

PREGO

BUONGIORNO!

Our culinary offerings draw inspiration from the aromatic essence & rich flavors of Italy, embodying the vibrant life & welcoming warmth of the region.

ANTIPASTI

MIXED ANTIPASTI PLATTER For two with antipasti, carpaccio & mozzarella	27,90
FRITTO MISTO Prawns, sepia, calamaretti, lemon, aglio e olio	18,00
PIZZA BREAD BIANCO Garlic, herbs & sesame with aioli dip	12,50
CARPACCIO DI MANZO Homemade beef carpaccio with mushrooms, parmesan, rocket lettuce & balsamico creme	20,50
CREMA DI POMODORO Homemade tomato soup with basil	9,90
BRUSCHETTA 3 pcs. 1 Tomato & Basil, Parmesan & Garlic	9,90
BURRATA & TARTARE DI POMODORO Burrata di Puglia, marinated cherry tomatoes, basil	12,00
BURRATA RUSTICA Crispy rustico sourdough bread, basil pesto, burrata, marinated tomatoes, cress	16,00
ADD ON: FRESH TRUFFLE	+6,00

PASTA We serve all our pastas with fresh parmesan and bread. Pick between the following pasta types & create your own plate:	
PENNE / GNOCCHI / SPAGHETTI / TAGLIATELLE	
FUSILLI Gluten Free.....	+1,00
NAPOLI Homemade tomato sauce with basil	15,50
BOLOGNESE Homemade tomato sauce with beef & pork mince, onions, celery and carrots	17,00
ALL'ARRABIATA Fiery tomato sauce with chilli, garlic & basil	16,00
CARBONARA Guanciale ⁹ & egg in cream sauce	17,00
TONNO Tuna & onions in tomato sauce	17,00
ROMANA Ham ^{2,9} & mushrooms in tomato & cream sauce	17,00
BROCCOLI Broccoli in cream sauce	17,00
SPINACI Spinach in cream sauce	17,00
GORGONZOLA Gorgonzola in cream sauce with spinach	18,50
PESTO BASILICO Homemade basil pesto, cherry tomatoes, roasted nuts and parmesan	17,00
AGLIO E OLIO Fresh garlic in olive oil, chilli & parsley	16,00
AGLIO, OLIO E SALMONE Grilled salmon fillet, fresh garlic in olive oil, chilli & parsley	21,50
SPINACI E GAMBERETTO 3 pcs. Black Tiger prawns & spinach in cream sauce	21,50
SPEZZATINO DI GALLETTO Chicken strips & mushrooms in cream sauce	20,00
SPEZZATINO DI GALLETTO E VERDURA Chicken strips with Italian herbs, fresh seasonal vegetables in white wine sauce	20,00
CARNE DI MANZO AL PESTO Beef strips with mushrooms & roasted nuts in homemade pesto sauce	21,00
VERDURA Seasonal vegetables & Italian herbs in white wine sauce	17,00
EXTRA PARMESAN	+1,00
ADD ON: FRESH TRUFFLE	+6,00

SIDES & DIPS

VEGETABLES	6,00
SALAD	6,00
TAGLIATELLE PASTA	6,00
FRIES	6,00
TRUFFLE FRIES	8,00
BABY POTATOES	6,00
DIP Garlic Oil Aioli Pikante Spicy Honey Truffle Mayo	each 2,50

Please ask our team for a separate allergen menu.
All prices are in euros and include statutory VAT.

PIZZA The traditional pizza dough is hand-stretched and all our sauces are homemade.	
PIZZA BRUSCHETTA Fresh tomatoes, parmesan & rocket lettuce	16,50
PIZZA MARGHERITA Olives ⁸	14,50
PIZZA SALAMI ^{1,2,9}	16,50
PIZZA PROSCIUTTO Ham ⁹	16,50
PIZZA FUNGHI Fresh mushrooms	16,00
PIZZA PICCANTE Spicy salami ^{1,2,9} & rocket lettuce	17,50
PIZZA TOSCANA Chicken strips, rocket lettuce & parmesan	17,50
PIZZA PROSCIUTTO E FUNGHI Ham ⁹ & mushrooms	17,00
PIZZA SALAMI E FUNGHI	17,00
PIZZA TONNO Tuna & onions	17,50
PIZZA QUATTRO STAGIONI Salami ^{1,2,9} , ham ⁹ , mushrooms & olives ⁸	18,00
PIZZA MOZZARELLA Cherry tomatoes, mozzarella & basil	17,50
PIZZA QUATTRO FORMAGGI Four types of cheese	18,00
PIZZA HAWAII Ham ⁹ & pineapple	17,00
PIZZA VEGETARIAN Fresh vegetables	17,00
PIZZA PARMA Parma ham, shaved parmesan & rocket lettuce	20,00
ADD ON: BURRATA	+6,00

