

Appetizers

CARPACCIO DI SALMONE

FINE SLICES OF FRESH SALMON, SERVED WITH A MIXTURE OF ARUGULA AND LETTUCE, SEASONED WITH OLIVE OIL, AROMATIC HERBS AND CAPERS

CARPACCIO DI MANZO

THIN SLICES OF BEEF FILLET, SERVED WITH MUSHROOMS SEASONED WITH OLIVE OIL AND BALSAMIC VINEGAR, WITH FLAKES OF PARMESAN AND BASIL THE RECOMMENDATION IS TO ENJOY IT WITH RED WINE

CALAMARI FRITTI

SQUID RINGS DELICATELY BREADED AND SOFTLY BROWNED, SERVED WITH THE ORIGINAL MARINARA SAUCE

BRUSCHETTA

EXQUISITE FOCACCIA WITH A COMBINATION OF TOMATO, BASIL, OREGANO, ROASTED GARLIC AND ITALIAN VINAIGRETTE

Soups & Salads

ZUPPA DEL GIORNO

MADE DAILY. IT'S A REAL SQUISITEZZA!

ZUPPA MINISTRONE

CLASSIC ITALIAN SOUP WITH VEGETABLES AND FRESH BASIL IN A LIGHT TOMATO BROTH

INSALATA CESARE

PRESTO® STYLE WITH OUR UNIQUE FOCACCIA CROUTONS OF BREAD

INSALATA DI PERA E GORGONZOLA

FRESH MIX OF LETTUCE WITH AN EXQUISITE SWEET DRESSING, ACCOMPANIED BY CHICKEN BREAST, WITH PIECES OF ROASTED AND SALTED NUTS, FRESH SLICES OF PEAR AND GORGONZOLA CHEESE

CAPRESE

TOMATO, BASIL, MOZZARELLA, PESTO AND BALSAMIC VINEGAR

Pastas

SPAGHETTI ALLA BOLOGNESE

THE TRADITIONAL BOLOGNESE PREPARED WITH BEEF, ITALIAN SAUSAGE AND RICH MARINARA SAUCE

FETTUCCINE ALFREDO

A CLASSIC PASTA DISH MADE WITH ASIAGO AND PARMESAN CHEESES

FRUTTI DI MARE

PASTA LINGUINI PREPARED WITH SHRIMP, SQUID, MUSSELS AND SALMON IN A SLIGHTLY SPICY WINE SAUCE

FETTUCCINE CARLOTTA

SHRIMP SAUTÉED IN A SPICY TOMATO SAUCE WITH SPINACH, ASPARAGUS, TOASTED PINE NUTS AND FETA CHEESE

CANNELLONI DI SALSICCIA

STUFFED WITH RICOTTA CHEESE, ITALIAN SAUSAGE, SPINACH AND NUTS, TOPPED WITH MOZZARELLA AND PARMESAN CHEESE, SERVED ON A POMODORO SAUCE

RAVIOLI AL POMODORO

RAVIOLI STUFFED WITH MOZZARELLA CHEESE, COVERED WITH A CREAMY POMODORO SAUCE WITH A SLIGHT SPICY TOUCH OF PEPPERONCINO, TOPPED WITH MOZZARELLA AND PARMESAN

FUSILLI AL PEPPERONCINO

ACCOMPANIED BY A FINE PASTE CHEESE SAUCE WITH A HINT OF CHIPOTLE CHICKEN BREAST SERVED WITH GRILLED BROCCOLI AND CARROT

Pizzas

MARGHERITA

TRADITIONAL ITALIAN PIZZA WITH POMODORO SAUCE, FRESH MOZZARELLA, TOMATO AND BASIL

PEPPERONI

THE PREFERRED ONE! PEPPERONI AND GENEROUS PORTION OF MOZZARELLA CHEESE

MEDITERRANEAN

ASPARAGUS, ZUCCHINI, OLIVES, CHERRY TOMATO, GRILLED PORTOBELLO AND MOZZARELLA CHEESE

VEGAN

BROCCOLI, MORRÓN, CHERRY TOMATO, MUSHROOM AND EGGPLANT GRILLED, GRATINATED WITH POTATO CHEESE

ITALIAN SAUSAGE

PURPLE ONION, GREEN BELL PEPPER, MUSHROOM AND ITALIAN SAUSAGE

HAWAIIAN

HAM, PINEAPPLE, MOZZARELLA CHEESE AND PARMESAN

MEXICAN

BEANS, PORK SAUSAGE, JALAPEÑO, ONIONS AND MOZZARELLA CHEESE

Chef's Specials

POLLO ALLA PARMAGIANA

BREADED CHICKEN WITH PARMESAN CHEESE, DIPPED IN MARINARA SAUCE AND MELTED MOZZARELLA CHEESE ACCOMPANIED BY SPAGHETTI

PENNE ALL' ARRABIATA

TRADITIONAL AND SPICY, AL DENTE PASTA WITH POMODORO SAUCE, FRESH BASIL, ROASTED MUSHROOMS, PARMESAN CHEESE AND YOU CANNOT MISS: CHILI FLAKES

LASAGNA PRESTO

LASAGNA WITH SPINACH, MUSHROOMS, BOLOGNESE, MOZZARELLA COVERED THE MARINARA SAUCE

RAVIOLI PRESTO *

4 ITALIAN CHEESES: MOZZARELLA, ASIAGO, PROVOLONE AND ROMAN

SHRIMP RAVIOLI

FRESH PASTA RAVIOLIS, FILLED WITH SHRIMP, COVERED THE POMODORO SAUCE, AND MELTED MOZARELA CHEESE

OSSO BUCCO

BEEF OSSO BUCCO, DROWNED IN TOMATO SAUCE AND RED WINE, ACCOMPANIED BY POTATO GNOCCHI

MIGNON AL FUNGHI

BEEF STEAK IN MUSHROOM SAUCE ACCOMPANIED BY MASHED POTATOES AND WHITENED ASPARAGUS