

ANTIPASTI STARTERS & SALADS

Insalata di cesare 380
Caesar salad, Italian pancetta, Scottish salmon
Insalata mediterranea 340
Mediterranean salad green leaves, artichoke, olives, mozzarella cheese
Carpaccio di manzo 390
Raw beef carpaccio, pine nuts, olive oil, rocket leaves, parmesan cheese
Prosciutto di Parma 420
Parma ham, melon
Salmone affumicato 390
Scottish smoked salmon, grilled artichoke, caper berries
Cozze e vongole all'arrabbiata 390
Mussels and clams in spicy tomato sauce, garlic- grissini
Caprese 320
Buffalo mozzarella with fresh tomatoes
Burrata 390
Fresh burrata cheese on marinated tomato
Antipasto 690
Assorted selections of Italian cold cuts, vegetables and cheeses

LE ZUPPE

SOUPS
Minestrone 260
Rustic minestrone with Cannellini beans
Crema di zucca 260
Pumpkin soup, roasted almond, extra virgin olive oil

PASTA FRESCA

HOME-MADE PASTAS

	(S / R)
Prego fettuccine alla Bolognese 290/340	
Prego's famous fettuccine Bolognese	
Prego lasagna alla Bolognese 290/340	
Prego's famous lasagna Bolognese	
Gnocchi al pesto gorgonzola 290/340	
Home-made potato gnocchi, basil pesto, fresh spinach, gorgonzola cheese	
Papardelle con sugo di agnello 320/370	
Hand- made pasta with lamb ragout	
La Parmigiana 270/320	
Baked eggplants in tomato sauce, basil	

LA PASTA

PASTAS

	(S / R)
Penne arrabbiata 290/340	
Penne with tomato sauce, garlic, chilli	
Spaghetti aglio & olio 290/340	
Spaghetti with garlic, olive oil, chili	
Spaghetti napoletana 290/340	
Spaghetti with tomato sauce, fresh basil	
Spaghetti carbonara 300/350	
Spaghetti with bacon, egg, parmesan cheese	
Spaghetti alle vongole 340/390	
Spaghetti with fresh clams, cherry tomatoes, white wine sauce	
Spaghetti amatriciana 320/370	
Spaghetti, spiced tomato sauce, smoked pork cheek	

CHEF'S RECOMMENDATION

GUESTS FAVORITES

VEGETARIAN DISH

****ALL PRICES ARE IN THAI BAHT AND EXCLUSIVE OF 10% SERVICE CHARGE AND APPLICABLE GOVERNMENT TAX**

HOT COFFEE

Espresso	140	140	-
Espresso Corretto with Grappa	260	260	300
Irish Coffee	260	260	300
Affogato with vanilla ice cream and Amaretto liqueur	290	290	320
Double Espresso	220	220	-
Black Coffee	150	150	160
Americano	160	160	180
Cappuccino	185	185	200
Caffe Latte	185	185	200
Mochaccino	185	185	200
Caramel Macchiato	185	185	200

ICED COFFEE

Americano	150	150	160
Caffe Latte	200	200	215
Mocha	200	200	215
Caramel Macchiato	200	200	215
Thai Iced Coffee	165	165	180

COFFEE-BASED FRAPPUCCINO

Mocha	185	185	200
Mocha Double Chocolate Chip	200	200	220
White Chocolate	200	200	220
Caramel Coffee	200	200	220
Vanilla Coffee	200	200	220

TEA AND CHOCOLATE

TWG Tea Selections (Hot or Iced)	165	165	180
Thai Iced Tea	165	165	180
Chocolate (Hot or Iced)	185	185	200

TO GO CUPS

House cup Small Medium

Espresso	140	140	-
Espresso Corretto with Grappa	260	260	300
Irish Coffee	260	260	300
Affogato with vanilla ice cream and Amaretto liqueur	290	290	320
Double Espresso	220	220	-
Black Coffee	150	150	160
Americano	160	160	180
Cappuccino	185	185	200
Caffe Latte	185	185	200
Mochaccino	185	185	200
Caramel Macchiato	185	185	200
Americano	150	150	160
Caffe Latte	200	200	215
Mocha	200	200	215
Caramel Macchiato	200	200	215
Thai Iced Coffee	165	165	180
Mocha	185	185	200
Mocha Double Chocolate Chip	200	200	220
White Chocolate	200	200	220
Caramel Coffee	200	200	220
Vanilla Coffee	200	200	220
TWG Tea Selections (Hot or Iced)	165	165	180
Thai Iced Tea	165	165	180
Chocolate (Hot or Iced)	185	185	200



