PREGO
ITALIAN BAR & KITCHEN

Nibbles

Salted Valencian almonds **5.5 (V/VG)**

Gordal olives **6 (V/VG)**

Marinated anchovies **6**

Bread and oil **7**

Sourdough garlic bread **7** – ***not available on Thursday lunchtimes***

Starters

Friggitelli peppers with Maldon salt and lemon **8 (V)**

Pumpkin, charred corn and mozzarella arancini with aioli and parmesan **(add an extra arancini for 5) 10.5 (V)**

Calamari fritti with aioli and lemon **11.5**

Somerset burrata with slow cooked courgettes, Tropea onions and pine nuts **12.5 (V)**

(add two slices of homemade focaccia for 1.5)

Cold roast Hereford sirloin tonnato with olive oil crackers and caper berries **10.5**

Seared Cornish scallops, burnt apple puree, pickled apple and roasted cauliflower **16.5**

Pastas

Lumaconi alla norma – roasted aubergine, roasted peppers, tomato, garlic, chilli, salted almonds and parmesan **(V) 18.5**

Bucatini carbonara – Cacklebean egg yolk, guanciale, black pepper and parmesan **19**

Seafood linguine with king prawns, clams, mussels, tomato, garlic and parsley **22**

Ox cheek and short rib and red wine ragu with San Marzano tomato, pappardelle and parmesan **22**

Dorset crab and chilli spaghetti with garlic, parsley and semi-dried tomatoes **23**

Sourdough pizzas – *not available Thursday lunchtimes*

Margherita pizza with fior di latte, San Marzano tomato, parmesan and basil **12.5 (V)**

Pepperoni pizza with fior di latte, San Marzano tomato, parmesan and basil **14**

Fig and gorgonzola picante pizza with truffle honey, San Marzano tomato, fior di latte and parmesan **15.5**

'Nduja pizza with artichokes, anchovies, San Marzano tomato and fior di latte **16**

Napoli salami pizza with Ventricina salami, caramelised peppers, San Marzano tomato, fior di latte and parmesan **16.5**

Aioli dip 1.5

Extra toppings -

Fresh chilli, artichokes, garlic mushrooms, caramelised peppers, olives, San Marzano tomato sauce **2**

Napoli salami, Ventricina salami, 'nduja, pepperoni, anchovy, fior di latte, gorgonzola picante **2.5** honey **1**

House fries with garlic butter and parmesan 6.5 **Italian greens with garlic butter 7**

Heritage tomato salad 7 **Radicchio and peach salad 7** **Two slices of homemade focaccia 1.5**

Please inform your server of any dietary requirements.
Discretionary 10% service charge will be added to all bills

@PREGOBRISTOL

Daily specials

Lasagne Genovese Fritti- fried spinach, ricotta and parmesan fonduta with pine nuts **20 (V)**

Roasted Creedy Carver chicken with heritage tomatoes, black olives, capers, oregano and fregula **26.5**

Whole plaice with bitter leaf and fennel salad and salsa verde **24**

Market fish with chickpeas, carrots, mussels, aioli and agretti **27**

Hereford fillet of beef with caramelised Tropea onion, house fries, Italian greens with a Vecchia Romagna and green peppercorn sauce **37**

Wine Recommendations

Orange

Cortese, Orange- utan, Bianco terre Siciliane, 2024, 12,5% (VE/ O/ Bio)
Orange peel, apricot, white pepper. Crisp with subtle tannin. Pair with seafood or chicken..
125ml 8.40 175ml 11.50 500ml 32.40 750ml 46.50

White

Verdeca, Produttori di Manduria, Alice, Puglia, 2024, 13%
Lemon zest, grapefruit, pear. Crisp and mineral, silky texture. Pair with calamari and crab pasta.
125ml 8.90 175ml 12.20 500ml 34.00 750ml 47.50

Langhe Arneis, Roberto Sarotto, Srej, Piemonte, 13%
White flowers, jasmine, fresh pear, tropical fruit. Mineral and lightly oaked. Pair with scallops, chicken and seafood.
***125ml* 9.60 175ml 12.93 500ml 35.70 750ml 50.00**

Red

Barolo, Massolino, Piemonte, 2020, 14% (O)
Red cherry, rose, violet. Full-bodied, elegant and well structured. Pair with beef, mushroom dishes and carbonara.
125ml 12.90 175ml 18.00 500ml 50.00 750ml 70.00

Nebbiolo, Reverdito, Piemonte, 2022, 14% (O)
Barolo's 'baby brother'. Red fruits, dried rose, pomegranate, liquorice, leather, tobacco. Robust tannins and good acidity.
125ml 8.75 175ml 11.95 500ml 35.00 750ml 48.00