

STARTERS

MARINATED OLIVES (VG)	3.75
WITH CHILLI AND GARLIC	
DOUGH BALLS (V)	4.00
WITH A GARLIC BUTTER DIP	
GARLIC BREAD (V)	4.50
WITH GARLIC BUTTER	
GARLIC BREAD WITH CHEESE (V)	5.00
WITH GARLIC BUTTER AND MOZZARELLA	
MOZZARELLA STICKS (V)	6.50
BREADED STICKS OF MOZZARELLA FRIED AND SERVED WITH A BLUE CHEESE DIP	
ARANCINI (V)	7.50
RISOTTO BALLS FILLED WITH MOZZARELLA AND TOMATO, CRUMBED AND DEEP FRIED, SERVED ON SALAD, WITH A MILD PEPPER AND TOMATO DIP	
CARCIOFO (V)	7.50
A HOMEMADE BAKED DIP OF ARTICHOKE, SPINACH, GARLIC, MASCARPONE AND GRANA PADANO CHEESES (TRUST US, IT'S DELICIOUS!), SERVED WARM WITH BREAD	
GAMBERETTI	8.25
CRISPY PANKO BREADED KING PRAWNS, SERVED ON SALAD WITH A CHILLI AIOLI DIP AND PEPPADEWS	
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 BREAD	
FUNGHI BLU (V)	7.50
GARLIC MUSHROOMS BAKED IN A CREAMY BLUE CHEESE SAUCE SERVED WITH BREAD	
BRUSCHETTA PREGO (V) (N)	7.50
OUR FRESHLY BAKED GARLIC BREAD TOPPED WITH CHOPPED TOMATOES, RED ONIONS AND BASIL PESTO	
PREGO CHICKEN BITES	7.95
CHICKEN BREADED AND COOKED THEN COATED IN PARMESAN AND CHILLI. SERVED WITH A GARLIC BBQ SAUCE	
PREGO CALAMARI	7.95
BATTERED, DEEP FRIED SQUID SERVED ON SALAD, WITH A LEMON & PAPRIKA DIP	
GARLIC MUSHROOMS (VG)	7.00
BAKED IN A TOMATO AND GARLIC SAUCE, SERVED WITH BREAD	
POMODORO (V) (N)	7.95
BAKED BEEF TOMATO AND PROVOLA CHEESE WITH PESTO, RED ONION AND SUN-DRIED TOMATOES	

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 PIZZA BASE, BAKED WITH MOZZARELLA CHEESE, FINISHED WITH MELTING GARLIC BUTTER AND GRATED GRANA PADANO CHEESE	

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	

SIDES

POTATO FRIES	4.95
PARMESAN POTATO FRIES	5.75
SWEET POTATO FRIES	6.00
HALLOUMI FRIES (WITH A CHILLI AIOLI DIP)	7.50
MIXED LEAF SALAD	4.75
ROCKET AND PARMESAN SALAD	4.95
TOMATO AND ONION SALAD	4.75
GARLIC GREEN BEANS	4.75