PREGGO

BANGKOK



LE PIZZE

PIZZAS

	(S / R)		(S / R)
Margherita 	290/320	Prosciutto funghi	330/390
Tomato sauce, mozzarella, basil		Tomato sauce, mozzarella, cooked ham, sautéed mushroom	
Pugliese 	290/320	Prosciutto crudo e rucola	350/450
Tomato sauce, mozzarella, roasted onion, cherry tomatoes		Tomato sauce, mozzarella, Parma ham, parmesan, rocket leaves	
Romana	330/390	Gorgonzola e pere 	370/420
Tomato sauce, mozzarella, capers, anchovies, black olives		Tomato sauce, mozzarella, gorgonzola, pears	
Fruitti di mare	330/390	Salmone	370/420
Tomato sauce, mozzarella, seafood		Tomato sauce, mozzarella, smoked salmon, asparagus	
Pizza formaggi 	330/390	Napoletana	330/390
Tomato sauce, mozzarella, taleggio, scamorza, gorgonzola		Tomato sauce, mozzarella, anchovies	
Occhio di bue	300/350	Capricciosa	330/390
Tomato sauce, mozzarella, cooked ham, egg		Tomato sauce, mozzarella, ham, sautéed mushrooms, artichoke, black olives	
Diavola	330/390	Tropicale	330/390
Tomato sauce, mozzarella, spicy salami, fresh chili		Tomato sauce, mozzarella, pineapple, cooked ham, bell pepper	
Carbonara	330/390	Vegetariana 	300/350
White sauce, mozzarella, taleggio, egg, pancetta, parmesan		Tomato sauce, mozzarella, mixed vegetables	
Tonno	300/350	Calzone	300/350
Tomato sauce, mozzarella, tuna, onion		Folded pizza with tomato sauce, mozzarella, cooked ham, sautéed mushrooms	
Funghi	300/350		
Tomato sauce, mozzarella, sautéed mushroom			

PIADINE

Any Piadina	220
Piadina with peroni drought beer 300ml.	380
Piadina with a glass of prosecco	450
Parma ham, Taleggio cheese	
Buffalo mozzarella, fresh tomato, basil pesto	
Smoked speck, Scamorza cheese, rocked salad	
Cooked ham, mozzarella cheese, artichoke	
Salami, mozzarella cheese, sun dried tomatoes	
Taleggio cheese, mozzarella asparagus, truffle paste	
Mortadella, funghi	

 CHEF'S RECOMMENDATION

 GUESTS FAVORITES

 VEGETARIAN DISH

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SIGNATURE COCKTAIL

Prego Mojito	380
Bacardi, Captain Morgan Rum, fresh lime, coconut sugar, mint, wild ginger	
Aperol Spritz	380
The perfect aperitif with a refreshing combination of Prosecco and Aperol	
Sangria	380 Glass / 800 Carafe
Our heady blend of red wine, dark rum, fruit juices, fresh fruit pieces	

COCKTAIL FROM THE ALPS

The Hugo	380
Prosecco, elderflower syrup, sparkling water, mint leaves	

CLASSIC COCKTAILS

Pina Colada	350
Bacardi, Malibu, pineapple juice, fresh coconut cream	
Tequila Sunrise	350
Mexican Tequila, fresh orange juice, splash of grenadine	
Cosmopolitan	350
Smirnoff Vodka, triple sec, lime, cranberry juice	
Old Fashioned	350
Jim Beam Bourbon, Angostura bitters, brown sugar, orange	
Espresso Martini	350
Smirnoff Vodka, Kahlua, espresso, elderflower syrup	
Frozen Strawberry Margarita	350
Mexicana Tequila, Cointreau, strawberries, lemon juice, prik glua	
Frozen Raspberry Daiquiri	350
White rum, raspberries, triple sec, lemon juice	
Negroni	350
Tanqueray Gin, Campari, sweet Vermouth with a mist of orange oil	
Daiquiri	350
Chalong Bay Rum, fresh lime, coconut syrup, a touch of egg white	
Long Island Ice Tea	350
5 spirits, lemon juice, topped with coke	
Peach Bellini	350
Prosecco, white peach	
Amaretto Sour	350
Disarrono Amaretto, Jim Beam, lemon juice, a touch of egg white	

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Prego Bangkok



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APERITIFS & DIGESTIFS

Martini – Dry, Rosso & Bianco	180/220/180
Campari	220
Ricard	220
Pernod	230
Pimm's No1	230
Aperol	230
Averna	230
Jagermeister	220
Fernet Branca	280
Montenegro	230
Cynar	230
Amaretto di Saronno	230
Limoncello	230

