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# PANE

Freshly baked bread as a starter or side order

GARLIC BREAD	2.35	CIABATTA BREAD	2.50
MOZZARELLA GARLIC BREAD	2.95	Sliced and served with olive oil	
GARLIC PIZZA BREAD	3.95	PANE CON CIPOLLA	4.50
With our traditional tomato pizza base and fresh garlic. Enough to share		Garlic pizza bread with caramelised balsamic onions and melted mozzarella cheese. Enough to share	

# ANTIPASTI

MARINATED OLIVES	2.35	FORMAGGIO DI CAPRA	4.50
MINISTRONE SOUP	3.95	Grilled goats' cheese with beef tomatoes and caramelised balsamic onions on freshly baked ciabatta bread	
BRUSCHETTA	3.95	CROCCHETTA DI GRANCHIO	4.50
Freshly-baked Italian bread with chopped beef tomatoes, basil, red onion and garlic		Crab cakes served with a lime and dill dressing and salad garnish	
CAPRESE	4.50	MOZZARELLA IN CARROZZA	4.25
The finest buffalo mozzarella served with beef tomatoes and fresh basil drizzled with olive oil		Mozzarella cheese deep-fried in breadcrumbs served with pomodoro sauce	
MAIN COURSE PORTION WITH AVOCADO	7.95	CROSTINI AL TONNO	3.95
MUSHROOMS AL FORNO	4.50	Tuna mixed with celery, red onions and mayonnaise on grilled ciabatta bread	
Baked mushrooms stuffed with parmesan, garlic, onion and breadcrumbs		CALAMARI FRITTI	4.75
GAMBERONI	4.95	Baby squid dusted with seasoned flour, deep-fried and served with a lime and dill dip	
Roasted butterfly king prawns with garlic served with freshly baked ciabatta bread and mixed leaves		INSALATA DI SPINACI	4.50
		Baby spinach, tomato, avocado, mushrooms, cucumber, parmesan and croutons tossed in a honey mustard dressing	

# PASTA

SPAGHETTI NAPOLETANA	6.25	LINGUINE CON SALSICCIA PICCANTE	7.75
Fresh basil in tomato sauce		Spicy Italian sausage cooked with roasted peppers and mushrooms in tomato sauce	
PENNE CON BUFALA	6.95	SPAGHETTI E COZZE	7.95
Buffalo mozzarella, freshly chopped tomatoes and onions with garlic and basil cooked in a tomato sauce		Mussels in a creamy white wine, parsley and garlic sauce	
LINGUINE CON POLPETTE	7.95	PENNE CON SALMONE	8.95
Meatballs and mushrooms in a tomato and garlic sauce		Oak-roasted salmon, fresh broccoli and crushed chillies in a red pesto and cream sauce	
PENNE AL POLLO ZAFFERANO	8.50	RAVIOLI DI POLLO	8.50
Seasoned chicken, red chilli, spinach and garlic in a creamy saffron sauce		Chopped chargrilled chicken ravioli with smoked diced bacon and petits pois in a parmesan cream sauce	
PENNE ARRABBIATA	6.95	SPAGHETTI BOLOGNESE	7.50
Crushed chillies in a tomato and garlic sauce		Traditional meat sauce	
SPAGHETTI LITORALE	7.95	MEZZALUNA RICOTTA E SPINACI	8.25
Crayfish tails, red chilli, baby spinach and garlic in tomato sauce		Half-moon pasta filled with spinach and ricotta in tomato sauce	
FUSILLI AL PESTO ROSSO	7.75	LINGUINE CARBONARA	7.50
Asparagus spears, mushrooms and roasted peppers in a red pesto sauce		Diced smoked bacon in a creamy parmesan sauce	
SPAGHETTI CON MAZZANCOLLE	8.50	FUSILLI ALLA RUSTICANA	7.95
Crayfish tails, petits pois and garlic in a light cream and saffron sauce		Seasoned chicken, diced bacon and roasted peppers in a tomato and cream sauce	

