

Two or Three Courses

STARTERS

GARLIC BREAD WITH BALSAMIC ONIONS & MOZZARELLA  *

Hand stretched pizza dough baked with plenty of garlic and parsley

OVEN-BAKED KING PRAWNS

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

OVEN-BAKED CREAMY MUSHROOMS 

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

HOT HONEY GLAZED MOZZARELLA STICKS 

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

CALAMARI

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



MAINS

MEAT LOVERS PIZZA * *

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

TUSCAN BBQ CHICKEN PIZZA *

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

THE SPICY ONE PIZZA *

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

VERY MEATY CALZONE

Generously filled with pepperoni, chicken, pancetta, roasted peppers, mozzarella and rich tomato sauce. Served with a side salad

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

SPAGHETTI CARBONARA WITH CHICKEN *

Spaghetti in a creamy sauce with pancetta, crispy prosciutto and Italian cheese

SPINACH & RICOTTA CANNELLONI 

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

THE PREZZO BURGER & FRIES

Two beef patties, layered with spicy Calabrese ketchup, crispy prosciutto, cheddar, baby gem lettuce and mayonnaise

CHICKEN MILANESE (+2.00)

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 served with rocket and a Calabrese dip
Upgrade your fries to either chilli or truffle fries for +£1

ARRABBIATA AL FORNO  *

Rigatoni pasta in our sweet and spicy pomodoro sauce with garlic and red chilli, with a generous layer of mozzarella
Add burrata or chicken

CRAB & LOBSTER RAVIOLI (+2.00)

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

CREAMY KING PRAWN & SALMON PASTA *

Rigatoni in a creamy, garlic and white wine sauce with juicy king prawns, smoked salmon and spinach, finished with rocket

Most Loved by Guests

TUSCAN BEEF & MASH (+2.00)

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

SIDES

UPGRADE YOUR SIDES - ANY 2 FOR £8

HOUSE FRIES  **CHILLI GARLIC CHEESE FRIES**  **TRUFFLE FRIES**  **WARM FOCACCIA BREAD**  **BABY CAESAR SALAD**  
TENDERSTEM BROCCOLI  **GARLIC ROASTED POTATOES**  **GARLIC BREAD STICKS**  **MIXED LEAF SALAD**  

DESSERTS

HOT CHOCOLATE FUDGE CAKE  

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

LOTUS BISCOFF CHEESECAKE 

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

CARAMEL MACCHIATO SUNDAE  

Two scoops of vanilla ice cream with salted caramel sauce, whipped cream and Cadbury Flake with your choice of:
Single espresso or shot of Baileys (25ml) / Enjoy both for +2.00

TIRAMISU 

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

QUADRUPLE CHOCOLATE COOKIE DOUGH 

Oven-baked chocolate cookie dough with chunks of chocolate chips, served with a scoop of vanilla ice cream and chocolate sauce



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. * Vegetarian option available upon request * 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.
* 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.



2 or 3 Courses

VIRGIN EXPERIENCE DAYS