

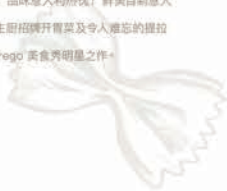
PREGO PREGO



Since our grand opening in 2003 on Koh Samui, Prego has been a culinary gem, winning hearts and taste buds alike. Now, we are firmly rooted in Bangkok, Pattaya, and Phuket.

The secret to our timeless allure lies in Chef Marco Boscaini's family recipes, carefully preserved for over a hundred of years—a culinary heritage that invites patrons to 'taste the passion of Italy.' Fresh homemade pasta, woodfired pizza, Chef's signature antipasti, and the unforgettable tiramisu are the stars of Prego's gastronomic show.

2003年，Prego于苏梅岛盛大开业以来，一直在美食界赢得各方青睐，满足味蕾享受，是为业界瑰宝。如今，我们已在曼谷、芭提雅及普吉岛深耕品牌业务。我们吸引力长存的秘诀在于主厨 Marco Boscaini 的家庭料理食谱，精心传承百年之久，以烹饪经典馈赠所有美食爱好者“品味意大利热情！”鲜美自制意大利面、燃木披萨、主厨招牌开胃菜及令人难忘的提拉米苏，以上均为 Prego 美食秀明星之作。



## OUR CHEF & RISOTTO ALLA MONTANARA



Chef Marco's culinary journey began when he was just seven years old, helping his grandmother make pasta from scratch. This early love for cooking led him to become a skilled chef. He eventually found himself in Thailand, sharing his Italian cooking secrets. He founded Prego Samui back in 2003 and it instantly became a restaurant loved by many. One of Chef Marco's most famous dishes is his Risotto alla Montanara. It's not just any risotto; it's one of the 100 best in the world by Gallo Guide! This special dish is like a tasty symphony of flavors. It's made with rice, herbs, and savory ingredients that make you feel like you're in Italy with every bite. Chef Marco's risotto is proof of his talent and his dedication to making amazing Italian food.

**\*\*Please book in advance for Risotto alla Montanara.**

Marco 主厨在他七岁时踏上美食烹饪之路，契机是帮助祖母从头开始制作意大利面。幼年对烹饪的热爱，引得他一步步成为富有经验的专业主厨。他最终选择入驻泰国，分享他所知悉的意大利烹饪秘诀。他早在 2003 年便已创建 Prego 苏梅岛餐厅，随即成为众多人喜爱的餐厅。Marco 主厨广为人知的必试菜肴之一，是其招牌蒙塔那拉烩饭 (Risotto Alla Montanara)。这并非普通的烩饭，而是 Gallo Guide 所评选认证的全球百道最佳烩饭。这道招牌菜品犹如在舌尖奏响满足味蕾的迷人交响乐。选用大米、香草及美味食材精心烹制，每一口都仿若在顷刻间梦回意大利。Marco 主厨的招牌烩饭，既是其烹饪天赋的明证，同时彰显他对意大利美味佳肴的热爱喜爱。

**\*\*请提前预订蒙塔那拉烩饭 (Risotto Alla Montanara)**

Risotto  
alla  
montanara



DREGO



### Ossobuco alla Milanese 🍴

Traditional dish from Milan.  
Braised veal shanks that are slow-cooked  
to perfection, served with saffron risotto

米兰传统菜肴，慢炖牛腩肉，慢炖烹饪至色香味俱全，搭配意式藏红花烩饭

980

Recommended  
menu

👍 Chef's Recommendation

🌿 Vegetarian Dish

🍷 Gluten Free

👍 🍷 **Grigliata di pesce**

Grilled seafood platter

炙烤海鮮拼盤

990/1990 (S/P)



*Recommended menu*



*Recommended menu*

**Il Tiramisu** 👍

Chef's secret tiramisu recipe  
with Marcolua

主廚秘制提拉米蘇·搭配 Marcolua

340



# ANTIPASTI

Starters



1 **Antipasto misto** 🍷 🍴

Assorted Italian cold cuts

意式冷肉切片

790/1400 位/份



2 **Carpaccio di manzo**

Thin slice raw beef tenderloin,  
pine nuts, olive oil, rocket leaves,  
parmesan cheese