Liqueurs

Taylor's Fine Tawny Port	230
Kahlua	220
Baileys	220
Cointreau	260
Malibu	230
Grand Marnier	280
Southern Comfort	230
Sambuca – Molinari	230

Cognac

Remy Martin VSOP	450
Martell VSOP	420
Hennessy VSOP	480
Hennessy XO	990

Whisky

John Jamson	240
Ballantine's 12 year	240
Johnnie Walker Red Label	240
Canadian Club	220
J&B Rare	240
Chivas Regal	260
The famous grouse	240

Premium Whisky

Johnnie Walker Black Label	260
Johnnie Walker Gold Label	420
Singleton	350

Bourbon

Jack Daniels	240
Jim Beam	240
Wild Turkey	480

Thai Whisky

Maekhong	220
Regency	220

Vodka

Smirnoff	240
Absolut	270
Ciroc	350
Grey Goose	350
Belvedere	320
Ketelone	220

Gin

Tanqueray	220
Martin Miller's	240
Gordon's	240
Bombay Sapphire	220
Hendrick's	420

Rum

Appleton	240
Captain Morgan	240
Bacardi	240
Pampero	240

Thai Rum

Chalong Bay Rum	220
Saengsom	220

Tequila

El Jimador Blanco	240
Olmecca	240
Patron Silver	450
Patron X.O. café	350
Patron Reposado	520

LOCAL BEER

Heineken	180
Chang	165
Tiger	165
Singha	165
Singha Draught	(0.3L) 120/(0.5L) 220/(1L) 400

IMPORTED BEER

Corona (Mexico)	390
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ITALIAN BEER

Peroni Nastro Azzurro Draught (0.3L) 180/(0.5L) 320/(1L) 580

JUICE & SHAKES

Orange, Apple, Pineapple	160
Watermelon	160
Tangerine, Lemon, Cantaloupe	
Papaya, Coconut, Mango, Cranberry	

NON - ALCOHOLICS

Sangria con frutta fresca 160

Fresh fruit pieces, orange and mango juice topped with sprite

Rinfrescante 160

Cranberry, lime juice, elderflower cordial topped with sprite

Mango Tango 160

Mango and tropical juices with grenadine

Oriental Beauty 160

Apple, mango, pineapple and orange juice with wild berries

SOFT DRINKS

Coke, Diet Coke, Coke Zero, Fanta, Sprite	95
Tonic, Red Bull, Soda Water, Ginger Ale,	

PREGO WATER

Still Water	60
Sparkling Water	80

MINERAL WATER

OGEU Sparkling	(S) 130/(L) 280
OGEU Minere	(S) 130/(L) 280

I RISOTTI

ITALIAN RISOTTOS

Risotto taleggio e tartufo  ^(S / R) 390/440
Risotto, black truffle, taleggio cheese

Risotto gamberi 390/440

Risotto with prawns, roasted cherry tomatoes

Risotto ai formaggi  390/440

Risotto four cheeses – taleggio, gorgonzola, parmesan, mozzarella cheeses

Risotto con luganiga 390/440

Risotto with Italian sausages

MAIN COURSE

Filetti di spigola 620


Pan-roasted sea bass fillet, pumpkin mash, butter caper-berry sauce

Salmone grigliato 720

Baked salmon fillet, baby carrot, broccoli and lemon cream reduction

Tagliata di angus 990

Tagliata of Angus beef sirloin, grilled polenta, roasted sweet peppers

Filetto di manzo  990

Grilled Australian beef tenderloin, sautéed asparagus, truffle taleggio sauce

Costolette di agnello 1,150

Oven baked NZ lamb chops, fresh herbs, sautéed spinach, grilled tomato

Pollo ripieno 690

Roasted chicken roulade filled with spinach & smoked scamorza cheese, mustard mash potatoes

Stinco di maiale al forno 760

Oven baked pork knuckle with roasted potatoes, rosemary and garlic

Grigliata di pesce 1,500

Grilled seafood platter
roasted potatoes, broccoli, cherry tomatoes

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SIDE DISHES

Polenta e gorgonzola  280

Creamy polenta with gorgonzola

Spinaci e Scamorza fusa  280

Baked spinach with scamorza cheese

Crema di patate e tartufo nero  280

Black truffle mash

I DOLCI DESSERTS

Panna cotta 320

Panna cotta orange flavored

Il Tiramisu  340

Chef's tiramisu

Affogato 290

Espresso, amaretto, fior di latte ice cream

Gelati 90

Homemade ice cream

Cannoli Siciliani  320

Tube-shaped shells, filled with homemade ricotta cheese and pistachio coated

HAVE A FEEDBACK?
TALK TO CHEF MARCO



FOOD PHOTO