PESCE All Pesce Dishes are served with salad & ciabatta bread.	
SALMONE ALLA GRIGLIA Fresh grilled salmon with fresh vegetables	31,00
GAMBERETTO AGLIO E OLIO 5 Black Tiger prawns with olives ⁸ & peppers in garlic oil, served with a salad	29,00
COSTA D'ORO 5 fried Black Tiger prawns, garlic, cherry tomatoes, white wine, herbs	28,00
LAGO D'ORO Golden fried Zander fillet, spinach with Aglio e Olio, white wine sauce, herb oil	30,00
CARNE All Carne Dishes are served with a side of your choice.	

CHICKEN MAFIOSI Grilled chicken breast fillet with garlic	24,00
CHICKEN GORGONZOLA Grilled chicken breast fillet with Gorgonzola & walnut sauce	25,50
MILLION DOLLAR CHICKEN Grilled chicken breast with a fiery tomato sauce with bell peppers, onions & olives ⁸	25,50
IL CAPO Beef strips with mushrooms in truffle sauce and fresh truffle	32,00
CARNE DI MANZO ALL'ARRABIATA Beef strips with bell peppers, onions & garlic in a spicy tomato sauce	29,00
ARGENTINIAN RUMP STEAK Grilled rump steak with garlic butter	29,50

INSALATA All salads are served with fresh ciabatta bread and Italian, Caesar or Yogurt dressing	
INSALATA MISTA Cherry tomatoes, bell peppers, carrots, beetroot, cucumber, red onions & mixed seasonal salad	12,00
FITNESS SALAD Insalata Mista with steamed veggies and Italian herbs	16,00
INSALATA CAPRICCIOSA Insalata Mista with tuna & sunflower seeds	17,00
CAESAR SALAD Romaine lettuce with caesar dressing, chicken strips & shaved parmesan	18,50
INSALATA ALLA ,PREGO' Insalata Mista with fried chicken strips & mushrooms	18,50
INSALATA MILANO Leafy lettuce, beef strips, parmesan, cherry tomatoes, red onions and balsamico	21,00

FRAGEN SIE UNS NACH DEM DEUTSCHEN MENÜ

AL FORNO All Al Forno Dishes are gratinated with Mozzarella	
PENNE VERDURA AL FORNO Penne in tomato & cream sauce with fresh vegetables	18,00
PENNE GALETTO DI VEDURA AL FORNO Penne Verdura with chicken breast strips	19,50
LASAGNE ALLA PREGO Layered pasta with homemade minced meat filling	19,50
PASTA MISTA AL FORNO Mixed pasta with ham ^{2,9} & mushrooms in tomato & cream sauce	19,50
BAKED POTATO with salad and sour cream.	
SOUR CREAM	14,50
FRESH VEGETABLES	15,50
CHICKEN BREAST	16,00

PREGO'S SIGNATURE	
TRUFFLE TAGLIATELLE Tagliatelle pasta, truffle sauce, topped with fresh Black Truffle of the season	24,90
+ Beef strips	6,00
+ Black Tiger prawns	6,00
PIZZA DON DIABLO Fior di Latte, jalapeños, spicy salami, Mozzarella di Bufala, basil, pepperoni	22,00
PIZZA TARTUFO NEXT LEVEL Fior di Latte, truffle, truffle creme, parma ham, Mozzarella di Bufala	24,00
RIGATONI BELVEDERE Rigatoni, vodka, San Marzano tomatoes, mascarpone, Black Tiger prawns	24,00
PENNE MILANESE Penne with chicken strips, bell peppers & red onions in a parmesan cream sauce, rocket lettuce	21,50
SPAGHETTI BELLAVISTA Spaghetti with Black Tiger prawns, pumpkin seeds & sundried tomatoes, drenched in garlic and olive oil, on top: rocket lettuce & peperoncino	22,90
TAGLIATELLE MESSINA Ribbon pasta with grilled salmon fillet in a fine cream sauce with green asparagus	22,50
RIGATONI LA STRADA Rigatoni, beef strips, green pepper, cream cheese, red wine	24,00
PIZZA MARADONA Crispy Salsiccia, San Marzano tomatoes, smashed burrata, basil	21,00
PENNE AL FORNO SPEZIALE Penne with chicken breast fillet & broccoli in a fine cream sauce, gratinated with mozzarella	20,90
PIZZA PABLO HONEY Spicy salami, burrata & spicy honey	22,00
GNOCCHI ALLA SORRENTINA Gnocchi, Napoli sauce, buffala mozzarella, parmesan, from the oven	19,00
PENNE COGNAC Penne with beef strips in an exquisite Gorgonzola sauce garnished with walnuts & rocket lettuce	24,00

