

Prezzo DINNER

For the Table

PEAR PASTA **V**

asiago fonduta, candied walnuts 15

MEATBALLS

pomodoro, whipped ricotta, basil 14

CALAMARI FRITTO MISTO

crispy zucchini & peppers,
green goddess 19

CHIMICHURRI MUSSELS **GF**

white wine, toasted garlic,
fresh herbs, lemon 18

WOOD OVEN-ROASTED CHICKEN WINGS

toasted garlic, shaved red onion,
chilies, parmesan, green goddess 17

EGGPLANT CAPRESE STACK **V**

crispy eggplant, sliced beefsteak tomato,
fresh sliced mozzarella, balsamic
& basil pesto 20

SPICY TUNA TOSTADAS

wonton crisp, ahi tuna, sriracha crème,
sweet soy, sesame seeds, fresno chili 21

MEDITERRANEAN OCTOPUS

salsa verde, cannellini beans, marinated
olives, arugula, charred lemon vinaigrette 23

BLISTERED SHISHITO PEPPERS

meyer lemon, roasted garlic aioli 16

WOOD FIRED BRUSSELS **V GF**

cremini mushrooms, pancetta, balsamic
reduction, mikes hot honey, goat cheese 19

Soups & Salads

add to any salad:

chicken 8 | chicken cutlet 10
salmon 13 | (3) jumbo shrimp 12

LOBSTER BISQUE

aged sherry, mascarpone, basil oil 16

PASTA E FAGIOLI SOUP

ground sausage, ditalini pasta,
cannellini beans, kidney beans,
natural chicken stock 9

CAESAR

hearts of romaine, house made croutons,
shaved parmesan 13

CHOPPED HOUSE **V**

romaine, cherry tomatoes, cucumbers,
roasted peppers, brioche crunch,
cannellini beans, gorgonzola,
Italian vinaigrette 13

STRAWBERRY SALAD **V GF**

mixed greens, strawberries,
candied pecans, goat cheese,
aged balsamic reduction,
balsamic vinaigrette 16

QUINOA & SQUASH **V GF**

arugula, dried cranberries,
roasted butternut squash & zucchini,
pumpkin seeds, balsamic vinaigrette 15

PEAR SALAD **V GF**

baby arugula, poached bosc pears,
crumbled gorgonzola, aged balsamic,
candied walnuts 15

Land & Sea

CHICKEN SICILIANA

quartered bone-in chicken,
hot cherry peppers, caramelized onions,
potatoes, mushrooms, capers 31

VEAL SCALLOPINI

choice of picatta, marsala or francese
served over tagliatelle 36

TUSCAN SALMON **GF**

roasted cherry tomatoes,
chopped baby spinach,
roasted garlic creme,
sautéed zucchini noodles 32

BRANZINO AL CARTOCCIO **GF**

zucchini and potato paysanne,
meyer lemon beurre blanc 36

SHRIMP FRANCESE **GF**

white wine, lemon,
garlic-sautéed spinach 34

SEAFOOD CIOPPINO

jumbo shrimp, calamari, clams,
mussels, toasted garlic,
seafood & tomato brodo,
squid ink linguine 40

Classics

CAPRESE CHICKEN

breaded chicken cutlet, fresh beefsteak
tomatoes, fior di latte mozzarella, basil,
aged balsamic, spaghetti pomodoro 29

CHICKEN PARMESAN

spaghetti pomodoro 28

EGGPLANT PARMESAN **V**

spaghetti pomodoro,
mozzarella & parmesan 20

CHICKEN MILANESE

tri-colored salad, ricotta salata,
cherry tomatoes 28

CHICKEN MADEIRA

pan seared chicken breast,
melted mozzarella, roasted garlic spinach,
cremini mushrooms 34

LASAGNA

bolognese, ricotta,
mozzarella, pomodoro 24

Veal Chop

14OZ BONE-IN VEAL CHOP

choice of preparation & side 54
grilled | parmesan | milanese

V VEGETARIAN **GF** GLUTEN-FRIENDLY

*These are raw or undercooked.

*Prezzo is not a gluten-free establishment;
cross contact may occur during preparation.

The consumption of raw or undercooked seafood,
meat or poultry may cause serious illness.

WiFi: @Prezzo Free WiFi | @EatPrezzo

Text PREZZO to 52236 for VIP deals & promos!

Wood Oven Pizza

gluten-friendly cauliflower pizza crust
available upon request +3*

MARGHERITA **V**

pomodoro, house-pulled mozzarella,
fresh basil, EVOO 18

PIZZA BIANCO **V**

spinach ricotta, artichokes,
broccoli, cherry tomatoes, mozzarella,
aged balsamic, crispy brussel sprouts 22

ARRABBIATA

calabrian chili pomodoro,
pepperoni, mozzarella, fresh basil 21

BLACK TRUFFLE **V**

ricotta, mozzarella, cremini mushrooms,
shaved red onion, parmesan, arugula 21

SWEET HEAT

mozzarella, torn pepperoni, red onion,
fresh oregano, hot honey drizzle, ricotta 22

ITALIAN SAUSAGE

roasted garlic ricotta, mozzarella,
sweet Italian sausage, mushrooms,
caramelized onion, parmesan 21

Fresh Pasta

spaghetti, rigatoni, tagliatelle & radiatore;
gluten-free pasta available upon request*

PREZZO CARBONARA

fresh spaghetti, pancetta, egg,
pecorino romano, cracked black pepper 25

SPICY RIGATONI VODKA **V**

calabrian peppers, vodka, parmesan 24

BOLOGNESE

fresh rigatoni, beef & veal ragu,
parmesan 24

RADIATORE VEGETARIANA **V**

roasted eggplant, roasted bell pepper,
cherry tomatoes, capers, broccoli,
zucchini, pomodoro 25

BUFALA MOZZARELLA RAVIOLI **V**

mushroom & thyme cream,
black truffle, torn burrata, evoo 27

SPICY ORECCHIETTE

broccoli rabe, pecorino romano,
toasted garlic & oil, spicy italian sausage 29

TAGLIATELLE VONGOLE

middleneck Florida clams, herb butter,
chopped baby clams, toasted garlic 29

Sides

Sautéed Broccoli **V GF** 10

Sautéed Broccoli Rabe **V GF** 10

Sautéed Spinach **V GF** 10

Sautéed Zucchini Noodles **V GF** 10

Roasted Potatoes **V GF** 10

French Fries **V** 10

Parmesan Truffle Fries **V** 12