

LOCAL BEER

Heineken	(s)170
Chang	(s)160
Tiger 490 ml.	210
Singha	(s)160
Singha Draught	(0.3L) 140 (0.5L) 230 (1L)410

IMPORTED BEER

San Miguel Light (Philippines)	220
Asahi (Japan)	220
Corona (Mexico)	220

ITALIAN BEER

Peroni Nastro Azzurro Draught	(0.3L) 230 (0.5L) 390 (1L) 660
Menabrea Lager Bionda (Bottle 330ml)	260
ISAAC (Bottle 330ml)	310
NORA (Bottle 330ml)	310
NAZIONALE(Bottle 330ml)	310
ROCK'N'ROLL (Bottle 330ml)	310

NON-ALCOHOLICS

Sangria con frutta fresca	180
Mango juice topped with sprite	
Rinfrescante	180
Cranberry , lime juice, elderflower cordial topped with sprite	
Mango Tango	180
Mango and tropical juices with grenadine	
Oriental Beauty	180
Apple, mango, pineapple and orange juices with wild berries	
Piña Sangria	180
Fresh pineapple, orange and strawberry juices topped with soda	
Prego Punch	180
Orange juice, pineapple juice, apple juice, lime juice, strawberry syrup, mint leaves	

JUICES & SHAKES

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

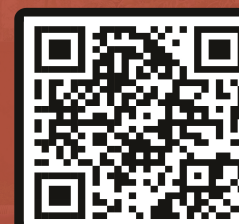
SOFT DRINKS

Coke, Diet Coke, Coke Zero, Fanta, Sprite,	85
Tonic, Red Bull, Soda Water, Ginger Ale,	
Lipton Lemon Iced Tea, Lipton Peach Iced Tea	

MINERAL WATER

Prego Still	100	
Prego Sparkling	100	
OGEU Sparkling	(S) 160	(L) 260
OGEU Mineral	(S) 160	(L) 260

À LA CARTE MENU



PREGO SAMUI

👑 CHEF'S RECOMMENDATION

★ GUESTS FAVORITES

🌿 VEGETARIAN DISH

🚫 GLUTEN FREE

ANTIPASTI STARTERS

Arancine siciliane	320
Deep fried rice balls on bolognese sauce, parmesan fondue	
Carpaccio di manzo 🚫	440
Raw beef carpaccio, pine nuts, olive oil, rocket leaves, Parmesan cheese	
Perle di Ricotta e Tartufo 🍷	440
Deep fried Ricotta and Truffle balls, parmesan fondue, fresh truffle	
Burrata fresca 🌿 🍷 🚫	490
Fresh burrata cheese on marinated tomatoes	
Polpette al sugo 🍷	340
Slow cooked Meatballs with beef, parma ham and mortadella, arrabbiata sauce	
Bruschetta all' aglio 🌿	220
Grilled bread with garlic butter	
Bruschetta Pomodori & Mozzarella 🌿	250
Grilled bread, garlic, fresh basil, cherry tomatoes, mozzarella cheese	
Prosciutto di Parma 🚫	440
Parma ham, melon	
Calamari fritti	440
Crumbed calamari, tuna mayonnaise sauce	
Salmon affumicato 🚫	490
Scottish smoked salmon, artichoke, caper berries	
Cozze e vongole all'arrabbiata 🚫	390
Mussels and clams in spicy tomato sauce, garlic grissini	
Antipasto misto ★ 🍷 🚫	790/1,400
Assorted selections of Italian cold cuts, vegetables and cheeses	
(S / R)	
INSALATE	
SALADS	
Insalata di rucola 🌿 🚫	340
Fresh rocket, sundry tomatoes, walnut, truffle balsamico	
Insalata di Cesare	440
Cos lettuce, Caesar dressing, Italian pancetta, Scottish smoked salmon	
Insalata mediterranea 🌿 🚫	390
Green leaves, artichoke, olives, mozzarella cheese	
Insalata di mare 🚫	390
Fresh daily seafood, cherry tomatoes, mix salad, basil pesto	

LE ZUPPE SOUPS

Minestrone 🌿	290
Rustic minestrone with borlotti beans	
Crema di zucca 🌿	290
Pumpkin soup, roasted almond, extra virgin olive oil	

