

TWO FOR ONE
COCKTAILS
From 8pm

VALENTINE'S MENU

2 COURSES FROM 24.00 3 COURSES FROM 28.50

STARTERS

GARLIC BREAD WITH MOZZARELLA v GF*

Hand-stretched pizza dough baked with plenty of garlic and parsley topped with mozzarella - 475kcal

TOMATO BRUSCHETTA v GF*

Hand-stretched pizza dough, brushed with garlic and parsley, topped with tomatoes, sweet white balsamic vinaigrette and a drizzle of Prezzo pesto - 450kcal **add Burrata +3.00**

CALAMARI

Crispy calamari served with our tangy pestonaisse dip - 645kcal

PANCETTA MAC & CHEESE BITES

Italian pancetta croquettes with mac and cheese, finished with grated Italian cheese and served with a Calabrese ketchup dip - 640kcal

OVEN-BAKED KING PRAWNS

Oven-baked spicy king prawns in chilli butter, served with toasted focaccia bread and garnished with parsley and chives - 445kcal

TOMATO & BURRATA SALAD v GF*

A whole creamy Burrata, served with vibrant tomatoes and our Prezzo pesto - 490kcal



MAINS

SPAGHETTI CARBONARA GF*

Spaghetti in a creamy sauce with pancetta, crispy prosciutto and Italian cheese - 1080kcal - **add chicken +110kcal +3.00**

Make it oven-baked with chicken & lots of cheese +4.00

SPAGHETTI BOLOGNESE VG* GF*

Spaghetti topped with succulent beef ragu Bolognese sauce, a true Italian classic - 700kcal

CHICKEN, MUSHROOM & GARLIC RIGATONI v* GF*

Rigatoni pasta in creamy roasted garlic and wild mushrooms with chicken and parsley - 910kcal

SPAGHETTI WITH KING PRAWNS GF*

Juicy king prawns in a sweet tomato sauce with a generous helping of garlic and red chilli - 645kcal

CRAB & LOBSTER RAVIOLI

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 and a drizzle of chive oil - 650kcal

PEA & GOAT'S CHEESE RAVIOLI v

Spinach ravioli, filled with sweet peas and creamy goat's cheese in a cacio e pepe sauce, with a drizzle of chive oil and pea shoots - 665kcal

SPINACH & RICOTTA CANNELLONI v

Fresh pasta tubes, filled with creamed spinach and ricotta in a rich tomato and Béchamel sauce - 695kcal

LASAGNE

Tender braised beef in a rich ragu, layered with pasta sheets, Béchamel, cheddar and creamy mozzarella - 640kcal

CHICKEN MILANESE (+2.00)

A lightly breaded chicken breast, fried until golden and crispy, with grilled lemon, finished with Italian cheese - 800kcal

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

TUSCAN BEEF & MASH (+3.00)

Tender, melt-in-your-mouth featherblade of beef, slow-braised in rich, peppery red wine sauce. Served with creamy mashed potatoes and spinach. Finished with Italian cheese - 750kcal

Valentine's Special

MEDITERRANEAN SEA BASS GF

Oven-baked sea bass on a bed of gnocchi (Italian dumpling) in a rich pomodoro sauce with olives, capers, garlic, chilli and parsley - 540kcal

THE SPICY PIZZA GF*

Spicy 'nduja, pepperoni, rich tomato sauce and mozzarella, finished with red chillies and drizzled with honey - 1215kcal

MEAT LOVERS PIZZA VG* GF*

Prezzo three meat special, spicy pepperoni, chicken, smoked pancetta, mozzarella and rich tomato sauce - 1430kcal

KING PRAWN & BURRATA PIZZA GF*

Calabrese sauce base, topped with prawns, creamy Burrata, mozzarella and a handful of peppery rocket - 1060kcal

GOAT'S CHEESE & PEPPERS PIZZA v GF*

Creamy goat's cheese, mixed peppers, sun-dried tomatoes and rich tomato sauce, finished with a drizzle of honey - 1180kcal

VERY MEATY CALZONE

Generously filled with spicy pepperoni, chicken, pancetta, mixed peppers, mozzarella and rich tomato sauce - 1465kcal

CHICKEN CAESAR SALAD

Chicken on a bed of radicchio and sweet baby gem dressed in a rich Caesar dressing and finished with Italian cheese. Served with freshly baked garlic bread - 755kcal



SIDES

ADD ANY TWO FROM 7.00

HOUSE FRIES v
TRUFFLE FRIES v

PANCETTA MAC & CHEESE BITES
WARM FOCACCIA BREAD VG

BABY CAESAR SALAD v GF
BABY CAPRESE SALAD v GF
MIXED SALAD VG GF

DESSERTS

CHOCOLATE FUDGE CAKE v GF

Rich chocolate fudge cake, topped with salted caramel and chocolate sauce and a crumbled Cadbury Flake - 565kcal

ADD A SCOOP OF GELATO OR CREAM FOR +1.50 Not available Gluten-free

STICKY TOFFEE PUDDING v

Luxurious rich sponge in warm caramel butterscotch sauce served with a scoop of vanilla Hackney Gelato - 790kcal

LOTUS BISCOFF CHEESECAKE VG

A twist on the classic banoffee pie. Light cheesecake, topped with a biscoff biscuit crumb, served with fresh banana and drizzled with chocolate sauce - 590kcal

HONEYCOMB SMASH CHEESECAKE v

Creamy vanilla cheesecake with crunchy honeycomb pieces, topped with crumbled chocolate. Served with cherries and chocolate sauce - 450kcal

TIRAMISU v

A classic Italian tiramisu made of ladyfinger biscuits soaked in coffee, layered with rich mascarpone cream and marsala wine, dusted with cocoa - 475kcal



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. Our menu descriptors do not include all ingredients or allergens. v Vegetarian v* Vegetarian option available upon request VG Vegan GF Gluten-free GF* Gluten-free option available upon request. Our processes for making gluten-free dishes have been accredited by Coeliac UK. Gluten-free describes foods that contain gluten at a level of no more than 20 parts per million (ppm). Please inform us of any specific dietary requirements, including allergies and intolerances, before ordering. Our suppliers and kitchens handle numerous food and drinks containing allergens. Whilst we make every effort to ensure that your food is suitable for you, unfortunately it is not possible for us to guarantee that our dishes will be 100% free from the allergen or contamination, and this includes whilst in transit from our restaurants. Our meat and fish dishes may contain small bones. Olives may contain stones.

Valentine's For Food Lovers



PREZZO