生牛里脊薄片、松子、  
橄榄油、芝麻菜及帕尔玛干酪

440

🍷 🍴 **Burrata fresca**

Fresh burrata cheese  
on marinated tomatoes

新鲜布拉塔奶酪  
海番茄铺底

490



4

### Arancine siciliane

Deep fried rice balls on bolognese sauce, parmesan fondue

油炸饭团·搭配意式肉酱及帕尔玛干酪火锅

320

5

### Polpette al sugo

Slow cooked meatballs with beef, Parma ham, mortadella, and arrabbiata sauce

慢煮肉丸·搭配牛肉、帕尔玛火腿、  
意式肉肠及红椒辣番茄酱

340

6

### Bruschetta all'aglio

Grilled bread with garlic butter

黄油香蒜烤面包

220

10

### Bruschetta Pomodori & Mozzarella

Grilled bread, garlic, fresh basil, cherry tomatoes, mozzarella cheese

烤面包·搭配香蒜·新鲜罗勒·樱桃番茄及马苏里拉奶酪

250

3

### Perle di ricotta e tartufo

Deep fried ricotta and truffle rice balls, parmesan fondue

油炸里科塔奶酪及松露饭团·搭配帕尔玛干酪火锅

440

2

### Salmon affumicato

Smoked salmon, artichoke, and caper berries

熏三文鱼·洋蓟及刺山柑浆果

490

9

### Calamari fritti

Crumbed and crispy fried calamari with tuna mayonnaise sauce

面包屑脆皮炸鱿鱼·搭配蛋黄酱金枪鱼

440

11

### Prosciutto di Parma

Parma ham, melon

帕尔玛火腿及甜瓜

440

👤 Chef's Recommendation    🌿 Vegetarian Dish    🍷 Gluten Free

12

6

### Cozze e vongole all'arrabbiata

Mussels and clams in spicy tomato sauce

番茄酱鲍贝鲜蛤

390



# INSALATE

Salads



11

## Insalata di Cesare

Cos lettuce, caesar dressing, pancetta, croutons, parmesan

罗马莴苣·凯撒酱·培根·油炸面包丁·帕尔玛干酪

325

With smoked salmon

搭配熏三文鱼

440

12

## Insalata mediterranea

Green leaves, tomatoes, artichokes, olives, and mozzarella cheese

绿叶菜·番茄·洋蓟·橄榄及马苏里拉奶酪

390

13



14

## Insalata di mare

Fresh daily seafood, cherry tomatoes, mix salad, basil pesto

每日鲜美海鲜·樱桃番茄·混合沙拉及罗勒青酱

390



15

## Insalata di rucola

Rocket, sundried tomatoes, walnuts, and truffle balsamic dressing

芝麻菜·日晒番茄干及核桃·浅泔松露香醋

340




11 **Crema di zucca** 

Pumpkin soup, roasted almond,  
extra virgin olive oil

南瓜汤·搭配烤杏仁及特级初榨橄榄油

290




12 **Minestrone** 

Rustic Italian vegetable soup with borlotti beans

意式田园蔬菜汤·搭配博洛蒂豆

290

**LE ZUPPE**  
*Soups*

 Chef's Recommendation

 Vegetarian Dish

 Gluten Free

👍 🍷 **Ravioli ai 4 formaggi con tartufo**

Four cheese ravioli served with parmesan and truffle sauce, fresh truffle

四芝士意大利方形饺·搭配帕尔玛干酪及松露酱·点缀新鲜松露

5/份 **690/790**



🍷 **Ravioli ricotta e spinaci**

Ravioli filled with ricotta cheese & spinach, butter sage sauce

意大利方形饺·里科塔奶酪及菠菜馅·搭配鼠尾草黄油酱

5/份 **390/440**

**Fettuccine nere ai sapori di mare**

House-made squid ink fettuccine, local seafood, sundried tomatoes sauce

自制鱿鱼墨汁意大利面·搭配当地海鲜·日晒番茄干酱汁

5/份 **390/440**

🍷 **Fettuccine al pesto pinoli mascarpone**

Fettuccine with basil pesto, mascarpone cheese, pine nuts

宽面搭配罗勒青酱·马斯卡彭奶酪及松子

5/份 **340/390**

👍 **Pici al sugo di manzo**

Tuscan hand rolled pici pasta, red wine braised beef, and parmesan cheese

托斯卡纳手工擀皮意大利面·搭配红酒慢炖牛肉及帕尔玛干酪

5/份 **390/440**

👍 **Pappardelle allo zafferano ragù di agnello, funghi porcini**

Saffron pappardelle pasta, roasted lamb ragù, porcini mushrooms, and parmesan cheese

