



ITALIAN AND MORE



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**

www.moltobeneprego.com

TEL 242-677-6941

PRIX FIXE-LUNCH

\$18

(not included 12% VAT TAX)

first course

DAILY STARTER

main course

PLEASE CHOOSE YOUR ITEM

PIZZA or PANINI

PIZZA MARGHERITA/ PIZZA VEGETARIANO
PIZZA PROSCIUTTO-ARUGULA
CHICKEN PANINI /PROSCIUTTO-ARUGULA PANINI

PASTA or RISOTTO

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

MEAT OR FISH

CHICKEN MILANESE
PAN-GRILLED SALMON \$6
NEW YORK STEAK \$7

GLASS OF WINE / JUICE/SODA

ESPRESSO COFFEE or TEA

ANTIPASTI



ROASTED BEETS \$13

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

MOZZARELLA CAPRESE \$15

fresh Imported Buffalo mozzarella with tomatoes, fresh 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

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, ricotta cheese, thyme, chive

PROSCIUTTO DI PARMA

gorgonzola cheese, arugula, tomato, balsamic glaze

GARLIC SHRIMP

pesto, garlic, fontana cheese

WELCOME TO PREGO!



SALADS

CAESAR SALAD \$16

organic Lettuce, croutons, anchovy
parmigiana-reggiano

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 \$23

asari clam, Italian parsley, butter

JUMBO SHRIMP WITH CREAMY SAUCE \$23

shrimp, lemon, mushroom, tomato, creamy sauce

BOLOGNESE \$22

home made meat sauce, 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

KIDS PLATE \$13

FOR UNDER REAL 12YEARS OLD (no take out)
chicken-mozzarella, spaghetti meat ball, fries, steamed broccoli & gelato

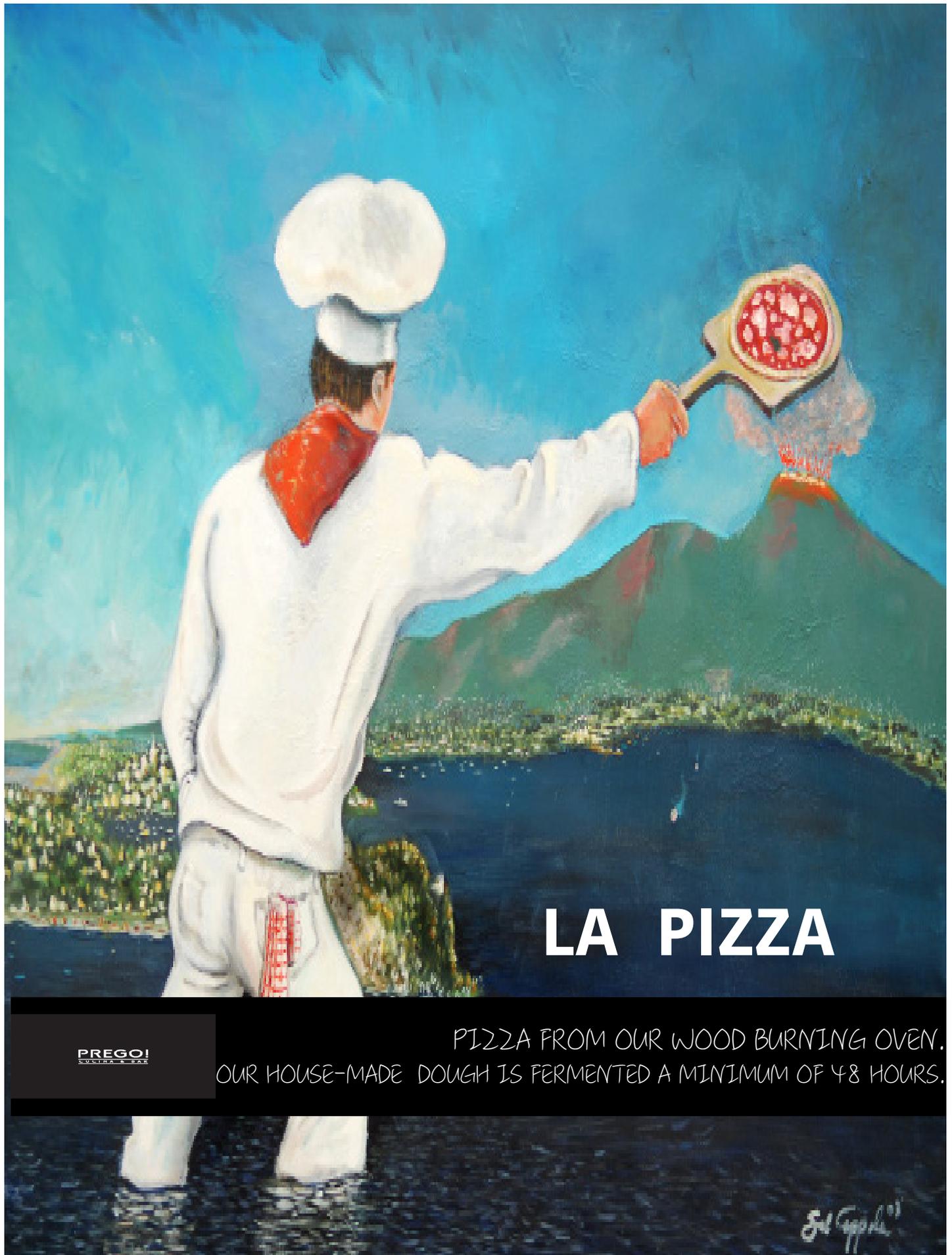
ENTREE

GRILLED ORA KING SALMON \$33
cured salmon roe, mayor lemon sauce

LAMB CHOPS \$30
succulent rack of lamb broiled to perfection

NEW YORK STRIP STEAK \$38
arugula, radicchio, fresh diced tomato in a lemon, extra virgin olive oil
balsamic vinegar dressing

WAGYU BISTECCA \$42
wagyu beef hanger steak, French fries, truffle butter



LA PIZZA

PREGO!
CUCINA & BAR

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 with white pizza

CALZONE \$20

chicken or pepperoni or vegetables

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