VEGETARIAN & VEGAN

Club PREZZO

STARTERS

ENJOY BOTH NIBBLES FOR 6.00

OLIVES VG GF
House mix of green and black olives

WARM FOCACCIA BREAD VG
Toasted focaccia bread served with olive oil and balsamic vinegar

GARLIC BREAD V GF*
Hand stretched pizza dough baked with plenty of garlic and parsley
- **Mozzarella**
- **Balsamic onions & mozzarella**
- **Balsamic onions & mozzarella sharing portion**

TOMATO BRUSCHETTA V GF*
Crisp toasted ciabatta topped with cherry tomatoes, red onion, balsamic glaze & basil pesto
Add Prosciutto +1.50

HUMMUS & FLATBREAD VG
Smooth and rich hummus, finished with freshly chopped parsley and served with warm flatbread

NEW **STUFFED MUSHROOMS** V
Stuffed with mozzarella, mascarpone, sweet roasted peppers, wilted spinach and panko crumb, served with a rocket salad

TOMATO & BURRATA SALAD V GF
A whole creamy Burrata, served with cherry tomatoes and our basil pesto

PIZZA

MARGHERITA V GF*
Rich tomato sauce, topped with creamy mozzarella and fresh, fragrant basil

VEGAN MARGHERITA VG GF*
Rich tomato sauce, topped with vegan cheese and fresh, fragrant basil

VEGAN PEPPERONI VG GF*
Rich tomato sauce, vegan cheese and a generous covering of vegan pepperoni
Double vegan pepperoni

THE VEGGIE ONE V GF*
A medley of roasted red peppers, mushrooms, spinach and red onion, layered with creamy mozzarella on a rich tomato base

VEGAN LOVERS VG
Vegan pepperoni, vegan chicken, vegan cheese with a rich tomato sauce
A MUST-TRY

VERY VEGGIE CALZONE V
Earthy, butter roasted mushrooms, spinach and sun-dried tomatoes with mascarpone

ADD TOPPINGS

Rocket, Red Chilli, Spinach +0.50
Olives, Roasted Peppers, Roasted Mushrooms +1.50
Mozzarella, Vegan Cheese, Vegan 'Pepperoni', Vegan 'Chicken' +3.00

DIP YOUR CRUST

3 dips for the price of 2

Calabrese ketchup VG GF Calabrese mayo V GF
Pestonnaise V GF Truffle mayo V GF
Garlic mayo V GF Garlic butter V
Chilli & Garlic Mayo V GF ***Chef's Favourite***

PASTA

ARRABBIATA VG GF*
Rigatoni pasta in our sweet and spicy pomodoro sauce with a generous helping of garlic and red chilli
Add Burrata +3.00, Vegan 'Chicken' +3.00 or both +5.00

PLANT-BASED SPAGHETTI BOLOGNESE VG GF*
Spaghetti topped with meat-free Bolognese in a rich tomato sauce

MUSHROOM & GARLIC V
Rigatoni pasta in creamy roasted garlic and wild mushrooms with vegan chicken and parsley

WILD MUSHROOM RAVIOLI V
Wild mushroom ravioli with spinach in a creamy mushroom sauce, topped with toasted pine nuts

FROM OUR OVEN

Topped with cheese, baked in our pizza oven, for a crispy, bubbly finish

NEW **GOAT'S CHEESE AL FORNO** V GF*
Rigatoni pasta in creamy goats cheese baked with pomodoro, roasted red pepper, red onion, spinach and mozzarella. Topped with basil pesto

ARRABBIATA AL FORNO V GF*
Rigatoni pasta in our sweet and spicy pomodoro sauce with garlic and red chilli, with a generous layer of mozzarella
Add Burrata +3.00, Vegan 'Chicken' +3.00 or both +5.00

BURGER & SALAD

VEGETARIAN BURGER V
Hearty Quorn burger with cheddar, rocket and chilli jam mayonnaise

GOAT'S CHEESE & ROASTED PEPPERS SALAD V GF
Creamy goat cheese, roasted peppers, cucumber, mixed leaves dressed in balsamic glaze, finished with toasted pine nuts
Add Vegan 'Chicken' +3.00

SIDES

HOUSE FRIES V
CHILLI GARLIC CHEESE FRIES V
TRUFFLE FRIES V
GARLIC BREAD STICKS V
WARM FOCACCIA BREAD VG
BABY CAESAR SALAD V GF
TENDERSTEM BROCCOLI V
with Italian cheese and parsley
MIXED LEAF SALAD VG GF
GARLIC ROASTED POTATOES V

MEAT-FREE MONDAYS

50% OFF FOOD

AVAILABLE ON VEGAN & VEGETARIAN DISHES

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GLUTEN FREE

FREE FROM WEDNESDAYS
DOWNLOAD CLUB PREZZO
50% OFF FOOD
AVAILABLE FROM OUR GLUTEN FREE MENU

STARTERS

OLIVES VG
House mix of green and black olives

GARLIC BREAD V
Gluten free base, with plenty of garlic and parsley
- **Mozzarella**
- **Balsamic onions & mozzarella**
- **Balsamic onions & mozzarella sharing portion**

TOMATO BRUSCHETTA V
Gluten free base, topped with cherry tomatoes, red onion, balsalmic glaze & basil pesto
Add Prosciutto +1.50