# RISOTTI

Classic Italian rice dishes

RISOTTO AI FUNGHI	8.50	RISOTTO AL POLLO E ASPARAGI	8.50
A traditional Italian risotto with mushrooms, baby spinach and parmesan cheese		Seasoned chicken and asparagus in a creamy risotto with parmesan cheese	
RISOTTO MEDITERRANEO	8.95		
Crayfish tails and petit pois in a creamy saffron sauce			

# AL FORNO

Speciality pastas all covered with our blend of cheese and baked in the pizza oven

LASAGNE TRADIZIONALE	7.95	POLLO MARIANO	8.50
POLLO CARBONARA	8.50	Seasoned chicken, spicy Italian sausage, roasted peppers and fusilli in tomato sauce	
Seasoned chicken, smoked diced bacon and linguine in a creamy parmesan sauce		PRIMAVERA	8.25
CRESPOLINA PORCINI	8.25	Asparagus spears, roasted peppers, leeks, petits pois and penne in a tomato and cream sauce	
Rolled crepes filled with mushrooms and ricotta, cooked with parmesan and mushrooms in a cream sauce			

# PIZZA

Freshly baked in our traditional stone oven

MARGHERITA Fresh basil, mozzarella, tomato	5.95	NAPOLETANA Tuna, anchovies, marinated olives, capers, mozzarella, tomato	7.75
FUNGHI Mushrooms, mozzarella, tomato	6.50	TRE GUSTI Pepperoni sausage, seasoned chicken, bacon, fresh rosemary, mozzarella, tomato	7.95
QUATTRO FORMAGGI Gorgonzola, goats' cheese, parmesan, mozzarella, tomato	6.95	FIORENTINA Spinach, free-range egg, parmesan, marinated olives, mozzarella, tomato	7.50
PROSCIUTTO E FUNGHI Prosciutto ham, mushrooms, marinated olives, fresh rosemary, mozzarella, tomato	7.50	GORGONZOLA Gorgonzola cheese, leeks, roasted peppers, marinated olives, mozzarella, tomato	7.50
POLLO E CHORIZO Chorizo sausage, seasoned chicken, red chilli, mozzarella, tomato	7.95	CARNE MISTA Spicy beef, red onion, red chilli, mozzarella, tomato	7.75
VESUVIO Double pepperoni sausage, red chilli, mozzarella, tomato	7.95	TROPICANA Pineapple, prosciutto ham, mushrooms, mozzarella, tomato	7.50
BIANCA Goats' cheese, asparagus spears, semi-dried tomatoes, mozzarella, tomato	7.75	QUATTRO STAGIONI Pepperoni sausage, seasoned chicken, artichoke, mushrooms, capers, marinated olives, mozzarella, tomato	8.50
POLPETTINE Baby meatballs, caramelised balsamic onions, roasted peppers, mozzarella, tomato	7.95		

# CALZONE

Folded pizzas freshly baked in our traditional stone oven, served with pomodoro sauce and side salad

IL CARLTONI Pepperoni sausage, seasoned chicken, smoked diced bacon, roasted peppers, pomodoro sauce and our blend of cheese	8.50	CARNE PICCANTE Seasoned chicken, meatballs, mushrooms and crushed chillies with bolognese sauce and our blend of cheese	8.50
CLARISSA Roasted peppers, artichoke hearts, goats' cheese, red pesto and our blend of cheese	8.50	DI MARE Oak roasted salmon, crayfish tails, broccoli, pomodoro sauce and our blend of cheese	8.95

# SPECIALITA

POLLO SICILIANA Chargrilled butterflied chicken breast, smoked bacon rashers and beef tomato slices, baked in the oven with melted cheese and served with house fries or gratinated potatoes	8.95	POLLO GORGONZOLA Chargrilled butterflied chicken breast in a gorgonzola and cream sauce with mushrooms and leeks served with your choice of house fries or gratinated potatoes	8.95
POLLO AI FUNGHI Chargrilled butterflied chicken breast covered with mushrooms and baby spinach, pan-roasted in garlic and served with house fries or gratinated potatoes	8.95	RED PESTO & MOZZARELLA BURGER 100% prime beef burger with red pesto, mozzarella cheese and mayonnaise in a ciabatta bun served with house fries	8.95
INVOLTINI DI GRANCHIO Crab cakes with pomodoro sauce and baby spinach served with your choice of house fries or mixed salad	8.95		