DESSERT The Classic – Tiramisu – is a secret recipe by Signor Papa.	
WARM CHOCOLATE SOUFFLÉ With a molten chocolate center, a scoop of vanilla or mango sorbet, and whipped cream	11,50
TIRAMISU BY PREGO Homemade with chocolate crumble, caramel didess, bitter cocoa, sambuca, amaretto	10,50
NEW YORK CHEESECAKE cream, chocolate crumble, caramel didess, strawberry sauce	10,50
DESSERT PLATTER For 2 people, with Chocolate Soufflé, Cheesecake, Mango Sorbet & Tiramisu	19,90
TARTUFO AL PISTACCHIO Pistachio ice cream with a pistachio sauce core, coated in hazelnut and pistachio pieces	9,50
WARMER STRUDELTRAUM Warm apple strudel, vanilla ice cream, whipped cream, vanilla sauce	10,50
MOUSSE AU CHOCOLAT Homemade, served in a glass	9,00
PANNA COTTA Homemade, with a choice of chocolate or strawberry sauce, served in a glass	9,00
GELATO & SORBET Pistachio / Vanilla / Mango Sorbet	4,50

¹ Colouring, ² Preservative, ³ Antioxidant, ⁴ Contains Caffeine, ⁸ Blackened, ⁹ Flavour Enhancer



HOMEMADE LEMONADE		
LIME & MINT	0,4	6,50
MANGO-PASSION FRUIT	0,4	6,50
BERRY LEMONADE	0,4	6,50
GRAPEFRUIT LEMONADE	0,4	6,50
HOMEMADE ICETEA		
PEACH	0,4	6,50
LEMON	0,4	6,50
MANGO	0,4	6,50

SPRITZ		
SPRITZ HANDBAG	1,2L	60,00
Spritz of your choice, served in the Prego Handbag		
SARTI LEMON SPRITZ	0,2L	10,50
Sarti Rosa, Bitter Lemon & Grapefruit		
LILLET BERRY	0,2L	10,50
Lillet Blanc, Schweppes Wild Berry & Berries		
LILLET PEACH	0,2L	10,50
Lillet Blanc, Schweppes White Peach		
APEROL SPRITZ	0,2L	10,50
Aperol, Prosecco, Soda		
APEROL MARACUJA SPRITZ	0,2L	10,50
Aperol, Passion Fruit Juice, Prosecco, Soda, Lime Juice		
CAMPARI AMALFI	0,2L	10,50
Campari, Bitter Lemon, Grapefruit		
LIMONCELLO SPRITZ	0,2L	10,50
Limoncello, Prosecco, Soda		

JUICE, SPRITZERS & SOFT DRINKS		
COLA ^{1,3,4} FANTA ^{1,3}		
SPRITE ³ MEZZO-MIX ^{1,3,4}	0,2L	4,50
	0,4L	6,50
COLA ZERO Bottle	0,2L	4,50
TONIC WATER Bottle	0,2L	4,50
BITTER LEMON, GINGER-ALE Bottle	0,2L	4,50
S. PELLEGRINO Mineral Water Medium	0,25L	4,50
	0,75L	8,50
ACQUA PANNA Still	0,25L	4,50
	0,75L	8,50
GRANINI JUICE/SPRITZERS	0,2L	4,50
Apple Orange Pineapple Grapefruit 0,4L		
GRANINI NECTAR/SPRITZERS	0,2L	4,50
Cranberry Passion Fruit Mango		
	0,4L	6,50

