

Saturday and Sunday Brunch 11am-3pm

Drink Specials

Pitcher of Sangria 24 White Peach Bellini 6 Blood Orange Mimosa 6
Affogato (Espresso Over House Made Gelato) 5 add Amaretto/Frangelica 7
Prosecco Float (Prosecco Over House Made Sorbetto) 6

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 *

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

Vongole Casino – Clams Casino with housemade Berkshire pancetta, parsley, garlic, grana 14

Dita di Granchio - spicy crab fingers(seasonal), lemon garlic bianco, grilled tuscan bread ¼ lb 12 or ½ lb 20

INSALATA e MINESTRA

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, artichokes, 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 *

PASTA e RISOTTO

Spaghetti al Peperoncino - garlic, extra virgin olive oil, flat leaf parsley 12 *

Ravioli di Vitello – braised veal stuffed pasta, tomato, basil, garlic 18

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

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 *

Prego Ravioli - smoked mozzarella stuffed pasta, vodka tomato sauce, organic crimini mushrooms 14 *

Ravioli di Anitra - smoked duck stuffed pasta, pear, pistachio, port wine 18

Spaghetti con Polpette – housemade veal and beef meatballs, housemade Berkshire pancetta, tomato sauce 14

PREGO

Neighborhood
Italian Kitchen

2520 Amherst, Houston Tx 77005
Phone: 713-529-2420 Fax: 713 526-3181

- Jalapeno Fettuccine** – avocado, tomato, black beans, wood grilled chicken, cilantro **16**
Ravioli di Fagiano – farm-raised pheasant stuffed pasta, oregon black truffle butter **18**
Risotto di Zucca - roasted pumpkin, gulf shrimp, housemade Berkshire pancetta, scallions **22**
Risotto di Funghi – organic crimini, porcini mushrooms **20 ***

UOVA e COLAZIONE

- Gaufre** – housemade waffle, scrambled farm eggs, housemade Berkshire pancetta, scallions **12**
Frittata di Salsiccia –farm eggs, italian sausage, roasted peppers, onions, scalloped potatoes **12**
Frittata di Pancetta –farm eggs, housemade Berkshire pancetta, scallions, mozzarella, scalloped potatoes **12**
Strada di Polenta – polenta, prosciutto, roasted peppers, tomato sauce, fried farm egg **10**
Manzo e Uova - petit filet, scrambled farm eggs, potato ravioli, truffle butter **18**

PIZZA

(all pizzas and calzones are made with fresh mozzarella)

- Margherita** – tomatoes, basil **14 ***
Funghi – smoked organic crimini mushrooms, pesto, arugula **14 ***
Prego – prosciutto, tomato sauce, fried farm egg **14**
Calzone di Pollo - wood grilled chicken, tomatoes, jalapenos, black beans **12**
Calzone di Funghi - sautéed organic crimini mushroom, pesto **12 ***

FRUITTI DE MARE

- Cacciucco** – gulf shrimp, mussels, clams, oysters, calamari, scallops, tomato-saffron broth **22**
Linguini Pescatore – gulf shrimp, scallops, mussels, calamari, clams with fra diavolo sauce or bianco **22**
Tortas di Granchio - crab cakes, tomato fonduta, green beans, mashed potatoes **24**
Trota Puttanesca – wood grilled rainbow trout, roasted peppers, olives, garlic, capers, gulf shrimp, local spinach, 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, rapini, couscous tossed with lentils and shallots **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, taglierini 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, local spinach, roasted butternut squash **28**

Live Music Featuring Jazz Guitarist Danny McKnight Every Sunday Brunch

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.