# INSALATE

POLLO E SPINACI Chargrilled chicken breast, mushrooms, avocado, cucumber, beef tomato and croutons on a bed of spinach leaves	8.25	CHICKEN CAESAR Chargrilled chicken breast, cos lettuce, parmesan, croutons with original Caesar dressing	7.95
ARROSTO Roasted peppers, caramelised balsamic onions, artichoke hearts, goats' cheese, cucumber, beef tomato, marinated olives and mixed leaves	7.95	WITHOUT CHICKEN	5.95
SALMONE E AVOCADO Oak-roasted fillet of salmon, avocado, cucumber, semi-dried and beef tomatoes with mixed leaves tossed in a lime and dill dressing	8.25	NICOISE Tuna, anchovies, free-range egg, cucumber, beef tomato, marinated olives, capers, croutons and mixed leaves	7.95
		CHICKEN, BACON & AVOCADO Chargrilled chicken breast and smoked diced bacon with avocado, cucumber, beef tomato, croutons and mixed leaves tossed in a honey mustard dressing	8.25

# SIDE ORDERS

GRATINATED POTATOES	2.95	CAESAR SALAD	2.95
HOUSE FRIES	2.75	TOMATO AND RED ONION SALAD	2.95
MIXED SALAD	2.95		

# WINES

	250ml glass	37.5cl half bottle	75cl bottle		250ml glass	75cl bottle
HOUSE WINE	4.30	6.30	11.95			
RED				WHITE		
VALPOLICELLA CLASSICO DOC A fruity, medium-bottled wine			13.95	FRASCATI SUPERIORE DOC A medium dry white wine		12.95
MERLOT IGT Medium-bodied, well-balanced, fruity wine	4.75		13.95	PINOT GRIGIO IGT A crisp, dry white wine	4.75	13.95
CABERNET SAUVIGNON IGT A rich, smooth, full-bodied wine			13.95	GRECANICO IGT A fruity fresh wine from Sicily		13.50
CHIANTI FLASK DOCG Italy's most famous wine in a traditional wicker flask			15.95	CHARDONNAY IGT A fresh aromatic wine		14.50
MORELLINO DI SCANSANO DOC Full-bodied, rich and powerful new wine from Tuscany			17.95	LUGANA DOC Well balanced and very fruity wine from the Lake Garda region		16.95
ROSE				CHAMPAGNE		
ROSASPINA IGT A popular rosé wine from the Marche	4.45		13.25	LANSON		30.00
PINOT GRIGIO BLUSH IGT A refreshing and fruity rosé			14.50			

# SPIRITS & LIQUEURS

WHISKY	25ml	2.30	GRAPPA	"	2.80
GIN	"	2.30	SAMBUCA	"	2.80
VODKA	"	2.30	JACK DANIELS	"	2.80
AMARETTO	"	2.30	BAILEYS	50ml	3.50
TIA MARIA	"	2.30	CAMPARI	"	3.50
BRANDY	"	2.80	MIXERS		.80

# BEER

<b>BIRRA MORETTI</b>	33cl Bottle	2.95
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# SOFT DRINKS

	1.95	MINERAL WATER	50CL	1.90
	1.95	APPLE JUICE		2.30
	1.95	FRESHLY SQUEEZED ORANGE JUICE		2.30
	1.95	TOMATO JUICE		1.80

# COFFEE

ESPRESSO	1.60	FRESH GROUND COFFEE	1.60
DOUBLE ESPRESSO	1.90	SELECTION OF TEAS	1.50
CAPPUCCINO	1.85	HOT CHOCOLATE	1.75
CAFFE LATTE	1.85		

Please discuss any dietary requirements with the manager.

PREZZO

hopes you have enjoyed your meal.

If you have any suggestions please write to Jonathan Kaye at Johnston House, 8 Johnston Road, Woodford Green, Essex, IG8 0XA  
www.prezzopl.co.uk