TOMATO & BURRATA SALAD V
A whole creamy Burrata, served with cherry tomatoes and our basil pesto

PIZZA

All pizzas below are made with a gluten free base. They are adapted versions of our classic recipes

MARGHERITA V VG*
Rich tomato sauce, topped with creamy mozzarella and fresh, fragrant basil

PEPPERONI VG*
Rich tomato sauce, mozzarella and a generous covering of pepperoni
Double pepperoni

HAM & MUSHROOM
Ham, butter-roasted mushrooms, mozzarella and rich tomato sauce

CHICKEN & ROASTED PEPPERS
Herby marinated chicken breast, roasted peppers, balsamic onions, mozzarella and rich tomato sauce, finished with a drizzle of honey
Double chicken +3.00

THE VEGGIE ONE V
A medley of roasted red peppers, mushrooms, spinach and red onion, layered with creamy mozzarella on a rich tomato base

THE SPICY ONE
Spicy Nduja, pepperoni, rich tomato sauce and mozzarella, finished with red chillies and drizzled with honey
CHEF'S CHOICE

TUSCAN BBQ CHICKEN
Rich tomato sauce base topped with mozzarella, tender chicken, pork sausage crumb, red onion, finished with a drizzle of honey for a perfect sweet and smoky balance
Double chicken +3.00

MEAT LOVERS
Prezzo three meat special, pepperoni, chicken, smoked pancetta, mozzarella and rich tomato sauce
A MUST-TRY

GARLIC KING PRAWN & PESTO
Juicy king prawns with a garlic and parsley blend, topped with mozzarella, finished with fragrant pesto and fresh rocket

SIDES

BABY CAESAR SALAD V
MIXED LEAF SALAD VG

PASTA

All pastas below are made with gluten free fusilli. They are adapted versions of our classic recipes.

CARBONARA
Fusilli pasta in a creamy sauce with pancetta, crispy prosciutto and Italian cheese
Add chicken +3.00
ITALIAN CLASSIC

ARRABBIATA VG
Fusilli pasta in our sweet and spicy pomodoro sauce with a generous helping of garlic and red chilli
Add Burrata +3.00, chicken +3.00 or both +5.00

BOLOGNESE
Fusilli topped with a rich beef and pork ragù bolognese sauce, a traditional Italian classic

PLANT-BASED BOLOGNESE VG
Fusilli topped with meat-free Bolognese in a rich tomato sauce

MARRY ME CHICKEN
Roast chicken in a rich, spicy cheesy sauce of garlic, fresh chilli and cherry tomatoes, tossed with fusilli. Swap for king prawns +1.50

CHICKEN, MUSHROOM & GARLIC
Fusilli pasta in creamy roasted garlic and wild mushrooms with chicken and parsley

KING PRAWNS
Fusilli pasta with juicy king prawns in a sweet tomato sauce, with onion, spinach and lots of red chilli
WE ADORE

CREAMY KING PRAWN & SALMON
Fusilli in a creamy, garlic and white wine sauce with juicy king prawns, smoked salmon and spinach, finished with rocket

FROM OUR OVEN

All Al fornos below are made with gluten free fusilli. They are adapted versions of our classic recipes.

NEW **GOAT'S CHEESE AL FORNO** V
Fusilli pasta in creamy goats cheese baked with pomodoro, roasted red pepper, red onion, spinach and mozzarella. Topped with basil pesto

ARRABBIATA AL FORNO V
Fusilli pasta in our sweet and spicy pomodoro sauce with garlic and red chilli, with a generous layer of mozzarella
Add Burrata +3.00, chicken +3.00 or both +5.00

CHICKEN CARBONARA AL FORNO
Fusilli pasta in a creamy sauce with chicken, pancetta and crispy prosciutto. Finished with a generous layer of melted Mozzarella and Italian cheese

SALADS

GOAT'S CHEESE & ROASTED PEPPERS V
Creamy goat cheese, roasted peppers, cucumber, mixed leaves dressed in balsamic glaze, finished with toasted pine nuts
Add chicken +3.00

CHICKEN, BACON & AVOCADO
Crispy prosciutto, chicken, mixed leaves, cucumber and avocado in a sweet honey mustard dressing
OUR NEW FAVOURITE

Allergies & Nutrition

Adults need around 2000 Kcals a day. Please inform us of any specific dietary requirements, including allergies and intolerances, before ordering. Our menu descriptors do not include all ingredients or allergens. V * Vegetarian option available upon request VG* Vegan option available upon request – these dishes are made with vegetarian and vegan ingredients, however there is a risk of cross contamination with products of animal origin, please refer to the allergy menu for further information. GF * Gluten free option available upon request. Our processes for making gluten free dishes have been accredited by Coeliac UK. Our suppliers and kitchens handle numerous food and drinks containing allergens. Whilst we have strict controls in our kitchens, please be aware that all our food is prepared and cooked in the same kitchen. However, processes are in place to ensure that meals on this menu are gluten free. Gluten free describes foods that contain gluten at a level of no more than 20 parts per million (ppm) . Our meat and fish dishes may contain small bones. Olives may contain stones.

SCAN FOR ALLERGY INFO

11.26