

PREGO!
CUCINA & BAR

HAPPY HOUR
MONDAY - SATURDAY
4:30PM- 7PM

HAPPY HOUR DRINK

Glass wine Red or White \$5

Sangria Red or White \$6

Sapporo beer bottle \$7

Kalik light \$4

Black berry mojito \$7

HAPPY HOUR TAPAS

Prego's Trio Platter \$15

Crispy chicken wing, fried calamari, croquette of the day

Traditional Basque Marinated olive \$3

Edamame peperoncino \$5

Jalapeno, garlic, Ev oil , parmigiano reggiano

Salsiccia Chile Dogs \$6

Crispy Italian pork sausage hot dogs with home made Chile, Jalapeno

Gambas al AJillo \$10

Garlic Jumbo shrimp with potatoes

Wagyu Beef with Foie Gras \$23

Grilled Wagyu beef topped pan- sautéed foie gras

WWW.MOLETOBENEPREGO.COM

TEL : 677- 6941

IMPORTANT

***Please inform your waiter of any allergies you may have.**

**Consuming raw or undercooked meats, seafood and eggs may increase your risk of food borne illness,
Especially if you have medical condition.**

PRICES NOT INCLUDED VAT 12% TAX

DINING IN WILL BE CHARGE 15% GRATUITY / PARTY 8PEOPLE AND MORE 20%

PREGO!
CUCINA & BAR

LUNCH SPECIAL

\$20

(not included 12% VAT TAX)

SERVED WITH STARTER, ENTREE AND DRINK

LUNCH INCLUDED DRINK BELOW

HOUSE RED WINE /WHITE WINE
LEMONADE /ICE TEA / ICED COFFEE
KALIK LIGHT /SODAS / BOTTLED WATER

DAILY STARTER

CHEF'S DAILY STATER

PLEASE CHOOSE YOUR ITEM

PIZZA or PANINI

PIZZA MARGHERITA/ PIZZA VEGETARIANO
PIZZA PROSCIUTTO-ARUGULA
CHICKEN PANINI /PROSCIUTTO-ARUGULA PANINI
AVOCADO TOAST/ SMOKED SALMON TOAST

PASTA or RISOTTO

CHICKEN ALFREDO/LASAGNA/ SPAGHETTI BOLOGNESE
SPAGHETTI PESTO SAUCE WITH SHRIMP
CHICKEN & MUSHROOM RISOTTO

MEAT or FISH

CHICKEN MILANESE
PAN-GRILLED SALMON ADD\$5
NEW YORK STEAK ADD\$6

TAKE OUT NOT INCLUDED DRINK

ANTIPASTI



ARANCINI \$8

3pc wild mushroom risotto ball with mozzarella cheese

TUNA TARETARE \$22

chopped avocado, garlic bread

STEAMED CLAM \$ 18

White wine, parsley and garlic bread

ROASTED BEETS \$13

goat ricotta cheese, white truffle honey, aged balsamic, green apple, walnuts

CAPRESE \$15

fresh Imported Buffalo mozzarella with tomatoes, fresh basil

BURATTA & TOMATO \$17

Buratta cheese, fruits tomato, mango and basil

CALAMARI RING FRITTI \$15

fresh cut zucchini, truffle hotter sauce

CRISPY CHICKEN WINGS \$13

pesto ranch dipping sauce

BRUSCHETTA

Italian baguette made in house daily

choose 3 for \$15

HOUSE- SMOKED SALMON

pesto cream cheese, caper, red onions

TUNA CRUDE

capers, red onions, fresh basil, avocado

BLT

mascarpone, peppered pancetta, arugula, tomato

FRESH MOZZARELLA

tomato, basil, cracked black pepper, balsamic glaze

WARM ARTICHOKE SPREAD

artichoke, roasted garlic, romano cheese

FUNGHI

mushroom, roasted garlic, fontina cheese, thyme, chive

PROSCIUTTO DI PARMA

gorgonzola cheese, arugula, tomato, balsamic glaze

GARLIC SHRIMP

pesto, garlic, fontana cheese

ZUPPA

VEGETABLE PUREE SOUP \$10

healthy, pureed mixed vegetables soup



SALADS

ARUGULA SALAD \$12

baby arugula, parmigiano- reggiano
extra virgin olive oil, lemon

CAESAR SALAD \$16

organic Lettuce, croutons, panchetta
parmigiano-reggiano, dressing

Add chicken \$6.95 Add shrimp 8.95

INSALATA DI TONTO SERED TUNA \$23

organic greens, sered tuna, olive, artichoke
green bean, red onion, avocado boiled egg
balsamic vinaigrette dressing

