



Prezzo

Starters

Schiacciata all' aglio Wood-fired pizza base topped with EVOO & fresh garlic	\$18
Schiacciata trio Wood-fired pizza base, bocconcini cheese, seasonal fresh tomatoes & pesto	\$26

Antipasti / Entrée

Arancini (GF available) Carnaroli rice, mushroom & truffle crumbed arancini balls Served with chef's secret sauce (3 balls)	\$19
Antipasto misto A selection of Italian cured meats & Italian cheeses served with our speciality woodfired bread	\$27 per two \$43 per four or more
Carpaccio di Prezzo Peppery thin slices of eye fillet with sweet and sour radicchio, freeze salad, shaved grana padano & drizzled with horse radish sauce	\$28
Calamari Lightly battered local squid & thin slices of zucchini served with chef's tartar sauce	\$27
Caprese di burrata Grilled bread, imported organic Italian cow milk burrata cheese, cured tomatoes, fresh basil & drizzled with mixed herb oil	\$27

Fresh Pasta (Prezzo made in-house daily)

Tortelli Tortelli filled with pumpkin & goat cheese, butter sage sauce & toasted pine nuts	\$36
Spaghetti Cherry tomato sauce, eggplant, zucchini, ricota & fresh basil	\$33
Tagliatelle Truffle Truffle paste in a creamy grana padano, oyster mushroom & semi-sun-dried tomatoes	\$39
Pappardelle ragu 8 hrs slow-cooked lamb-shoulder ragout	\$39
Tagliolini nero Shark Bay blue swimmer crab meat, Spencer Gulf prawns, cherry tomatoes & zucchini, cooked in lobster sauce with a hint of chili & garlic and garnished with crunchy spring onion	\$44
Spaghetti marinara Spencer Gulf prawns, Goolwa pipis, salmon, barramundi, squid cooked in white-wine sauce with a hint of chilli & garlic	\$42

Risotto

Risotto ai gamberi Carnaroli Rice, Spencer Gulf prawns & asparagus with a hint of chilli & garlic	\$42
Risotto con pollo Carnaroli Rice, free-range chicken, button & oyster mushrooms	\$36

Carne / Pesce

Stinco classico 8 hours slow cooked Lamb shank served with mashed potato and daily veg	\$39
Bisteca Certified black angus grass fed & hormone free eye fillet steak, served with snow pea, oyster mushroom, celeriac purée & port jus	\$61
Pollo Free-range crispy pan-fried chicken breast and thigh, baby shallots, button mushroom, cavolo nero & chicken jus	\$36
Salmone Wood-fired market fresh Atlantic Salmon, zesty green peppercorn sauce, asparagus and lightly-battered artichoke	\$44
Barramundi Wood-fired market fresh barramundi fillet served with caponata vegetables, touch of salmoriglio dressing	\$44
Prezzo Plate Selection of market fresh seafood and fish with accompanying sides	\$120 for two

Salads

Goat Cheese salad Mix leaf salad, beetroot, roasted pumpkin, pearl barley & pumpkin seeds, dressed with glazed balsamic vinegar	\$22
--	------

Side Orders

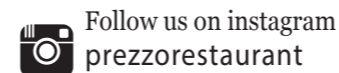
Mix salad Mix leaf salad, with cucumber, cherry tomatoes & red onion	\$18
Rocket salad Rocket salad, cherry tomatoes & shaved grana padano	\$18
Chips Made-in-house hand cut chips	\$12
Rosemary roasted chat potatoes	\$12
Sautéed green beans Anchovies, chilli & garlic	\$12
Sautéed spinach	\$18
Sautéed cavolo nero	\$12

Wood Fired Pizza

Margherita San Marzano tomato, fior di latte, basil & extra virgin olive oil	\$29
Capricciosa San Marzano tomato, fior di latte, ham, mushroom, artichokes, roasted red pepper olives & fresh basil	\$35
Salame San Marzano tomato, fior di latte & mild soppressa salami	\$32
Vulcano San Marzano tomato, fior di latte, mushroom, olives, artichokes, fresh basil & spicy oil	\$33
Prezzo San Marzano tomato, fior di latte, fresh basil, parma-prosciutto, shaved parmesan & rocket salad	\$36
Vegetariana San Marzano tomato, fior di latte, roasted red pepper, onion, eggplant, zucchini, olives & mushroom	\$36
5 formaggi Fior di latte, gorgonzola, grana padano, provolone, swiss cheese & fresh basil	\$36
Gamberi Fior di latte, garlic SA king prawns, zucchini, cherry tomatoes & fresh parsley	\$38
Diavola San Marzano tomato, fior di latte, hot soppressa salami, roasted red pepper, fresh basil & spicy oil	\$33
Meat lover San Marzano tomato, fior di latte, soppressa salami, ham, mushroom and olives	\$36
Pizza bianca Fior di latte, fresh imported buffalo ricotta cheese, shaved parmesan, swiss browns, fresh basil & extra virgin olive oil	\$31
Hawaii San Marzano tomato, fior di latte, ham & pineapple	\$32
Parmigiana San Marzano tomato, fior di late, deep-fried eggplant & parmesan cheese	\$31

(VEGAN CHEESE OPTION AVAILABLE)

ASK US ABOUT OUR GLUTEN FREE OPTIONS



Visit our website @

www.prezzo.com.au