

STARTERS

- MARINATED OLIVES (VG)**3.75
WITH CHILLI AND GARLIC
- GARLIC MUSHROOMS (VG)**7.00
BAKED IN A TOMATO AND GARLIC SAUCE, SERVED WITH GLUTEN FREE BREAD
- ASPARAGI AL PROSCIUTTO**..... 8.50
ASPARAGUS WRAPPED IN HAM, BAKED IN A TOMATO AND MOZZARELLA SAUCE, TOPPED WITH FRESH PARMA HAM AND PARMESAN CHEESE SERVED WITH GLUTEN FREE BREAD
- FUNGHI BLU (V)**7.50
GARLIC MUSHROOMS BAKED IN A CREAMY BLUE CHEESE SAUCE SERVED WITH GLUTEN FREE BREAD
- GARLIC BREAD (V)**..... 4.50
WARMED GLUTEN FREE CIABATTA WITH GARLIC BUTTER
- GARLIC BREAD WITH CHEESE (V)**..... 5.00
WARMED GLUTEN FREE CIABATTA WITH GARLIC BUTTER AND MOZZARELLA

GLUTEN FREE MENU

SHARERS

- MEAT ANTIPASTI**.....**FOR ONE 8.25 / SHARE 16.00**
CURED MEATS SERVED WITH MARINATED OLIVES, PARMESAN, SUN-DRIED TOMATOES, MIXED LEAVES AND BREAD
- VEGGIE ANTIPASTI (V)****FOR ONE 8.25 / SHARE 16.00**
ROASTED PEPPERS, OLIVES, GRILLED ARTICHOKE, SUN-DRIED TOMATOES AND BALSAMIC ONIONS WITH BABY MOZZARELLA AND BREAD
- CHEESY GARLIC BREAD TO SHARE (V)****11.00**
A HAND STRETCHED GLUTEN FREE PIZZA BASE, BAKED WITH MOZZARELLA CHEESE, FINISHED WITH MELTING GARLIC BUTTER AND GRATED GRANA PADANO CHEESE

SIDES

- POTATO FRIES**..... 4.95
- PARMESAN POTATO FRIES**.....5.75
- SWEET POTATO FRIES**..... 6.00
- MIXED LEAF SALAD**4.75
- ROCKET AND PARMESAN SALAD** 4.95
- TOMATO AND ONION SALAD**.....4.75
- GARLIC GREEN BEANS**4.75



neighbourhood
italian

SALADS

AVAILABLE IN STARTER AND MAIN COURSE SIZES

- PREGO CHICKEN SALAD** 7.50 / 13.00
CHICKEN, AVOCADO, PARMESAN CHEESE AND SUN-DRIED TOMATOES WITH MIXED LEAVES AND A CREAMY DRESSING
- CAPONATA (V)**..... 7.50 / 13.00
GOATS CHEESE, AVOCADO, RED ONIONS, PEPPADEWS AND OLIVES WITH MIXED LEAVES AND A CREAMY DRESSING
- ALBA (VG)** 7.50 / 13.00
ARTICHOKE HEARTS, PEPPERS, SPICY OLIVES, BALSAMIC ONIONS AND SUN-DRIED TOMATOES, MIXED LEAVES AND A VINAIGRETTE DRESSING
- CAPRESE (V) (N)** 7.50 / 13.00
BEEF TOMATOES, BABY MOZZARELLA, ROCKET LEAVES, BLACK OLIVES, SUN-DRIED TOMATOES AND BASIL PESTO
- HONEY MUSTARD CHICKEN** 7.50 / 13.00
CHICKEN, CRISPY PARMA HAM, AVOCADO, CUCUMBER, CHERRY TOMATOES AND RED ONION ON MIXED LEAVES WITH A HONEY AND MUSTARD DRESSING