藏红花意大利宽面·搭配烤羊肉意大利肉酱·牛肝菌及帕尔玛干酪

5/份 **390/440**



🍷 **Gnocchi sorrentina**

Hand-made potato dumplings, tomato sauce, mozzarella cheese, basil

自制土豆饺子·搭配番茄酱·马苏里拉奶酪及罗勒

5/份 **340/390**



👍 Chef's Recommendation

🍷 Vegetarian Dish

🍷 Gluten Free

PASTA FRESCA  
*Homemade pastas*

👍 Prego lasagna alla Bolognese 🍴

Prego's famous lasagna Bolognese

Prego 招牌意式肉醬干層面

售價 340/390

🍴

Parmigiana di melanzane 🍴 🍴

Eggplants layered with tomato sauce, mozzarella, parmesan cheese, and basil

層疊茄子，搭配番茄醬、馬蘇里拉奶酪、帕爾瑪干酪及羅勒

290/320 售價



🍴 Prego fettuccine alla Bolognese 🍴

Prego's famous fettuccine Bolognese

Prego 招牌意式肉醬寬面

售價 340/390

🍴

Gnocchi al pesto gorgonzola 👍

Hand-made potato dumplings, basil pesto, gorgonzola cheese

自製土豆餃子、羅勒青醬及戈貢佐拉奶酪

340/390 售價



## LA PASTA

*Pastas*



10 **Penne arrabbiata** 🍷

Penne with tomato sauce, garlic, chilli  
通心粉·搭配番茄醬·蒜及辣椒

290/340 (S/M)

11 **Spaghetti alle vongole**

Spaghetti with fresh clams, garlic,  
cherry tomatoes, white wine sauce

意大利面·搭配鮮蛤·蒜·  
櫻桃番茄及白葡萄酒醬汁

(S/M) 340/390



12 **Spaghetti carbonara**

Spaghetti with smoked pork, egg yolk,  
parmesan and pecorino cheeses

意大利面·搭配熏猪肉·蛋黃·  
帕尔玛干酪及佩科里诺奶酪

(S/M) 390/440





25

### Penne al salmone

Penne with smoked salmon, cream, tomato sauce

通心粉·搭配熏鲑鱼·奶油及番茄酱

340/390 (S/M)

26

### Spaghetti aglio & olio

Spaghetti with garlic, olive oil, chilli

意大利面·搭配蒜·橄榄油及辣椒

290/340 (S/M)

27

### Spaghetti napoletana

Spaghetti with tomato sauce, cherry tomatoes, fresh basil

意大利面·搭配番茄酱·樱桃番茄及新鲜罗勒

290/340 (S/M)

30

### Spaghetti amatriciana

Spaghetti, spiced tomato sauce, smoked pork, and pecorino cheese

意大利面·搭配调味番茄酱·熏猪肉及佩科里诺奶酪

390/440 (S/M)

37

### Linguine di Amalfi con gamberi

Linguine with shrimp, lemon, and zucchini in a cherry tomato sauce

意大利面·搭配虾·柠檬及西葫芦·浇淋樱桃番茄酱

440/490 (S/M)



 Chef's Recommendation

 Vegetarian Dish

 Gluten Free



🍷 Risotto gamberi 🍷

Risotto with prawns and roasted cherry tomatoes  
意大利肉汁烩饭，搭配大虾及烤樱桃番茄

390/440 €/HK\$



🍷 Risotto ai formaggi 🍷

Risotto 4 cheeses:  
taleggio, gorgonzola, parmesan, mozzarella  
意大利肉汁烩饭，搭配 4 种奶酪：  
塔雷吉欧奶酪、戈柔佐拉奶酪、帕尔玛干酪及马苏里拉奶酪

390/440 €/HK\$



🍷 Risotto taleggio e tartufo 🍷

Risotto, black truffle and taleggio cheese  
意大利肉汁烩饭，搭配黑色松露及塔雷吉欧奶酪

440/490 €/HK\$



🍷 Risotto boscaiola 🍷

Risotto with Italian sausage, Porcini mushroom, Thyme and Parmesan cheese  
意大利肉汁烩饭，搭配意大利香肠、牛肝菌、百里香及帕尔玛干酪

390/440 €/HK\$

# CONTORNI

Sides



🍴

🌿 🍷

## Crema di patate e tartufo nero

Black truffle potato puree

黑松露土豆泥

290



🍴

🌿 🍷

## Spinaci e scamorza fusa

Baked spinach with scamorza cheese

焗烤菠菜·搭配斯卡莫扎奶酪

290



🍴

👍 🌿 🍷

## Crema di ceci

Italian style hummus  
with lemon zest and rosemary

意大利風味鷹嘴豆泥·搭配檸檬皮屑及迷迭香

290



🍴 🍷 **Filetto di manzo** 🍷 🍴

Grilled Australian beef tenderloin,  
sautéed asparagus, truffle tagliatelle sauce  
炙烤澳洲牛里脊·

