Sunday Set Menu

PREGO
ITALIAN BAR & KITCHEN

Why don't you start with

Bloody Mary 10 Negroni Sbagliato 10

Bread and oil **7** Gordal olives **6 (V/VG)**

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

Marinated anchovies **6**

2 courses £24

3 courses £27

Primi

Fig, truffle honey and goat curd bruschetta (V)

Pumpkin, corn and mozzarella arancini with aioli and parmesan (V)

Fritto misto with aioli and lemon

Frigitelli peppers with Maldon salt (V)

Secondi

Rare roast Hereford sirloin and sticky Jacob's Ladder of beef with potato al forno, Yorkshire pudding, king carrots, celariac puree, Italian greens and Marsala jus ***(£3 supp.)***

Wild mushroom, Umbrian lentil and pumpkin crosta with potato al forno, king carrots, celariac puree, Italian greens, Barbera jus and Yorkshire pudding **(V)**

Middlewhite porchetta with potato al forno, burnt apple puree, Marsala jus, celariac puree, Italian greens and Yorkshire pudding

Whole Lemon Sole with bitter leaf and fennel salad, salsa verde ***(£3 supp.)***

Lumaconi alla norma - aubegine, roasted peeppers, tomato, garlic, chilli, salted almonds and parmesan

Ox cheek and short rib ragu with red win, San Marzano tomato, pappardelle and parmesan

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

Children's roast £13

Yorkshire pudding 2 Cauliflower and parmesan fonduta 6

Seasonal greens with garlic butter 7 House fries with garlic butter and parmesan 6.5

Radicchio and peach salad 6 Heritage tomato salad 7

Dolci

Dark chocolate mousse with honeycomb and raspberries ***(£2 supp.)***

One scoop of homemade gelato

Classic Italian tiramisu

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

Wine Recommendations

Orange

Cortese, Orange- utan, Bianco terre Siciliane, 2024, 12,5% (VE/ O/ Bio)

125ml 8.40 175ml 11.50 500ml 32.40 750ml 46.50

Orange peel, apricot, white pepper. Crisp with subtle tannin. Pair with seafood or chicken.

White

Verdeca, Produttori di Manduria, Alice, Puglia, 2024, 13%

125ml 8.90 175ml 12.20 500ml 34.00 750ml 47.50

Lemon zest, grapefruit, pear. Crisp and mineral, silky texture. Pair with calamari and crab pasta.

Langhe Arneis, Roberto Sarotto, Srej, Piemonte, 13%

125ml 9.60 175ml 12.93 500ml 35.70 750ml 50.00

White flowers, jasmine, fresh pear, tropical fruit. Mineral and lightly oaked. Pair with seafood linguine and chicken.

Red

Barolo, Massolino, Piemonte, 2020, 14% (O)

125ml 12.90 175ml 18.00 500ml 50.00 750ml 70.00

Red cherry, rose, violet. Full-bodied, elegant and well structured. Pair with beef and carbonara.

Nebbiolo, Reverdito, Piemonte, 2022, 14% (O)

125ml 8.75 175ml 11.95 500ml 35.00 750ml 48.00

Barolo's 'baby brother'. Red fruits, dried rose, pomegranate, liquorice, leather, tobacco. Robust tannins and good acidity.

Bin End Wines

White

Fiano, Castel Serranova Vallone Puglia, 2024, 12.5%

125ml 6.80 175ml 9.00 500ml 26.50 750ml 39.00

White flowers, tropical fruit, apricot, citrus. Intense and complex. Pair with seafood linguine or chicken.

Soave Classico 'Calvarino', Pieropan, Veneto, 2024, 12.5% (VE/O)

125ml 9.50 175ml 13.50 500ml 37.00 750ml 56.00

Lemon, yellow peach, jasmine, elderflower, lemon thyme. Balanced and elegant. Pair with crab pasta or norma.

Red

Biferno Riserva, Tor De Colle Molise, Campania, 2019, 13.5%
125ml 5.60 175ml 8.00 500ml 21.00 750ml 32.00

Aglianico and Montepulciano grapes. Cherry fruit, oak, spice. Velvety, well balanced. Pair with beef or pasta.

Barbera, Alasia, Piemonte, 13%

125ml 6.00 175ml 7.90 500ml 23.00 750ml 30.00

Raspberry, sour cherry, plum. Soft tannin and medium body. Pair with ragu or beef.