

CHRISTMAS EVE MENU

2 COURSES FROM 24.95 3 COURSES FROM 29.95

STARTERS

GARLIC BREAD WITH MOZZARELLA ve gf*

Hand-stretched pizza dough baked with plenty of garlic and parsley topped with mozzarella

TOMATO BRUSCHETTA ve gf*

Crisp toasted ciabatta topped with cherry tomatoes, red onion, balsamic glaze & basil pesto. Add Burrata +3.00

HUMMUS & FLATBREAD ve

Smooth and rich hummus, finished with freshly chopped parsley and served with warm flatbread

OVEN-BAKED CREAMY MUSHROOMS ve

Roasted mushrooms baked in a rich and creamy cacio e pepe cheesy sauce, bubbling hot from the oven, served with toasted focaccia bread

GARLIC BREAD WITH TUSCAN SAUSAGE, BRIE & SAGE

Sausage stuffing & brie garlic bread finshed with cranberry ketchup and crispy sage

HOT HONEY GLAZED GIANT MOZZARELLA STICKS ve

Hot melting cheese in golden breadcrumbs with marinara sauce & basil pesto

CALAMARI

Crispy calamari served with our tangy pestonnaise dip
Go large +3.50

SOMETHING FOR THE TABLE? ADD A SHARING STARTER FOR £9.75

SHARING BRIE, MOZZARELLA & CRANBERRY DOUGH BITES ve

Brie, mozzarella & balsamic onion dough bites served with cranberry ketchup

MAINS

GO GRANDE!

UPGRADE ANY PIZZA TO A LARGE FOR JUST 3.00 EXTRA

CHRISTMAS CARBONARA

Spaghetti in a creamy sauce with roast turkey, sausage stuffing and garnished with pigs in blankets and crispy sage stuffing
Add chicken +3.00

A Festive Special

SPAGHETTI CARBONARA gf*

Spaghetti in a creamy sauce with pancetta, crispy prosciutto and Italian cheese
Add chicken +3.00
Make it oven-baked with chicken & lots of cheese +4.00

SPAGHETTI BOLOGNESE gf*

Spaghetti topped with succulent beef ragu Bolognese sauce, a true Italian classic

PLANT-BASED SPAGHETTI BOLOGNESE ve gf*

Spaghetti topped with meat-free Bolognese in a rich tomato sauce

SPAGHETTI WITH KING PRAWNS gf*

Juicy king prawns in a sweet tomato sauce with a generous helping of garlic and red chilli

CRAB & LOBSTER RAVIOLI (+3.00)

Handmade ravioli filled with crab and lobster, served in a velvety rich lobster bisque with prawns and cherry tomatoes. Finished with a handful of peppery rocket

CHRISTMAS CALZONE

Turkey, mozzarella, brie, crispy stuffing & pigs in blankets with cranberry ketchup. Served with a side salad

Chef's Festive Favourite

ARRABBIATA ve gf*

Rigatoni 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

LASAGNE

Tender braised beef in a rich ragu, layered with pasta sheets, Béchamel, cheddar and creamy mozzarella

SPINACH & RICOTTA CANNELLONI ve

Pasta tubes, filled with creamed spinach and ricotta in a rich tomato and Béchamel sauce

MEAT LOVERS PIZZA ve* gf*

Prezzo three meat special, pepperoni, chicken, smoked pancetta, mozzarella and rich tomato sauce

THE VEGGIE ONE PIZZA ve gf*

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

GARLIC PRAWN AND PESTO PIZZA gf*

Juicy king prawns with a garlic and parsley blend, topped with mozzarella, finished with fragrant pesto and fresh rocket

CHRISTMAS PIZZA

Turkey, brie, crispy stuffing, pigs in blankets on a rich tomato base and topped with cranberry ketchup & crispy sage

Guest's Festive Favourite

MARGHERITA PIZZA ve ve* gf*

Rich tomato sauce, topped with creamy mozzarella and fresh, fragrant basil

CRISPY CHICKEN CAESAR SALAD

Golden and crispy chicken and prosciutto tossed with crunchy baby gem lettuce dressed in a rich creamy Caesar dressing, grated Italian cheese and croutons

CHICKEN MILANESE (+3.00)

A lightly breaded chicken breast, fried until golden and crispy, with grilled lemon, finished with Italian cheese

SERVED WITH YOUR CHOICE OF: SPAGHETTI POMODORO OR HOUSE FRIES WITH ROCKET AND A CALABRESE DIP

TUSCAN BEEF & MASH (+3.00)

Slow-braised featherblade of beef in a rich gravy, served with creamy mashed potatoes and tenderstem broccoli

THE SPICY ONE PIZZA gf*

Spicy 'nduja, pepperoni, rich tomato sauce and mozzarella, finished with red chillies and drizzled with honey

SIDES

ADD ANY TWO FOR 8.00

HOUSE FRIES ve CHILLI GARLIC CHEESE FRIES ve TRUFFLE FRIES ve GARLIC BREAD STICKS ve
WARM FOCACCIA BREAD ve BABY CAESAR SALAD ve gf TENDERSTEM BROCCOLI ve MIXED LEAF SALAD ve gf
GARLIC ROASTED POTATOES ve HONEY GLAZED PIGS IN BLANKETS gf
ROASTED SPROUTS, PANCETTA & PARMESAN gf

DESSERTS

HOT CHOCOLATE FUDGE CAKE ve gf

Rich warm chocolate fudge cake, topped with salted caramel and chocolate sauce and a crumbled Cadbury Flake.
Served with a scoop of vanilla ice cream

STICKY TOFFEE PUDDING ve

Luxurious sponge in warm caramel butterscotch sauce served with a scoop of vanilla ice cream

LOTUS BISCOFF CHEESECAKE ve

Our twist on the classic banoffee pie. Light cheesecake, topped with a Biscoff biscuit crumb, served with fresh banana and drizzled with chocolate sauce

CINNAMON SWIRL CHEESECAKE ve

Caramelised digestive base, cinnamon cream cheese frosting, light vanilla sponge served with cherry compote & chocolate sauce

TIRAMISU ve

A classic Italian tiramisu made of ladyfinger biscuits soaked in coffee, layered with rich mascarpone cream and dusted with cocoa

TRIPLE COOKED NUTELLA DOUGHNUT BALLS ve

A stack of hot and fresh house sugar glazed doughnuts served with a Nutella dip

Allergies & Nutrition

Please inform us of any specific dietary requirements before ordering. If you have an allergy, intolerance or want to learn more about our nutritional values, please scan the QR code or ask a team member. 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. ve
* Vegetarian option available upon request ve* 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.





Let's Celebrate!

PREZZO
— ITALIAN —