搭配香炒芦笋及松露塔雷吉欧奶酪酱

1190

🍴 🍷 **Costolette di agnello** 🍷 🍴

Roasted New Zealand lamb chops,  
fresh herbs, sautéed spinach, and grilled tomato  
炙烤新西兰羊排·搭配新鲜香草·香炒菠菜及烤番茄

1290



🍴 🍷 **Grigliata di pesce** 🍷 🍴

Grilled seafood platter

炙烤海鲜拼盘

990/1990 o/m

## CARNE E PESCE

*Meat & fish*

🍴 🍷 **Filetti di spigola** 🍷

Pan-roasted Seabass fillet, pumpkin mash,  
butter caperberry sauce

平锅煎烧鲈鱼片·搭配南瓜茸及黄油刺山柑酱

690



01

### Tagliata di angus

Australian Angus beef sirloin, grilled polenta, roasted sweet peppers tossed in tomato sauce

澳洲安格斯牛里脊

搭配烤意大利玉米粥及番茄酱烤甜椒

990

02

### Aragostelle

Grilled slipper lobster, garlic chilli pesto linguine, parmesan chips

炙烤九齿扇虾·搭配香蒜辣椒意大利面及帕尔马干酪片

990

03

### Salmone grigliato

Baked salmon fillet, baby spinach, lemon cream reduction

焗烤三文鱼柳·搭配嫩叶菠菜及浓缩柠檬奶油汁

790

04

### Pollo ripieno

Roasted chicken roulade filled with spinach & smoked scamorza cheese, mustard potato puree

炙烤鸡肉卷·填塞菠菜·搭配熏斯卡莫扎奶酪及芥末马铃薯泥

690



👍 Chef's Recommendation

🍴 Vegetarian Diet

🍷 (Gluten Free)

## LE PIZZE

Pizzas

🍷

### Capricciosa 🍷

Tomato sauce, mozzarella, cooked ham, sautéed mushrooms, artichoke, black olives

番茄醬、馬蘇里拉奶酪、熟火腿、

香炒蘑菇、洋蔥及黑橄欖

390/440 5/6



🍷

### Prosciutto crudo e rucola

Tomato sauce, mozzarella, parma ham, parmesan, rocket leaves

番茄醬、馬蘇里拉奶酪、

帕爾瑪火腿、帕爾瑪干酪及芝麻菜

440/490 5/6



🍷

### Diavola

Tomato sauce, mozzarella, spicy salami, fresh chili

番茄醬、馬蘇里拉奶酪、

辣味薩拉米香腸及新鮮辣椒

340/390 5/6



  **Tartufo**

Tomato sauce, mozzarella, truffle, parmesan flakes

番茄酱、马苏里拉奶酪、松露及帕尔玛干酪碎

每片 440/490

 **Bianca**

Mozzarella, garlic, black pepper

马苏里拉奶酪、蒜及黑胡椒

每片 290/340

 **Margherita**

Tomato sauce, mozzarella, basil

番茄酱、马苏里拉奶酪及罗勒

每片 290/340

 **Parmigiana**

Tomato sauce, mozzarella, eggplant, parmesan, basil

番茄酱、马苏里拉奶酪、茄子、帕尔玛干酪碎及罗勒

每片 390/440

**Occhio di bue**

Tomato sauce, mozzarella, cooked ham, egg

番茄酱、马苏里拉奶酪、熟火腿及鸡蛋

340/390 每片

**Tropicale**

Tomato sauce, mozzarella, pineapple, cooked ham, bell pepper

番茄酱、马苏里拉奶酪、菠萝、熟火腿及甜椒

340/390 每片

**Prosciutto cotto**

Tomato sauce, mozzarella, cooked ham

番茄酱、马苏里拉奶酪及熟火腿

340/390 每片

**Calzone**

Folded pizza with tomato sauce, mozzarella, cooked ham, sautéed mushrooms

折叠披萨·搭配番茄酱、

马苏里拉奶酪、熟火腿及香炒蘑菇

340/390 每片

 Chef's Recommendation

 Vegetarian Dish

 Gluten Free



36



### Pizza 4 formaggi

Tomato sauce, mozzarella, taleggio, scamorza, gorgonzola

番茄酱、马苏里拉奶酪、  
塔雷吉欧奶酪、  
斯卡莫扎奶酪及戈贡佐拉奶酪

390/440 (S/M)



