

Prego is proud to offer vegetarian * and vegan** dishes

ANTIPASTI

- Piatto di Formaggio** – selection of Texas and Italian cheeses which include Point Reyes Blue, Italian Pecorino and Paula’s Smoked Mozzarella, hazelnuts, dried apricots, quince paste 14 *
- Gnocchi Dolce** – sweet potato gnocchi, brown butter, sage 10 *
- Gnocchi** – potato gnocchi, fresh mozzarella, tomato sauce 10 *
- Carpaccio** – thinly sliced farm-raised Texas beef, arugula, tomato, truffle oil 10
- Torta di Granchio** - pan roasted crab cake, watercress, preserved lemon, chili aioli 10
- Calamari Fritto** – fried calamari, roasted tomato sauce 12
- Cozze** - pan roasted mussels, roasted corn, scallions 12
- Vongole Casino** – Clams Casino with housemade Berkshire pancetta, parsley, garlic, grana 14
- Ostriche** – cornmeal crusted oysters, heirloom tomato salad, housemade Berkshire pancetta sauce 12
- Dita di Granchio** - spicy crab fingers(seasonal), lemon garlic bianco, grilled Tuscan bread ¼ lb 12 or ½ lb 20

INSALATA e ZUPPA

- Torre di Granchio** – crabmeat, asparagus, olives, tomatoes, grilled organic mushrooms
crispy shallots, salsa verde 24
- Burrata** – creamy burrata cheese, pickled yellow beets, hazelnuts, watercress, heirloom tomatoes 12 *
- Prego** – arugula, radicchio, grilled organic portobello mushroom, oranges, peppered goat cheese
apple walnut vinaigrette 12 *
- Caprese** - caramelized tomatoes, fresh mozzarella, basil 10 *
- Pollo** – mixed greens, candied walnuts, gorgonzola, poached pear, wood grilled chicken breast 14
- Caesar** – romaine hearts, house-made crostinis 8 with wood grilled chicken breast 14
- Mista** - mixed greens, ricotta salata, olives, carrots, heirloom tomatoes 8 *
- Zuppa di Lenticchia** – lentils, vegetable stock, roasted root vegetables, spicy lamb sausage 8
- Minestrone** – our homemade vegetable soup 8 **
- Zuppa di Porcini** – porcini mushroom soup 8 *
- Zuppa di Pepe** – roasted red pepper, poblano pepper soup 8 *

RAVIOLI e PASTA

- Spaghetti Carbonara** – housemade Berkshire pancetta, scallions, parmesan, topped with a fried farm egg 14
- Ravioli di Funghi** –wild mushroom stuffed pasta, porcini, marsala sauce 16 *
- Lasagna** – homemade veal and beef meatballs, tomato sauce, mozzarella, pesto 14
- Ravioli di Vitello** – braised veal stuffed pasta, tomato, basil, garlic 18
- Penne Norma** – roasted eggplant, olives, capers, onion, ricotta salata 14 *
- Taglierini Pomodoro** – thin flat pasta, fresh tomato sauce, basil 14 *
- Ravioli di Zucca** – butternut squash stuffed pasta, brown butter, sage, walnuts 14 *
- Spaghetti con Polpette** – housemade veal and beef meatballs, housemade Berkshire pancetta, tomato sauce 14
- Prego Ravioli** – smoked mozzarella stuffed pasta, vodka tomato sauce, organic crimini mushrooms 14 *
- Jalapeno Fettuccine** – avocado, tomato, black beans, wood grilled chicken, cilantro 16
- Ravioli di Anitra** – smoked duck stuffed pasta, pear, pistachio, port wine 18

- Spaghetti al Peperoncino** – garlic, extra virgin olive oil, flat leaf parsley 12 **
Ravioli di Fagiano – farm-raised pheasant stuffed pasta, oregon black truffle butter 18
Pennete all'Amatriciana – housemade Berkshire pancetta, caramelized onion, tomato sauce 16