PREGO SPECIALITIES

- POLLO BLU**..... 17.85
A CHICKEN BREAST COOKED IN A BLUE CHEESE AND CARAMELISED ONION SAUCE SERVED WITH OVEN ROASTED POTATOES AND CREAMY SPINACH
- PREGO HERBY CHICKEN**16.75
AN ITALIAN HERB AND GARLIC MARINATED CHICKEN BREAST WITH POTATO FRIES AND MIXED SALAD
- FILLET OF SEA BASS (N)**..... 17.85
IN A PAPRIKA CRUST, SERVED WITH BOULANGERE POTATOES, CHERRY TOMATOES AND GREEN BEANS COOKED IN BASIL PESTO
- POLLO PEPPERONATA**.....17.75
A CHICKEN BREAST COOKED IN A SPICY TOMATO SAUCE WITH MIXED PEPPERS, RED ONIONS AND OVEN ROASTED NEW POTATOES
- POLLO PARMA** 17.85
A CHICKEN BREAST COOKED IN A CREAMY WHOLEGRAIN MUSTARD AND WHITE WINE SAUCE, TOPPED WITH PARMA HAM, WITH ROASTED NEW POTATOES AND GREEN BEANS
- POLLO FUNGHI**17.75
A CHICKEN BREAST COOKED IN A CREAMY MUSHROOM SAUCE WITH SAUTÉED MUSHROOMS AND ROASTED NEW POTATOES
- THE PREGO BURGER** 16.50
A BEEF BURGER, WITH ROCKET AND BEEF TOMATO IN A TOASTED GLUTEN FREE BUN, SERVED WITH POTATO FRIES AND A SIDE OF SALAD. WITH A CHOICE OF TOPPING:
• MOZZARELLA & PARMA HAM
• GOATS CHEESE & CARAMELISED ONIONS
- FILLET OF SALMON**..... 17.95
COOKED IN A CREAMY WHITE WINE AND DILL SAUCE, WITH ROASTED NEW POTATOES, GREEN BEANS AND ASPARAGUS
- FRIITTATA (V OPTIONS)** 11.00
A FLUFFY OVEN BAKED OMELETTE, SERVED WITH A SIDE OF SALAD AND YOUR CHOICE OF FILLINGS (YOU CAN CHOOSE FROM ANY OF THE PIZZA TOPPING WE HAVE ON THE MENU) WE SUGGEST SMOKED SALMON AND SPINACH OR PEPPERONI AND MOZZARELLA

RISOTTO

- CHORIZO AND PEPPER**.....14.00
CHORIZO, PEPPERONI AND MIXED PEPPERS IN A TOMATO RISOTTO
- CHICKEN AND PANCETTA**14.00
CHICKEN, PANCETTA AND SAUTÉED MUSHROOMS, IN A CREAMY RISOTTO, TOPPED WITH PARMESAN
- SEAFOOD**14.50
PRAWNS AND MUSSELS WITH CAPERS, GARLIC AND OLIVES, IN A CREAMY RISOTTO
- MUSHROOMS AND BLUE (V)**.....14.25
ASPARAGUS, SAUTÉED MUSHROOMS AND RED ONIONS WITH BLUE CHEESE, IN A CREAMY RISOTTO
- SALMON AND ASPARAGUS**.....14.50
SMOKED SALMON AND ASPARAGUS, IN A CREAMY RISOTTO
- VEGETALE (V)**14.00
MIXED PEPPERS, SPINACH, RED ONIONS AND GARLIC, WITH GRANA PADANO CHEESE, IN A CREAMY RISOTTO

LUNCH MENU

AVAILABLE EVERY DAY 12PM – 3PM*

*EXCLUDING CHRISTMAS EVE, NEW YEAR'S EVE,
MOTHER'S DAY & FATHER'S DAY

2 COURSES FOR £15

(A MAIN COURSE WITH A STARTER OR SIDE OR DESSERT)

STARTERS 4

GARLIC MUSHROOMS (V) (VG) (GF)

BAKED IN A RICH TOMATO AND GARLIC SAUCE

MEAT PLATE (GF OPTION)