WHITE WINE		
PINOT GRIGIO dry	0,2L	8,50
CHARDONNAY semi-dry	0,2L	8,50
WINE SPRITZER	0,2L	8,00
PINOT BLANC fruity fresh	0,2L	8,50

RED WINE		
CHIANTI dry	0,2L	8,50
MERLOT delicately spicy	0,2L	8,50
LAMBRUSCO sweet	0,2L	8,50
ROSÉ dry	0,2L	8,50

CHAMPAGNE		
PROSECCO bottle	0,75L	29,50
PROSECCO glass	0,1L	9,00
MOËT CHANDON Imperial Rose White	0,75L	95,00
VEUVE CLICQUOT	0,75L	85,00

BIER		
CARLSBERG on tap	0,25L	4,90
	0,4L	6,50
ERDINGER WEISSBIER normal dark alcohol-free	0,5L	6,50
DUCKSTEIN bottle	0,5L	6,50
PORETTI on tap	0,25L	4,90
ALSTERWASSER on tap	0,25L	4,90
	0,4L	6,50
CARLSBERG alcohol-free	0,33L	5,50
SOMERSBY Apple	0,33L	4,90



COFFEE & TEA	
All drinks are also possible with Oat Milk at no extra cost.	
AMERICANO	3,80
ESPRESSO	3,50
ESPRESSO MACCHIATO	3,60
ESPRESSO CORRETTO	4,80
DOPPELTER ESPRESSO	4,80
CAPPUCCINO	4,80
FLAT WHITE	5,00
ESPRESSO TONIC	7,50
COFFEE CREMA	4,20
LATTE MACCHIATO	5,50
IRISH COFFEE CREAM	8,50
HOT CHOCOLATE whipped cream	6,20
CHAI LATTE	4,70
FRESH TEA Ginger-Lemon Mint	5,90
ALTHAUS TEE	4,90
Earl Grey Fruit Berry Darjeeling Fancy Chamomile	
Mild Mint Green Matinee	

+ EXTRA SHOT Espresso	+ 1,50
+ SIRUP Vanilla Caramel	+ 1,00
+ BAILEY’S	+ 4,50

COCKTAILS	
PREGO SPECIAL	13,50
Bombay Sapphire Gin, Malibu, Lime, Pineapple, Passion Fruit, Grenadine Syrup	
LONG ISLAND ICE TEA	14,00
Havanna, Gin, Vodka, Tequila, Triple Sec, Lemon Squash, Cola	
SEX ON THE BEACH	12,90
Vodka, Grenadine, Peach Tree Liqueur, Lemon Squash, Orange Juice, Cranberry Juice	
NEGRONI	13,50
Gin, Campari, Vermouth	
MOJITO	12,50
Fresh Mint, Bacardi, Brown Sugar, Lime Juice, Soda	
WHISKY SOUR	12,50
Bulleit Bourbon, Sugar, Lime Juice, Fee Foam	
RAZZ MOJITO	12,50
Bacardi Razz, Lime, Brown Sugar, Mint, Soda, Raspberry	
CAIPIRINHA	12,50
Cachaca Nega Fulo, Brown Sugar, Lime Juice	
COCONUT CLOUD	11,00
Gin, Coconut Water, Basil, Fresh Lemon, Honey, Foam	
PIÑA COLADA	12,90
Bacardi Carta Blanca, Coconut Cream, Cream, Pineapple Juice	
PORN STAR MARTINI	13,50
Vodka, Passionfruit Liqueur, Vanilla Syrup, Lime Juice	
ESPRESSO MARTINI	13,50
Vodka, Espresso, Kahlua	

SIGNATURE COCKTAILS	
TIRAMISU ESPRESSO MARTINI	13,50
Espresso, Tiramisu Baileys, Vodka	
APEROL STRAWBERRY SOUR	11,00
Aperol, Strawberry Purée, Lemon, Foam	
ZAFFERANO SPRITZ	11,50
Gin, Limoncello, Lemon, Saffron Honey, Orange Bitters, Prosecco	
PREGO MARGARITA	11,00
Tequila, Lemon Juice, Apricot Brandy, Chilli	
SARTI SOUR	11,00
Sarti, Lemon Juice, Egg White, Sugar Syrup	
AMALFI STORM	12,50
Amalfi-infused Rum, Ginger Beer, Lemon, Foam, Pepper	
PURPLE HAZE	11,50
Gin, Elderflower, Supa Sour, Sugar, Ube, Lemon Zest	
GOLDEN MONSOON	12,50
Turmeric-infused Vodka, Italicus, Amaro Nonino, Toasted Coconut Syrup, Lemon, Pineapple	