LA PASTA

POMODORO \$16 tomato, fresh basil

ALLA CARBONARA \$18
pancetta, organic egg-yolk, pecorino romano & black pepper

CON PESTO GENOVESE \$25
shrimp, scallops, salmon, clam, squid, fresh pesto

ALLE VONGOLE \$25
asari clam, Italian parsley, butter

**JUMBO SHRIMP WITH CREAMY SAUCE
\$23**
shrimp, lemon, mushroom, tomato, creamy sauce

BOLOGNESE \$22
home made short rib ragu, fresh basil

ARRABBIATA \$20
spicy tomato sauce, olive, anchovies

PASTA CHOICE

Spaghetti/ Bucatini/ Penne
Rigatoni/ Lingine/ Sardinian cavatelli

Gluten free penne
Gluten free spaghetti
Add \$3

WILD MUSHROOM RAVIOLI \$18
truffle creamy sauce

BAKED LOBSTER RIGATONI \$23
creamy sauce, mushrooms, triple cheese

WILD MUSHROOM RABIOLI \$23
Home made 100% Semolina ravioli with seasonal
wild mushrooms, ricotta cheese, artichoke

CLASSIC LASAGNA \$20



RISOTTO

RISOTTO FUNGHI \$26
risotto with wild mushrooms & porcini

SEAFOOD RISOTTO \$33
lobster, calamari, clams, salmon, shrimp tomato base

KIDS PLATE \$13

FOR UNDER REAL 12 YEARS OLD (no take out)

chicken-mozzarella, spaghetti meat ball, fries, steamed broccoli & gelato

SALMON SLIDERS \$23

*PANKO CRUSTED LIGHTLY FRIED SALMON FILLET, HOME MADE TARE TAR SAUCE,
ONION, LETTUCE, PICKLES, GOAT CHEESE*

WAGYU BEEF SLIDERS \$23

*HAND CHOPPED WAGYU BEEF PATE, ONION, LETTUCE, TOMATOES, TRUFFLES PEPPER
SAUCE FRENCH FRIES*

SECONDI PIATTI

GRILLED ORA KING SALMON \$33
cured salmon roe, Sardinian cavatelli, mayon lemon cream sauce

SALSICCIA \$26
crispy Italian pork sausage, spinach, potato Gnocchi with Gorgonzola sauce

LAMB CHOPS \$33
succulent rack of lamb broiled to perfection, grilled Vegetables

NEW YORK STRIP STEAK \$38
with classic mashed potatoes

ROSSINI \$42
Wagyu Hanger steak with seared Foie Gras, potatoes

SIDE

*French Fries \$ 6 / Grilled vegetables \$ 8 / Mashed potatoes \$8
Small salad \$6 / Garlic spinach \$10*



LA PIZZA

PREGO!
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PIZZA FROM OUR WOOD BURNING OVEN.
OUR HOUSE-MADE DOUGH IS FERMENTED A MINIMUM OF 48 HOURS.

Ed Cappella '11

LA PIZZA

GLUTEN FREE PREFERRED PIZZA AVAILABLE

PIZZA MARINARA \$13

tomato sauce, basil, olive oil, garlic, fresh oregano (NO CHEESE)

MARGHERITA \$19

bufala mozzarella tomato sauce, basil, extra v olive oil

PIZZA PEPE \$22

mozzarella, tomato sauce, olive, Neapolitan spicy pepperoni, caramelized onion

MARGHERITA & PARMA \$23

proscitutto di parma 24 month, arugula, parmigiano-reggiano

BOSCO \$22

seasonal mushrooms with porcini, truffle oil, provolone, mozzarella

VEGETARIANA \$20

roasted seasonal vegetables, wild mushroom, olive, arugula
extra virgin olive oil, aged parmigiano-reggiano

PIZZA AI QUATTRO FORMAGGI \$26

mozzarella, provolone, gorgonzola, parmigiano reggiano
with white truffle infused honey

SARDENAIRA \$20

tomato, capers, olives, anchovies & garlic

CAPRICCIOSA \$22

mozzarella, tomatoes, artichoke, mushrooms, olive, basil, arugula

PIZZA DIABLO \$23

herb crusted grilled spicy chicken. mozzarella, mix green, avocado

NAPOLI \$26

meat lover pizza! proscitutto di parma 24 month, Italian sausage, Neapolitan pepperoni

OH! AMARFI \$25

margherita & parma topped tomato, fresh buffalo mozzarella

SALMONE \$23

house-made smoked salmon, red onion, capers, gorgonzola, arugula, tomato

BLUE GROTTO \$28

lobster, jumbo shrimp, calamari, scallop, clams, pesto with white pizza

CALZONE \$20

chicken or pepperoni or vegetables

folded pizza stuffed Neapolitan spicy salami, or chicken, ricotta, basil, mozzarella