MIXED CURED MEATS, MARINATED OLIVES AND LETTUCE WITH BREAD

TOMATO SALAD (V) (GF)

CHERRY, SUN-DRIED AND BEEF TOMATOES, RED ONIONS AND BABY MOZZARELLA

MAIN COURSE 11

CAPRINO SALAD (V) (GF)

GOATS CHEESE, BALSAMIC ONIONS, OLIVES, TOMATOES, LETTUCE, CREAMY DRESSING

POLLO SALAD (GF)

CHICKEN, AVOCADO, RED ONIONS, PARMESAN, LETTUCE, CREAMY DRESSING

PENNE ARRABBIATA (VG) (GF OPTION)

A SPICY TOMATO, MIXED PEPPERS AND GARLIC SAUCE

PIZZA (V VG & GF OPTIONS)

CHOOSE ANY FROM OUR 'CLASSIC PIZZAS' RANGE

SIDES 4

POTATO FRIES.....

ROCKET AND PARMESAN SALAD

DESSERTS 4

CHOCOLATE BROWNIE

ICE CREAM SELECTION (V).....

TWO SCOOPS

KEY: V = VEGETARIAN | VG = VEGAN | N = CONTAINS NUTS

CLASSIC PIZZAS

OUR PIZZAS ARE CREATED ON 11" GLUTEN FREE PIZZA BASES TOPPED WITH MOZZARELLA AND TOMATO SAUCE,
UNLESS OTHERWISE DESCRIBED. (EXTRA TOPPING ARE £1 PER TOPPING)

MARGHERITA (V) 10.00 THE ORIGINAL – MOZZARELLA CHEESE WITH TOMATO SAUCE	NAPOLETANA 12.00 OLIVES, ANCHOVIES, CAPERS, RED ONIONS AND GARLIC
PEPPERONI 11.00 WITH PLENTY OF OUR GREAT PEPPERONI SAUSAGE	BIANCO13.15 A SEASONED CREAM SAUCE BASE, BAKED WITH CHICKEN, SLICED MUSHROOMS AND MOZZARELLA CHEESE
MUSHROOM (V) 11.00 WITH SLICED MUSHROOMS AND GARLIC	PARMENSE 13.00 ASPARAGUS SPEARS AND AN EGG, TOPPED AFTER COOKING WITH FRESH PARMA HAM AND PARMESAN
DIRUCOLA (V)13.25 A MARGHERITA COOKED WITH GARLIC TOPPED WITH FRESH ROCKET, AVOCADO, SUN-DRIED TOMATOES AND PARMESAN	FORMAGGIO (V)12.50 CHEESY QUARTERS OF MOZZARELLA, BLUE CHEESE, GRANA PADANO AND GOATS CHEESE
ROMANA 12.00 WITH SLICED HAM, MUSHROOMS AND GARLIC	CACCIATORE13.25 ON THE MENU FOR OVER 19 YEARS... AN ALL-TIME FAVOURITE! WITH HAM, SALAMI, CHICKEN, JALAPENOS AND AN EGG
DIABOLO13.25 BUCKINGHAM'S FAVOURITE PIZZA! GOATS CHEESE, CHICKEN, PEPPADEWS, RED ONIONS, GARLIC AND TABASCO	GIARDINO (VG) 12.00 ASPARAGUS, SPINACH, RED ONIONS, GARLIC AND PEPPADEWS WITH VEGAN CHEESE
FIorentina (V) 12.75 SPINACH, OLIVES, GARLIC AND AN EGG, FINISHED WITH GRANA PADANO CHEESE	FOUR SEASONS 12.00 FOUR DIFFERENT TASTES – QUARTERS OF PEPPERONI, MUSHROOMS, MOZZARELLA AND MIXED PEPPERS WITH OLIVES
ETNA13.25 PEPPERONI, NDUJA SPICY PORK, SALAMI, RED ONIONS & GARLIC	

