

# Prego

## FATHER'S DAY BRUNCH

*"Menu' per il Papà"*

**16 June 2024, Sunday**

108 per adult | 54 per child  
(6 to 12 years old)

Includes Free-Flow of Soft Drinks & Juices

+55 for 2.5 Hours of Free-Flow Prosecco, House Wines & Beers

+75 for 2.5 Hours of Free-Flow Champagne, House Wines & Beers

### **ANTIPASTI**

#### **Salmone e Quinoa**

Orange Cured Salmon, Quinoa & Cauliflower, Calamansi Dressing

#### **Patate e Salsiccia**

Red Skin Potato Salad, Italian Sausage, Pommery Mustard

#### **Polpo**

Fremantle Octopus, Crunchy Vegetables, Taggiasche Olive, Capers, Rucola Pesto

#### **Astice**

Fregola, Poached Boston Lobster, Fennel, Apple, Aurora Dressing

#### **Spinaci**

Baby Spinach, Grilled Chicken, Pine Nuts, Honey Mustard Dressing

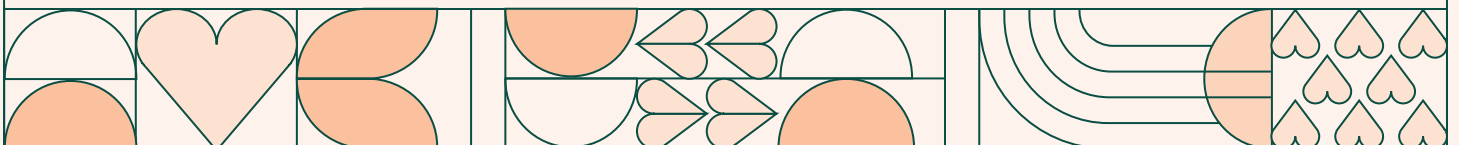
#### **Panzanella**

Classic Tuscan Bread Salad, Kyuri, Tomato, Pickled Red Onion, Red Vinegar Dressing

#### **Insalata**

DIY Salad Station with Italian Condiments

Homemade Caesar's Dressing & White Balsamic Vinegar Dressing



Please advise us of any special dietary requirements, including potential reaction to allergens. Prices are subject to prevailing taxes and service charge.

## **DAL MARE**

Freshly Shucked Seasonal Oyster  
Poached Alaska Crab Leg  
Marinated Prawn  
Mussel

Cocktail Sauce, Hot Sauce, Fresh Lemon, Shallot & Vinegar

## **AFFETTATI**

Freshly Sliced Tuscan Prosciutto  
Coppa Piacentina  
Mortadella Bolognese  
Nduja Calabria

## **FORMAGGI**

3kg Puglia's Buffalo Mozzarella "Treccia"  
Ricotta Affumicata Friulana  
Pecorino Toscano  
Parmigiano Reggiano DOP Vacche Rosse with Aged Balsamic Vinegar  
Gorgonzola Dolce  
Provolone

## **ZUPPE**

### **Farro**

Tuscan Traditional Spelt Soup, Pancetta Ham, Rosemary Oil

### **Aragosta**

Lobster Bisque

## **PASTA E RISOTTO**

### **Fusilli**

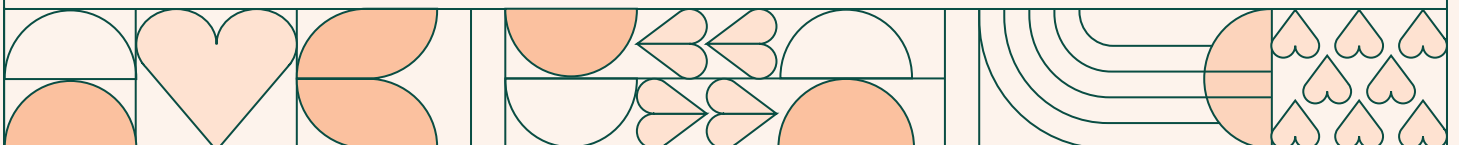
Fusilli Served in Wagyu Beef Cheek Ragù

### **Paccheri**

Paccheri Served with Vongole & Cured Mullet Roe "Bottarga"  
White Wine Sauce

### **Risotto**

Beer Cooked Classic Carnaroli Risotto, Italian Pork Sausages & Leek  
Creamed in Parmesan Wheel



## **PIZZE**

### **Margherita**

Tomato, Buffalo Mozzarella, Semi-Dried Tomatoes, Basil

### **Infernale**

Tomato, Mozzarella, Spicy Salami, Marinated Peppers, Chilli

### **Pizza Fumé**

Mozzarella, Smoked Salmon  
Mascarpone Cheese, Dill

### **Sapori di Bosco**

Garlic Cream, Pancetta Ham, Porcini, Pine Nuts, Scamorza Cheese, Seasonal Italian Truffle

## **DAL FORNO**

### **Salsiccie**

Baked Mixed Sausages, Mustard

### **Fiorentina**

Roasted Porterhouse Beef “Tagliata” Style, Black Pepper Sauce  
Sides of Roasted Baby Potatoes & Baked Vine Cherry Tomatoes

## **SECONDI**

### **Porchetta**

Prego’s Signature Roasted Pork Belly “Porchetta”, Rosemary Jus

### **Branzino**

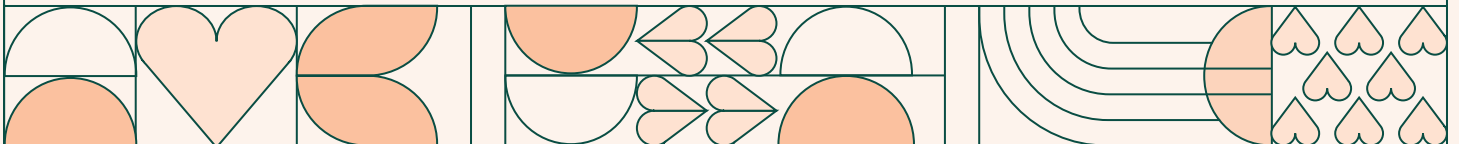
Sea Bass Fillet, Capers, Olives, Lemon Sauce

### **Polipetti in Umido Di Babbo Fulvio**

Braised Baby Octopus Stew in Rich Tomato Sauce & Swiss Chards

### **Pollo**

Braised Chicken Thigh, Porcini & Truffle Cream



**PER I BAMBINI**

Chicken Nugget  
French Fries  
Pizzette di Sfoglia  
Pasta Alfredo  
Cheese Sandwich  
Egg Sandwich

**DOLCI**

“Baba Misu” Kahlua Mascarpone Cheese  
Rum Baba Madagascar Vanilla Chantilly Cream  
Black Lemon, Coconut Pineapple, King Spade Tart  
Whiskey Milk Chocolate Crunch Cigar  
Oolong Pear Chocolate Gâteaux  
Fruit Confit with Sage  
Apricot Puff Bent  
Apple Beer Trifle  
Pistachio Golf Ball  
Caramel Chocolate Bon Bon Barrel

**GELATO LIVE STATION**

Nitrogen Americano Coffee Zabaglione  
Warm Soft Cookie, Hazelnut Praline Gelato

