



Italian Cuisine

2520 Amherst, Houston, TX
Tel: 713- 529-2420 Fax:713-526-3181

11AM TO 10PM SUN-THU / 11AM TO 11PM FRI & SAT

Sunday Brunch

Served every Sunday from 11am-3pm

Specialty Drinks

Pitcher of Sangria 20 White Peach Bellini 6 Blood Orange Mimosa 6

Prego's Affogato (Espresso Poured Over House Made Gelato) 5 add Amaretto/Frangolica 7

Prego's Prosecco Float (Prosecco Poured Over House Made Sorbetto) 6

ANTIPASTI

Porchetta, Mortadella, Sopressatta and Prosciutto wrapped Asparagus, Yellow Pepper Confit, Grilled
Crimini Mushrooms, Stuffed Eggplant and Sheep's Milk Cheese 14

Sweet Potato Gnocchi with Brown Butter and Sage 10

Carpaccio of Beef with Chopped Arugula and Tomato Salad, hint of White Truffle Oil 10

Pan Roasted Crab Cake with Watercress and Chili Aioli 10

Fried Calamari with Roasted Tomato Sauce 12

Polenta Crusted Oysters with Heirloom Tomato Salad and Pancetta Sauce 10

Spicy Crab fingers with Lemon-Garlic Butter. ¼ lb 10 or ½ lb 18

INSALATA e MINESTRA

Jumbo Lump Crabmeat with Asparagus, Black Olives, Roma Tomatoes, Grilled
Mushrooms, Crispy Shallots and Salsa Verde 22

Buratta with Pickled Yellow Beets, Hazelnuts, Watercress, Heirloom Tomatoes and Citrus Vinaigrette 12
Arugula and Radicchio with grilled Portobello Mushrooms, Oranges and Peppered Goat

Cheese with AppleWalnut Vinaigrette 10

Tomatoes Caprese with Caramelized Tomatoes and Fresh Mozzarella 10

Wood Grilled Chicken Breast with Candied Walnuts, Gorgonzola, Poached Pear and Field Greens 14

Caesar Salad 8 Large Caesar with Wood Grilled Chicken Breast 14

Prego Salad of Mixed Greens, Ricotta Salata, Olives, Marinated Artichokes and Cherry Tomatoes 8

Roasted Red Pepper and Poblano Cream Soup with Crème Fraiche 8

Minestrone with Porcini Mushrooms 8

PASTA e RISOTTO

Spaghetti Carbonara with Pancetta, Scallions, Parmesan and a Hint of Bianco Topped with Fried Egg 14

Roasted Butternut Squash Tortellini with Walnuts, Brown Butter and Sage Sauce 14

Penne Amatriciana with Pancetta, Onions and Tomato Sauce 14

Lasagna of Veal and Beef Meatballs, Mozzarella, Tomato Sauce, topped with Pesto 14

Taglierini with Fresh Roma Tomato Sauce, Basil, Garlic and Olive Oil 14

Smoked Mozzarella Ravioli with Crimini Mushrooms and Vodka Tomato Sauce 14

Wild Mushroom Ravioli with Roasted Garlic and Porcini Mushrooms in Marsala Sauce 14



Italian Cuisine

2520 Amherst, Houston, TX
Tel: 713- 529-2420 Fax:713-526-3181

11AM TO 10PM SUN-THU / 11AM TO 11PM FRI & SAT

PASTA e RISOTTO Cont.

- Penne with Roasted Eggplant, Olives, Capers, Red Onion and Ricotta Salata 14
- Jalapeno Fettuccine with Grilled Chicken, Black Beans, Tomatoes, Cilantro and Avocado 14
- Spaghetti with Veal and Beef Meatballs, Scallions, Pancetta and Tomato Sauce 14
- Risotto with Roasted Pumpkin, Gulf Shrimp, Pancetta and Scallions 20
- Risotto with Porcini Mushrooms 18

UOVA e COLAZIONE

- Cinnamon Pecan Waffle with Wood Grilled Italian Sausage 12
- Frittata of Italian Sausage, Roasted Peppers and Onions with Scalloped Potatoes 12
- Frittata of Pancetta, Mozzarella and Scallions with Scalloped Potatoes 12
- Pan Purgatorio with Maple Syrup and Organic Strawberries 10
- Strada of Polenta with Prosciutto, Roasted Peppers, Tomato Sauce and Fried Egg 10
- Petit Filet with Scrambled Eggs, Potato Ravioli and Truffle Butter 14

PIZZA

- Margherita with Fresh Mozzarella, Tomato Sauce and Basil 14
- Prosciutto with Tomato Sauce, Fresh Mozzarella and a Fried Egg 14
- Calzone Filled with Wood Grilled Chicken, Tomatoes, Jalapenos, Black Beans and Mozzarella 12
- Calzone Filled with Sautéed Mushroom, Fresh Mozzarella and Pesto 12

FRUITTI DE MARE

- Shellfish Soup with Shrimp, Mussels, Clams, Oysters, Calamari and Scallops in Tomato-Saffron Broth 22
- Linguini Pescatore with Shrimp, Scallops, Mussels, Calamari and Crab Fingers with Fra Diavolo Sauce or Bianco 22
- Pan Roasted Lump Crab Cakes with Tomato Fonduta, Green Beans and Mashed Potatoes 24
- Grilled Rainbow Trout with Roasted Pepper Confit, Gulf Shrimp, Extra Virgin Olive Oil and Spaghetti Peperoncino with Garlic and Parsley 22
- Pecan Wood Grilled Red Snapper with Green Beans, Roasted Butternut Squash and Oven Dried Tomato Sauce 22
- Pecan Wood Grilled Salmon with Preserved Lemon, Spinach and Penne with Salsa Cruda 20
- Pumpkin Seed Crusted Red Snapper with Roasted Corn and Leek Sauce, Spinach and Roasted Butternut Squash 22

PIATTI FORTE

- Vegetable Plate with Scalloped Potatoes, Butternut Squash, Rapini, Balsamic Grilled Asparagus, Grilled Portabello Mushroom and Roasted Peppers 16
- Parmesan Crusted Chicken with Creamy Mashed Potatoes, Spinach and Tomato Fonduta 16
- Pan Roasted Chicken Breast Stuffed with Prosciutto and Fresh Mozzarella over Creamy Polenta, Green Beans and Roasted Shallot Sauce 18
- Grilled Paillard of Chicken with Oven Dried Tomato Tapenade, Spinach, Cappellini with Garlic and Olive Oil 14
- Romano Crusted Veal Scallopini Saltimbocca with Spinach and Scalloped Potatoes 22
- Parmesan Crusted Veal Scallopini with Capers and Roasted Garlic Bianco, Spinach and Taglierini with Tomato and Basil 20
- Grilled Double Cut Lamb Chops with House Made Mint Jelly, Rapini and Scalloped Potatoes 26
- Grilled 8 oz. Beef Tenderloin with Truffle Butter, Caramelized Tomatoes and Potato Ravioli 26

Live Music Featuring Jazz Guitarist Danny McKnight