cranberries, roasted butternut squash & zucchini, pumpkin seeds, balsamic vinaigrette 13

WOOD OVEN-FIRED PIZZA

MARGHERITA **V**

tomodoro, house-pulled mozzarella, basil, EVOO 15

ARRABBIATA

calabrian chili pomodoro, pepperoni, mozzarella, basil, basil-infused EVOO 17

PIZZA BIANCO **V**

spinach ricotta, artichokes, broccoli, cherry tomatoes, mozzarella, aged balsamic, crispy brussels sprouts 18

PROSCIUTTO DI PARMA

ricotta cream sauce, roasted cherry tomatoes, mozzarella, prosciutto, arugula, shaved parmesan 19

QUATTRO FORMAGGI

asiago, gorgonzola, pecorino romano, parmesan, EVOO 17

SMOKED SALMON

dill crème, shaved red onion, crispy capers 18

PASTA **gluten free pasta available upon request**

RIGATONI BOLOGNESE

beef & pork ragu, parmesan 22

PENNE ALLA VODKA **V** **CF**

vodka, parmesan 20

add chicken 8 | add (4) jumbo shrimp 12

SPAGHETTI & MEATBALLS

classic or chicken meatballs, pomodoro, ricotta 22

FRUTTI DI MARE

lobster tail, jumbo shrimp, calamari, mussels, clams, linguine, tomato seafood broth 42

LINGUINI WITH CLAMS

Middleneck Florida clams, roma tomatoes, herb butter, chopped baby clams, toasted garlic 27

CAVATAPPI VEGETARIANA **V**

roasted eggplant, roasted bell pepper, cherry tomatoes, capers, broccoli, zucchini, pomodoro 23

SPAGHETTI SQUASH POMODORO **V** **CF**

toasted pumpkins seeds, parmesan 18

SHRIMP FRA DIAVOLO

linguine, spicy pomodoro, fresh basil 32

POLLO BALSAMICO

wood oven-roasted chicken, sundried tomato, broccoli, goat cheese, balsamic brodo, pine nuts, cavatappi pasta 26

PREZZO CLASSICS

CHICKEN 24 | VEAL CHOP 14oz 49

PARMESAN spaghetti pomodoro

MILANESE tri-colored salad, ricotta salata, cherry tomatoes

MARSALA mushrooms, yukon gold potatoes, sauteed spinach

LASAGNA

bolognese, ricotta, mozzarella, pomodoro 24

EGGPLANT PARMESAN **V**

spaghetti pomodoro, mozzarella & parmesan 20

CAPRESE CHICKEN

beefsteak tomatoes, fior di latte mozzarella, sweet basil, aged balsamic, spaghetti pomodoro 29

DALLA TERRA

CHICKEN SCARPARELLO

antibiotic-free bone-in chicken, pepperoncini, sausage, olives, mushrooms, onions, balsamic jus 27

ROASTED 1/2 CHICKEN

antibiotic-free bone-in chicken, garlic & lemon herb butter, whipped potatoes, parmigiano reggiano 25

GARLIC HERB-CRUSTED LAMB CHOPS

double cut New Zealand lamb chops, signature herb crust, tri-color carrots, red wine lamb demi, whipped potatoes 44

CAST IRON FILET MIGNON **CF**

whipped potatoes, charred broccoli rabe, pizzaiolo sauce 48

DAL MARE

PAN-SEARED ATLANTIC SALMON **CF**

charred vegetable quinoa, lemon herb butter, aged balsamic reduction 30

SHRIMP FRANCESE **CF**

jumbo shrimp, lemon, roasted garlic sauteed spinach 32

SNAPPER OREGANATA

roasted garlic sauteed spinach, roasted yukon gold potato MP

BRANZINO **CF**

brown butter picatta, tuscan kale & mushrooms, tri-color carrots 32

ARAGOSTA ARRABBIATA

twin butter poached lobster tails, calabrian chilis, roasted cherry heirloom tomato, capellini aglio e olio, sweet basil 42

CONTORNI

Sauteed Broccoli **V** **CF** 8

Roasted Potatoes **V** **CF** 8

Whipped Potatoes 8

Sauteed Brussels Sprouts **V** **CF** 8

Spaghetti Squash Pomodoro **V** **CF** 10

Tri-Color Carrots **V** **CF** 8

Sauteed Spinach **V** **CF** 8

Sauteed Broccoli Rabe **V** **CF** 8