## PREGO

MAD ABOUT PASTA AND SERIOUS ABOUT FOOD

Dinner Menu

Antipasti		Zuppe
(Starters and Salads)		(Soup)
Tonno e Biotola Raw tuna, salt roasted organics beets, pickled shallot and white Balsamico dressing	150	Macchiato di Funghi Misti  Seasonal mushroom cream soup infused with truffle oil
Crudo di Pesce Cured sustainable king fish, citrus vinaigrette, citrusgel cream and green oil	150	Minestra alla Tuscany Traditional soup with white beans, potato, kale, pork Pancetta and crouton
Burrata  Creamy Burrata cheese set on heirloom	155	Bruschetteria
comatoes salad with pesto and olive tapenade		(Grilled artisan sour
Fritto di Calamari Crunchy fried squid, lemon-seaweed coated served with ink aoili		dough bread)
Insalada Mista   Organic leaf, root vegetables, toasted in	85	Classica \ Marinated cherry tomato, pesto and parmiggiano
emon dressing served with sundry tomato pe	sto 95	Lovely Parma —  Truffle stracciatella cheese,  Prosciutto di Parma and Balsamico reduction
Heirloom tomatoes, cucumber, olives, toasted in tomato vinaigrette and Parmiggiano cheese		Affumicata Smoked butter fish and fennel,
Broccoletti e Ricotta  Grilled organic broccolini, smoked ricotta cheese and parsley- pine nut salsa verde	85	citrus whipped ricotta and dill
vegetarian selection — contains pork		



	Dal forno delle Pizze		Pasta	
	We use our own culture pizza base with "00" flour and yeast which we allow to rise for 48 hours.		All our pastas is fresh made by using the traditional recipe, flour, semolina and organic eggs.	
	Margherita \ Tomato sauce, fresh mozzarella	120	Fussili a la Crema di Tartuffo Spiral pasta sautéed in seasonal mushroom and truffle sauce	140
	Fior di Latte and basil  Alla Norma   Tomato sauce, mozzarella,	125	Tagliatelle Bolognese Flat long pasta with Wagyu beef bolognaise sauce and Parmigiano cheese	145
	fried eggplant and ricotta cheese  Diavola  Arrabiata tomato sauce, mozzarella,	155	Pappardella Paesana Sana Large flat pasta in Porcini mushroom and truffle cream with our home made pork sausage	150
	salami picante, Pecorino cheese  Quattro Formaggi  Tomato suace, mozzarella, gorgonzola,	155	Spaghetti Carbonnara — World famous pasta with pork Pancetta, egg cream and pecorino cheese	140
	Tonno e Burrata Tomato sauce, smoked tuna fish,	165	Spaghetti Neri Inked spaghetti sautéed with sword fish, semi-dry tomato and white wine	155
	Burrata cheese and rocket  Porchetta e Funghi Tomato sauce, mozzarella, mushrooms, Porchetta ham and truffle Stracciatella	155	Lasagna Traditional baked pasta, layered with Wagyu Bolognese and béchamel sauce	145
j.	Bianca Mozzarella, sauted Italian chicory, artisan beef bacon and Asiago cheese	165		
	Di Parma  Tomato, mozzarella, prosciutto di Parma and rocket	175		

	Risotto		La Maccelleria	
	Taleggio e Speck Arborio rice, crispy speck ham, Taleggio	155	(From the land)	
	We Care You Share		Spalletta alla Piemontese  AUS lamb shoulder slow braised in red wine, hazelnut mashed potato and caramelized shallot	350
	Recommended for 2 persons  Linguine all' Arragosta  Full Jimbaran lobster braised in	550	Tagliata di Manzo Grilled black angus sirloin on spinach charred baby carrots and mushroom jus	460
	white wine, garlic and tomato sauce Vulcano di Mare in Crosta di Pane	315	Poletto Alla Diavola Free range chicken breast, Italian rubs, Porcini aioli, potato and mushroom sautéed	215
	Daily fresh market seafood in our signature stew and baked in bread crust  La Pescheria	ž.	Pancetta di Maiale Nero Slow roasted pig belly in fennel rub,	225
	(From the sea)		mesclun salad and lemon thyme Gremolata sauce  Contorni (Sides) Each Portion	45
	Ricciola Seared amberjack filet, baby zucchini served with Sicilian Salmoriglio sauce	290	Patate al Forno: Roasted potato with herbs  Spinaci Aglio & Olio: Sautéed spinach in garlic chili oil  Purea di Patata: Mash potato and parmesan	
j,	Branzino Roasted barramundi fillet, greens sautéed and butter fume sauce	280		

Signature Cocktails	165	Crafted Beer	
SNOW IN BALI		Kura- Kura Lager	90
Vodka   Almond   Nutmeg   Yoghurt   Lemon		Kura- Kura Island Ale	100
VENICE Whisky   Ginger Nectar   Spiced Honey   Lime   Ginger Flower		Island of Imagination Lager	120
LONG WAY TO ROME Campari   Banana Liqueur   Pineapple Curcuma Soda		Island of Imagination XPA  LOCAL BEER	130
DRACULA		Bintang   Crystal Bintang   Bali Hai   Prost Pilsner	05
Jose Cuervo   Strawberry Sauvignon Blanc   Passion Lemon   Bitter		Bucket of 3	150
GIALLO		Bucket of 4	190
East Indies Gin   Prego Limoncello   Peach   Lime		Bucket of 5	230
Classic Cocktails  NEGRONI SBAGLIATO Gin   Campari   Sweet Vermouth   Prosecco  APEROL SPRITZ Ascaro   Aperol   Soda Water  AMERICANO Campari   Sweet Vermouth   Soda Water  IL CARDINALE Campari   Dry Vermouth   Gin  BLOODY MARRY Vodka   L&P Sauce   Tomato   Tabasco   Salt	165	On The Soft Side Coca cola   Diet coke   Sprite   Tonic Water Soda Water   Fanta Strawberry  WATER Acqua Panna 750 ml San Pellegrino 750 ml Balian 750 ml Balian 330 ml  FRESH FRUIT JUICES Watermelon, Pineapple Mix Juice and Local Orange	65 65 55 35 75
Mocktails	80	CHILLED FRUIT JUICES  Mango   Apple   Guava   Pineapple   Orange	60
POOL Hydro Coco   Palm Sugar   Lime   Passion		HOME MADE ICE TEA Passion Fruit   Lychee   Green Apple   Peach	60
LUST		Prices are in thousand IDR, 21% Government tax & Service charge is applicable	

WAKE-UP Coffee | Coconut Syrup| Tonic Water

Bubble Gum Gifard | Pink Guava | Soda Water