



Prezzo

STARTERS

Woodfired ethereal puffy bread	14
Prezzo style marinated olives	9
Arancini balls, mushroom, truffle	7ea
Cured cherry tomatoes, basil, oregano	11
Woodfired roast marinated red peppers	11
Mix sautéed mushrooms	9
Woodfired melon, smoked spiced paprika, manuka	11
Coppa salami	19
Prosciutto 24mo	19
Burrata, basil, black lava salt, mixed herb oil	26
Bruschetta gravlax	27
Octopus, capsicum, mille-feuille potato, chimichurri	27
Beef carpaccio, horseradish sauce, radicchio, parmesan	27

WOOD OVEN PIZZA

Schiacciata all aglio pizza base SA garlic EVOO	16
Margherita, San Marzano, fior di latte, basil, EVOO	29
Salame, san marzano, fior di latte, sopressa salami	32
5formaggi, fior di latte, gorgonzola, padano, provolone, swiss	36
Capricciosa, san marzano fior di latte, ham, mushroom, artichokes, roasted red pepper, olives, fresh basil	36
Vulcano, san marzano, fior di latte, mushroom, olives, artichokes, fresh basil, spicy oil	33
Prezzo, san marzano, fior di latte, prosciutto, shaved parmesan, rocket, basil	36
Vegetariana, San Marzano, fior di latte, roasted pepper, onion, eggplant, zucchini, olives, mushroom	36
Diavolo, san marzano, fior di latte, hot sopressa salami, roasted red pepper, fresh basil, spicy oil	34
Gamberi, fior di latte, garlic prawns, zucchini, tomatoes, parsley	38
Meat lover, san marzano fior di latte sopressa salami, ham, mushroom, olives	36

All our pastas are fresh and made daily in-house. Gluten free available.

*All ingredients are locally sourced or imported from Italy.
Please let us know if you have any allergies or dietary requirements.*

SALADS

Goat cheese, mix leaf, beetroot, pumpkin, pine nuts, glaze balsamic	26
Chicken, avocado, saffron dressing	34

PASTA & RISOTTO

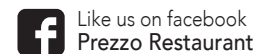
Campanelle, eggplant purée, basil, grana padano, pine nuts	33
Ravioloni, burrata, pecorino, truffle, shallots, burnt butter, sage	38
Tagliatelle, spencer gulf prawns, green peas, pear, dill	42
Pappardelle, 8 hours slow cooked lamb shoulder ragout	39
Tagliolini nero, shark bay blue swimmer crab meat spencer gulf prawns, cherry tomatoes, zucchini, lobster sauce hint of chili & garlic, garnished with crunchy spring onion	44
Tonnarelli, cacio e pepe, shiitake	38
Risotto, spencer gulf prawns, asparagus	42
Risotto, free range chicken, wild mushroom	38

MAIN COURSES

Wood oven 8 hours slow cooked lamb shank, mashed potato	39
Woodfired black angus eye fillet steak, bordelaise jus	59
Woodfired free range chicken cacciatore, capers, olives	38
Woodfired atlantic salmon, zesty green peppercorn jus	44
Market fresh sa flathead fillet, lemon, capers	49

SIDES

Mixed/green salad	all at 12
Rocket, parmesan, tomatoes	
Rosemary chat potatoes	
Mash potato	
Hand cut chips	
Sautéed green beans	
Zucchini fritti	



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