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	

PREGO SPECIALITIES

POLLO BLU	17.85	POLLO PARMA	17.85
A CHICKEN BREAST COOKED IN A BLUE CHEESE AND CARAMELISED ONION SAUCE SERVED WITH POTATO GNOCCHI AND CREAMY SPINACH		A CHICKEN BREAST COOKED IN A CREAMY WHOLEGRAIN MUSTARD AND WHITE WINE SAUCE, TOPPED WITH PARMA HAM, WITH ROASTED NEW POTATOES AND GREEN BEANS	
PREGO HERBY CHICKEN	16.75	THE PREGO BURGER	16.50
AN ITALIAN HERB AND GARLIC MARINATED CHICKEN BREAST WITH POTATO FRIES AND MIXED SALAD		A BEEF BURGER, WITH ROCKET AND BEEF TOMATO IN A TOASTED BUN, SERVED WITH POTATO FRIES AND A SIDE OF SALAD. WITH A CHOICE OF TOPPINGS:	
GNOCCHI PREGO (V)	15.95	<ul style="list-style-type: none"> • MOZZARELLA & PARMA HAM • GOATS CHEESE & CARAMELISED ONIONS 	
POTATO GNOCCHI COOKED WITH GOATS CHEESE IN A TOMATO AND GARLIC SAUCE, TOPPED WITH FRESH ROCKET AND CARAMELISED ONIONS		FILLET OF SALMON	17.95
PREGO CHICKEN PARM	16.75	COOKED IN A CREAMY WHITE WINE AND DILL SAUCE, WITH ROASTED NEW POTATOES, GREEN BEANS AND ASPARAGUS	
BREADED CHICKEN BREAST, TOPPED WITH SPICY TOMATO SAUCE AND SMOKED PROVOLA CHEESE ON A BED OF FUSILLI PASTA IN A TOMATO AND ONION SAUCE		FRITTATA (V OPTIONS)	11.00
FILLET OF SEA BASS (N)	17.85	A FLUFFY OVEN BAKED OMELETTE, SERVED WITH A SIDE OF SALAD AND YOUR CHOICE OF FILLINGS (YOU CAN CHOOSE FROM ANY OF THE PIZZA TOPPINGS WE HAVE ON THE MENU) WE SUGGEST SMOKED SALMON AND SPINACH OR PEPPERONI AND MOZZARELLA	
IN A PAPRIKA CRUST, SERVED WITH BOULANGERE POTATOES, CHERRY TOMATOES AND GREEN BEANS COOKED IN BASIL PESTO		POLLO FUNGHI	17.75
POLLO PEPPERONATA	17.75	A CHICKEN BREAST COOKED IN A CREAMY MUSHROOM SAUCE WITH SAUTÉED MUSHROOMS AND ROASTED NEW POTATOES	
A CHICKEN BREAST COOKED IN A SPICY TOMATO SAUCE WITH MIXED PEPPERS, RED ONIONS AND OVEN ROASTED NEW POTATOES		ABRUZZO LAMB	18.50
MELANZANE (V)	12.95	CHILLI, HERB AND TOMATO MARINATED MINCED LAMB SKEWERS WITH POTATO GNOCCHI AND ROASTED PEPPERS	
A TRADITIONAL ITALIAN BAKED DISH, WITH LAYERS OF AUBERGINE, MOZZARELLA AND PARMESAN IN A TOMATO & GARLIC SAUCE, SERVED WITH BREAD AND A SIDE OF SALAD			



neighbourhood
italian

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 BREAD WITH CHEESE (v).....

BAKED WITH MOZZARELLA

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

BEEF CANNELONI.....

THE CLASSIC ITALIAN BEEF BOLOGNESE BAKED PASTA DISH WITH BREAD

MELANZANE (v).....

BAKED LAYERS OF AUBERGINE & CHEESE IN TOMATO AND GARLIC SAUCE WITH BREAD

CAPRINO SALAD (v) (gf).....

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

POLLO SALAD (gf).....

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

FUSILLI 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.....

VANILLA CHEESECAKE (v).....

CLASSIC PIZZAS

OUR PIZZAS ARE CREATED ON 11" HAND STRETCHED PIZZA BASES TOPPED WITH TOMATO AND MOZZARELLA (EXTRA TOPPINGS ARE £1 PER TOPPING)