PIZZA

(all pizzas are made with fresh mozzarella)

- Margherita** – tomatoes, basil 14 *
Funghi – smoked organic crimini mushrooms, pesto, arugula 14 *
Spinaci – sautéed local spinach, roasted garlic 14 *
Pollo – wood grilled chicken, roasted garlic, organic mushrooms, pesto 14
Salsiccia – sausage, roasted red & yellow peppers, onion 14
Prego – prosciutto, tomato sauce, arugula 14
Bianco – extra virgin olive oil, burrata and caramelized white onion 14 *

RISOTTO

- Risotto di Zucca** - roasted butternut squash, gulf shrimp, housemade Berkshire pancetta, scallions 22
Risotto di Funghi – organic crimini, porcini mushrooms 20 *
Risotto di Verdure - goat cheese, leeks, roasted corn, asparagus, mushrooms 20 *

FRUITTI DE MARE

- Cacciucco** – gulf shrimp, mussels, clams, oysters, calamari, scallops, tomato-saffron broth 22
Spaghetti con Vongole - little neck clams, onion, housemade Berkshire pancetta, extra virgin olive oil 22
Linguini Pescatore – gulf shrimp, scallops, mussels, calamari, clams with fra diavolo sauce or bianco 22
Branzino – pan roasted sea bass, lump crabmeat, Texas grapefruit, chives, caramelized tomatoes, pennette, 24
Trota Puttanesca – wood grilled rainbow trout, roasted peppers, olives, garlic, capers, gulf shrimp, grilled zucchini, spaghetti peperoncino 22
Salmone - wood grilled salmon, lemon hearts, parsley, bianco, local spinach, penne with salsa cruda 20
Pesce Zucca - pumpkin seed crusted gulf snapper, corn salsa, local spinach, roasted butternut squash 22
Pesce alla Griglia - wood grilled gulf snapper, oven-dried tomato bianco, green beans, butternut squash 22

PIATTI FORTE

- Piatto Verdura** – roasted organic mushrooms, balsamic grilled asparagus, roasted peppers, grilled zucchini, corn pasta tossed with lentils and scallions 20 **
Pollo Parmigiano – parmesan crusted chicken, local spinach, mashed potatoes, tomato fonduta 16
Pollo Ripieno – stuffed chicken breast with prosciutto and fresh mozzarella, creamy polenta, green beans 18
Pollo alla Griglia – wood grilled paillard of chicken, tomato tapenade, local spinach, cappellini with garlic and olive oil 16
Vitello Saltimbocca – romano crusted veal scallopini, prosciutto, sage sauce, spinach, scalloped potatoes 22
Vitello Prego – parmesan crusted veal scallopini, lemon, parsley, bianco, spinach, tagliolini with salsa cruda 20
Costolette di Agnello – wood grilled double cut lamb chops, black oregon truffle butter, rapini, scalloped potatoes, homemade mint jelly 26
Manzo – 8 oz farm-raised natural Texas beef filet, organic oyster and shiitake mushrooms, grilled zucchini,

roasted butternut squash 28

Chocolate Soufflé and Strawberry Shortcake are always available.
Please tell your waiter and allow 20 minutes for preparation.

Prego sources farm-raised natural chicken and local farm-raised eggs. All spinach is locally grown.

All mushrooms are sourced from Kitchen Pride Mushroom Farms, in Gonzales, TX.

All beef is farm-raised, grass-fed Texas beef and Prego continues to source sustainable seafood from the Gulf of Mexico as we have for more than 28 years.

John Watt and Tracy Vaught Proprietors

David Cook General Manager. Rafael Espinal Certified Sommelier/Manager.

All pancetta is made in house using Heirloom Berkshire Pork

For all patrons who would like to enjoy gluten-free pasta,
we are offering a corn flour pasta made in Italy by Molino di Ferro.

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