PASTA

PENNE BOLOGNESE12.50 WITH OUR HOMEMADE BEEF BOLOGNESE SAUCE	PENNE GAMBERONI 14.50 PRAWNS, COURGETTES, GARLIC AND CHILLI FLAKES IN A CREAMY SAUCE
PENNE RUSTICI 14.00 CHORIZO, CHICKEN, MIXED PEPPERS AND RED ONIONS IN A TOMATO AND GARLIC SAUCE	FOUR CHEESE PENNE (V) 13.00 PARMESAN, PROVOLA, GORGONZOLA AND MOZZARELLA CHEESES COOKED IN A BECHAMEL STYLE SAUCE AND FINISHED WITH CHOPPED TOMATO, RED ONION AND SUN-DRIED TOMATOES
PENNE CARBONARA 12.85 PANCETTA AND MUSHROOMS IN A CREAMY SAUCE, WITH PARMESAN	PENNE MARINARA15.25 PRAWNS, MUSSELS, OLIVES AND CAPERS IN A SPICY TOMATO AND GARLIC SAUCE
PENNE ARRABBIATA (VG)12.50 SPICY TOMATO AND GARLIC SAUCE WITH MIXED PEPPERS AND CHERRY TOMATOES	PENNE VEGAN 'MEATBALLS' (VG)14.75 PLANT BASED 'MEATBALLS' COOKED WITH MIXED PEPPERS, RED ONIONS AND COURGETTE IN A TOMATO AND GARLIC SAUCE SERVED WITH PENNE PASTA
PENNE SALMONE 14.50 SMOKED SALMON, ASPARAGUS AND DILL IN A CREAMY WHITE WINE SAUCE	

SPECIALITY PIZZAS

PICCANTE14.00 PEPPERONI, JALAPENOS, CHILLI MARINATED OLIVES, MOZZARELLA AND GARLIC WITH A SPICY TOMATO AND PEPPERS SAUCE
MILANO14.50 CHORIZO, PEPPERONI, CHICKEN, SALAMI, HAM, MIXED PEPPERS AND MOZZARELLA WITH TOMATO SAUCE
VOLPE14.25 THE OWNER'S SPECIAL – GOATS CHEESE, CHICKEN, PEPPERONI WITH TOMATO AND GARLIC SAUCE, TOPPED AFTER COOKING WITH ROCKET AND CAMELISED ONIONS
MARINARA14.50 PRAWNS, MUSSELS, ANCHOVIES, OLIVES, CAPERS AND RED ONIONS, TOMATO, GARLIC AND MOZZARELLA
PROVOLA (V)14.25 CREAMY BASED PIZZA WITH SPINACH, GRILLED ARTICHOKE, RED ONIONS, PROVOLA AND PARMESAN CHEESE.

DESSERTS

MANGO & PASSION FRUIT CHEESECAKE 8.00 A PURE PATISSERIE DESSERT, MANGO CHEESECAKE, PASSIONFRUIT JELLY, WHITE CHOCOLATE MOUSSE SERVED WITH WHITE CHOCOLATE ICE CREAM
CHOCOLATE BROWNIE 6.50 SERVED WARM WITH SALTED CARAMEL ICE CREAM
AFFOGATO 4.95 SALTED CARAMEL ICE CREAM, SERVED WITH AN ESPRESSO TO POUR OVER (ADD A SHOT OF BAILEYS FOR £3.00)
SUMMER AFFOGATO 7.95 TWO SCOOPS OF LEMON SORBET SERVED WITH A SHOT OF PROSECCO AND A SHOT OF ITALICUS LIQUEUR FOR YOU TO POUR OVER TO MAKE A DELICIOUSLY REFRESHING ITALIAN DESSERT
ICE CREAM BOWL CHOOSE FROM VANILLA, CHOCOLATE, STRAWBERRY, SALTED CARAMEL, COFFEE, WHITE CHOCOLATE, COCONUT, MINT CHOC CHIP OR LEMON SORBET
ONE SCOOP2.75
TWO SCOOPS 4.50
THREE SCOOPS5.75