

Prego



‘VENETO’ 5-COURSE WINE DINNER MENU

15 October 2025, Wednesday

7pm to 9pm

140 per person

STUZZICHINO

“Scartosso”

Crispy Whitebait and Soft Shell Crab “Moeche”, Caper Powder, Tomato Mayonnaise

Žardetto Prosecco Doc Treviso Extra Dry NV

MENU

Il Baccalà’ Mantecato

Cured Cod Fish ‘Baccalà’ Mousse

Polenta Chip, Ajoblanco, Lime and Pink Pepper Meringue

Žyme il Bianco From “Black To White” 2021

Risotto al Nero, Oro e Caviale

Classic Carnaroli Risotto cooked in “fumet de pesse”

Marinated Baby Squid, Squid Ink Reduction, Dried Caviar

Begali Valpolicella Classico Ripasso Superiore - La Cengia Doc 2022

Bigoli in Salsa

Classic Venetian Spaghetti Bigoli

Slow cooked onion, Cantabrico Anchovies, Burnt Leek and Crispy Crumble

Masi Brolo Campofiorin Oro Rosso Del Veronese Igt 2021

Guancialino di Maiale

Braised Berkshire Pork Cheek

Rosemary Mashed Potatoes, Fava Beans, Pickled Mustard

Masi Costasera Amarone Della Valpolicella Classico 2020

Il Tiramisu’ Veneziano

Classic homemade Venetian Tiramisu’

Masi Angelorum Recioto Recioto Della Valpolicella Classico Docg 2018

“Buon Appetito”
CHEF DAVIDE

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