DRIVERS	
IPANEMA	10,50
Lemon, Lime, Brown Sugar, Ginger Ale	
BERRY CRUSH	11,00
Berry Limonade, Alcohol-free Prosecco, Soda	
HUGOLINO	11,00
Alcohol-free Prosecco, Elderflower Syrup, Soda	
ESPRESSO SURPRISE	10,50
Espresso, Vanilla, Lemon, Orange Juice	
SWEET SIN	11,00
Passion Fruit Juice, Pineapple Juice, Alcohol Free Prosecco, Vanilla Syrup	
LEAF ME ALONE	11,00
Alcohol Free Gin, Lemon Juice, Basil, Sugar Syrup	

SCOTCH 4 CL		
NIKKA WHISKEY THE BARREL	4CL	9,50
THE HAKUSHU 12 years	4CL	12,00
THE MACALLAN 12 years	4CL	13,00
CHIVAS 12 & 18 years	4CL	a.f.p*
JOHNNIE WALKER all Labels	4CL	a.f.p*
GLENMORANGIE ORIGINAL	4CL	13,00
M. DOUBLE CASK 12 years	4CL	16,00
ARBEG 10 years	4CL	12,00
LAPHOAIG QUARTER	4CL	13,00
GLENFIDDICH 12 years	4CL	12,00
TALISKER 10 years	4CL	12,00
LAGAVULIN 16 years	4CL	14,00
HIBIKI HARMONY	4CL	17,00
OBAN 14 years	4CL	12,00
THE CHITA SINGLE GRAIN	4CL	15,00

LIQUEUR 4 CL		THE 5,50
RAMAZZOTTI	KORN	
AVERNA	JÄGERMEISTER	
BAILEYS	COINTREAU	
FERNET BRANCA	SAMBUCA	
LICOR 43	LIMONCELLO	
MALIBU	MARSALA	
FRANGELICO	MONTENEGRO	
AMARETTO		

GIN 4 CL		THE 10,50
SAFFRON GIN	GIN MARE	
TANQUERAY	HENDRICKS	
TANQUERAY N° 10	ROKU	
ELEPHANT GIN	THE BOTANIST	
RANGPUR		

GIN 4 CL		THE 11,50
GIN SUL	TONKA GIN	
THE ILLUSIONIST	MONKEY 47	
BROOKLYN GIN	BLOOM GIN	

PLUS LONG DRINK MIXER	3,00
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COGNAC		
VECCHIA ROMAGNA	4CL	8,40
HENNESSY XO	4CL	15,40
R. MARTIN V.S.O.P.	4CL	10,50

TEQUILA		
SIERRA Silver Gold	2CL	3,50
PATRON Silver Reposado	2CL	4,50
DON JULIO Blanco Reposado	2CL	4,50

VERMOUTH		
MARTINI BIANCO	5CL	6,50
MARTINI ROSSATO	5CL	6,50
MARTINI ROSSO	5CL	6,50

RUM		
ZACAPA 23Y	4CL	11,00
BOTUCAL	4CL	8,50
DON PAPA	4CL	9,50

GRAPPA SIBONA		
G.D. BAROLO	2CL	7,50
G.D. CHARDONNAY	2CL	6,40
G.D. MARZADRO	2CL	6,50

GRAPPA NONINO		
T. FRUILINA	2CL	5,50
MANDORLATA	2CL	5,50
PIRUS/WILLIAMS	2CL	6,50

BOURBON		
WOODFORD RESERVE	4CL	9,40
MAKER’S MARK	4CL	9,40
JACK DANIEL’S	4CL	7,50
GENTLEMAN JACK	4CL	9,00

VODKA		
GREY GOOSE	4CL	10,50
CIROC	4CL	8,50
BELVEDERE	4CL	9,50

PLUS LONG DRINK MIXER	3,00
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*ask for price