37

### Vegetariana

Tomato sauce, mozzarella, mixed vegetables

番茄酱、  
马苏里拉奶酪及蔬菜什锦

340/390 (S/M)

### Salmone

Tomato sauce, mozzarella, smoked salmon, asparagus

番茄酱、马苏里拉奶酪、  
熏鲑鱼及芦笋

390/440 (S/M)

38



### Romana

Tomato sauce, mozzarella, capers, anchovies, black olives

番茄酱、  
马苏里拉奶酪、酸豆、  
凤尾鱼及黑橄榄

340/390 (S/M)

39





**Pugliese**

Tomato sauce, mozzarella,  
roasted onion,  
cherry tomatoes

番茄酱、马苏里拉奶酪、  
烤洋葱及樱桃番茄

**290/340** (S/M)



**Prosciutto funghi**

Tomato sauce, mozzarella,  
cooked ham, sautéed mushrooms

番茄酱、马苏里拉奶酪、  
熟火腿及香炒蘑菇

**340/390** (S/M)

**10**  
**Carbonara**

White sauce, mozzarella, taleggio, egg,  
pancetta, parmesan

白酱、马苏里拉奶酪、塔雷吉欧奶酪、  
鸡蛋、意式培根及帕尔玛干酪

**390/440** (S/M)

**11**  
**Napoletana**

Tomato sauce, mozzarella, anchovies

番茄酱、马苏里拉奶酪及凤尾鱼

**340/390** (S/M)

**12**  
**Tonno**

Tomato sauce, mozzarella, tuna, onion

番茄酱、马苏里拉奶酪、金枪鱼及洋葱

**340/390** (S/M)

**13**  
**Frutti di mare**

Tomato sauce, mozzarella, seafood

番茄酱、马苏里拉奶酪及海鲜

**390/440** (S/M)

Chef's Recommendation

Vegetarian Dish

Gluten Free

# I DOLCI

## Desserts



32

### Il Tiramisu 🍷

Chef's secret tiramisu recipe  
with Marcolua

主厨秘制提拉米苏·搭配 Marcolua 马卡拉

340



### 🍷 Panna cotta

33

340



34

### Affogato 🍷

Espresso, Amaretto liqueur with vanilla ice cream

意式浓缩咖啡·餐后意大利苦杏酒·搭配香草冰淇淋

340

### Gelati

35

Homemade ice creams:  
Vanilla, chocolate, strawberry,  
coconut, lemon, pistachio

自制冰淇淋·香草·巧克力·草莓·椰子·柠檬及开心果

90



### 16 Crostata di mele con gelato

Baked apple pie and vanilla ice cream

烤苹果派·搭配香草冰淇淋

340

### 17 Macaron al cioccolato con gelato al pistacchio

Chocolate macaron with pistachio ice cream

巧克力马卡龙·搭配开心果冰淇淋

340

### 18 Torta al cioccolato fondente

Dark chocolate cake with raspberry sauce and passion fruit

黑巧克力蛋糕·搭配覆盆子酱及百香果

340



👍 Chef's Recommendation

🌿 Vegetarian Dish

🍷 Gluten Free



## CONNECT WITH US

[www.prego-italian.com](http://www.prego-italian.com)



### Koh Samui

Tel. : 077-300-317

Email : [pregohost.samui@amari.com](mailto:pregohost.samui@amari.com)

Opening hours

12:00 hrs to midnight

 PregoSamui  PregoSamui

### Bangkok



Tel. : 02-653-9000 Ext. 353

LINE : @amariwatergatebkk

Email : [prego.bangkok@amari.com](mailto:prego.bangkok@amari.com)

Opening hours

11:00 hrs to midnight

 PregoBangkok  PregoBangkok

### Pattaya

Tel. : 038-418-419

Email : [prego.pattaya@amari.com](mailto:prego.pattaya@amari.com)

Opening hours

Breakfast 7:30 hrs - 11:00 hrs

Lunch & Dinner 11:30 hrs - 23:00 hrs

 PregoPattaya  PregoPattaya

### Kata

Tel. : 076-563-655

Email : [prego.kata@ozohotels.com](mailto:prego.kata@ozohotels.com)

Opening hours

11:00 hrs to midnight

 PregoKataPhuket  PregoKataPhuket

# PREGO

PREGO

Taste the passion of Italy