MARGHERITA (v).....10.00

THE ORIGINAL – MOZZARELLA CHEESE WITH TOMATO SAUCE

PEPPERONI.....11.00

WITH PLENTY OF OUR GREAT PEPPERONI SAUSAGE

MUSHROOM (v)11.00

WITH SLICED MUSHROOMS AND GARLIC

DI RUCOLA (v) 13.25

A MARGHERITA COOKED WITH GARLIC TOPPED WITH FRESH ROCKET, AVOCADO, SUN-DRIED TOMATOES AND PARMESAN

ROMANA.....12.00

WITH SLICED HAM, MUSHROOMS AND GARLIC

DIABOLO 13.25

BUCKINGHAM'S FAVOURITE PIZZA! GOATS CHEESE, CHICKEN, PEPPADEWS, RED ONIONS, GARLIC AND TABASCO

FIORENTINA (v) 12.75

SPINACH, OLIVES, GARLIC AND AN EGG, FINISHED WITH GRANA PADANO CHEESE

ETNA 13.25

PEPPERONI, 'NDUJA SPICY PORK, SALAMI, RED ONIONS & GARLIC

NAPOLETANA12.00

OLIVES, ANCHOVIES, CAPERS, RED ONIONS AND GARLIC

BIANCO.....13.15

A SEASONED CREAM SAUCE BASE, BAKED WITH CHICKEN, SLICED MUSHROOMS AND MOZZARELLA CHEESE

PARMENSE.....13.00

ASPARAGUS SPEARS AND AN EGG, TOPPED AFTER COOKING WITH FRESH PARMA HAM AND PARMESAN

FORMAGGIO (v)12.50

CHEESY QUARTERS OF MOZZARELLA, BLUE CHEESE, GRANA PADANO AND GOATS CHEESE

CACCIATORE..... 13.25

ON THE MENU FOR OVER 19 YEARS... AN ALL-TIME FAVOURITE! WITH HAM, SALAMI, CHICKEN, JALAPENOS AND AN EGG

GIARDINO (vg).....12.00

ASPARAGUS, SPINACH, RED ONIONS, GARLIC AND PEPPADEWS WITH VEGAN CHEESE

FOUR SEASONS.....12.00

FOUR DIFFERENT TASTES – QUARTERS OF PEPPERONI, MUSHROOMS, MOZZARELLA AND MIXED PEPPERS WITH OLIVES

SPECIALITY PIZZAS

PICCANTE14.00

PEPPERONI, JALAPENOS, CHILLI MARINATED OLIVES, MOZZARELLA AND GARLIC WITH A SPICY TOMATO AND PEPPERS SAUCE

MILANO.....14.50

CHORIZO, PEPPERONI, CHICKEN, SALAMI, HAM, MIXED PEPPERS AND MOZZARELLA WITH TOMATO SAUCE

VOLPE 14.25

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.

CALZONE

A PIZZA BASE FILLED THEN FOLDED BEFORE BAKING, SERVED WITH A MIXED LEAF SIDE SALAD

ROSSO 13.95

CHICKEN, CHORIZO, RED ONIONS, PEPPADEWS AND MOZZARELLA IN TOMATO AND GARLIC SAUCE

CAPO13.95

PEPPERONI, CHICKEN, MIXED PEPPERS AND MOZZARELLA IN A BBQ STYLE SAUCE

SPINACI (v) (n) 13.50

SPINACH, GOATS CHEESE, BLACK OLIVES AND BASIL PESTO SAUCE

TOSCANO 13.50

HAM, SAUTÉED MUSHROOMS AND MOZZARELLA IN A TOMATO AND GARLIC SAUCE

DI CARNE14.50

BEEF MEATBALLS, PEPPERONI, 'NDUJA SPICY PORK, RED ONIONS AND MOZZARELLA IN TOMATO AND GARLIC SAUCE

VEGANO (vg).....14.50

MIXED PEPPERS, ONIONS, PEPPADEWS, SPINACH, VEGAN CHEESE AND BBQ SAUCE

PASTA

SPAGHETTI CARBONARA12.85

PANCETTA AND MUSHROOMS IN A CREAMY SAUCE, WITH PARMESAN

FUSILLI RUSTICI.....14.00

CHORIZO, CHICKEN, MIXED PEPPERS AND RED ONIONS IN A TOMATO AND GARLIC SAUCE

SPAGHETTI SALMONE14.50

SMOKED SALMON, ASPARAGUS AND DILL IN A CREAMY WHITE WINE SAUCE

RAVIOLI FUNGHI (v).....14.25

PASTA FILLED WITH PORCINI MUSHROOMS, IN A CREAMY MUSHROOM SAUCE, FINISHED WITH ROCKET LEAVES AND GRANA PADANO CHEESE

SPAGHETTI BOLOGNESE..... 12.50

WITH OUR HOMEMADE BEEF BOLOGNESE SAUCE

BEEF CANNELONI..... 13.50

THE CLASSIC ITALIAN BEEF BOLOGNESE BAKED DISH SERVED WITH BREAD AND A SIDE OF SALAD

SPAGHETTI GAMBERONI14.50

PRAWNS, COURGETTES, GARLIC AND CHILLI FLAKES IN A CREAMY SAUCE

FUSILLI ARRABBIATA (vg)..... 12.50

SPICY TOMATO AND GARLIC SAUCE WITH MIXED PEPPERS AND CHERRY TOMATOES

CARCIOFO CANNELONI (v) 13.25

TRADITIONAL ITALIAN PASTA FILLED WITH SPINACH, ARTICHOKE, GARLIC AND CREAM CHEESE, BAKED IN A TOMATO AND CHEESE SAUCE SERVED WITH BREAD AND SALAD

POLPETTE AL FORNO 15.75

A HEARTY COMFORTING DISH, HOMEMADE MEATBALLS, IN A TOMATO, MUSHROOM, ONION AND GARLIC SAUCE BAKED UNDER A LAYER OF MACARONI CHEESE WITH PARMESAN

FOUR CHEESE FUSILLI (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

SPAGHETTI MARINARA..... 15.25

PRAWNS, MUSSELS, OLIVES AND CAPERS IN A SPICY TOMATO AND GARLIC SAUCE

VEGAN 'MEATBALLS' (vg)..... 14.75

PLANT BASED 'MEATBALLS' COOKED WITH MIXED PEPPERS, RED ONIONS AND COURGETTE IN A TOMATO AND GARLIC SAUCE SERVED WITH SPAGHETTI

KEY: V = VEGETARIAN | VG = VEGAN | N = CONTAINS NUTS | GF = WE HAVE A SEPERATE GLUTEN FREE MENU