PASTA FRESCA HOME-MADE PASTAS

Fettuccine nere ai sapori di mare	(S / R) 390/440
Home-made squid ink fettuccine, local seafood, sundry tomatoes sauce	
Prego fettuccine alla Bolognese	340/390
Prego's famous fettuccine Bolognese	
Prego lasagna alla Bolognese 🍷	340/390
Prego's famous lasagna Bolognese	
Fettuccine al pesto pinoli mascarpone 🌿	340/390
Fettuccine with basil pesto, Mascarpone cheese, pine nuts	
Pici al sugo di manzo 🍷	390/440
Tuscan hand rolled pici pasta, Chianti wine braised beef, Pecorino cheese	
Pappardelle allo zafferano ragù di agnello, funghi porcini ★	390/440
Saffron pappardelle, roasted lamb ragù, Porcini mushrooms, Parmesan cheese	
Ravioli ricotta e spinaci 🌿	390/440
Folded ravioli filled with Ricotta cheese & spinach, butter sage sauce	
Ravioli ai 4 formaggi con Tartufo 🍷 🌿	740
Four Cheese Ravioli served with parmesan and truffle sauce, fresh truffle	
Gnocchi al pesto gorgonzola ★	340/390
Home-made potato gnocchi, basil pesto, Gorgonzola cheese	
Gnocchi sorrentina 🌿	340/390
Home-made potato gnocchi, tomato sauce, mozzarella cheese, basil	

APERITIFS & DIGESTIFS

Martini – Dry, Rosso & Bianco	250
Campari	250
Ricard	250
Pernod	250
Pimm's No1	250
Aperol	250
Averna	250
Jagermeister	250
Fernet Branca	250
Montenegro	250
Calvados	250
Disaronno	250
Pascall Poire willian EAU DE VIE	250

Liqueurs	
Taylor's Fine Tawny Port	250
Tio pepe	250
Kahlua	250
Baileys	250
Cointreau	250
Limoncello	250
Malibu	250
Grand Marnier	250
Southern Comfort	250
Sambuca - Black Sambuca	250
Midori	250
Drambuie	250

Cognac & Brandy	
Regency V.S.O.P.	240
Courvosier V.S.O.P.	510
Hennessy V.S.O.P.	510
Martell V.S.O.P.	540
Remy Martin V.S.O.P.	560
Martell Cordon Bleu	650
Hennessy X.O.	920
Camus X.O.	920

Whisky	
John Jamson	270
Johnnie Walker Red Label	270
Canadian Club	270
J&B Rare	270
The famous grouse	270
Chivas Regal	310
Ballantine's 12 years	310

Premium Whisky	
Johnnie Walker Black Label	290
Johnnie Walker Gold Label	460
Glenmorangie Original	460
Singleton	480

Bourbon	
Jack Daniels	310
Jim Beam	310
Wild Turkey	310

Vodka	
Smirnoff	260
Absolut	260
Stolichnaya	260
Stolichnaya Vanilla	260
Belvedere	350
Grey Goose	410

Gin	
Beefeater	260
Roku	260
Martin Miller's	260
Gordon's	260
Bombay Sapphire	260
Tanqueray	310
Hendrick's	360

Rum	
Mount Gay	260
Captain Morgan	260
Bacardi	260
Havana	260

Thai Rum	
Chalong Bay Rum	240
Sangsom	240
Mekhong	240

Tequila	
Mexicana	250
Olmeca	310
Patron Silver	410
Patron X.O. cafe	410
Patron X.O. cafe dark	410

*ALL PRICES ARE IN THAI BAHT, SUBJECT TO 10% SERVICE CHARGE AND 7% GOVERNMENT TAX **

PREGO SAMUI

LE PIZZE

PIZZAS	(S / R)
Bianca 	290/340
Mozzarella, garlic, black pepper	
Margherita 	290/340
Tomato sauce, mozzarella, basil	
Pugliese 	290/340
Tomato sauce, mozzarella, roasted onion, cherry tomatoes	
Tartufo   ★	440/490
Tomato sauce, mozzarella, Truffle, Parmesan flakes	
Frutti di mare	390/440
Tomato sauce, mozzarella, seafood	
Pizza 4 formaggi  	390/440
Tomato sauce, mozzarella, taleggio, scamorza, gorgonzola	
Occhio di bue	340/390
Tomato sauce, mozzarella, cooked ham, egg	
Diavola ★	340/390
Tomato sauce, mozzarella, spicy salami, Nduja, fresh chili	
Carbonara	390/440
White sauce, mozzarella, taleggio, egg, pancetta, parmesan	
Tonno	340/390
Tomato sauce, mozzarella, tuna, onion	
Prosciutto funghi	340/390
Tomato sauce, mozzarella, cooked ham, sautéed mushrooms	
Prosciutto crudo e rucola 	440/490
Tomato sauce, mozzarella, Parma ham, parmesan, rocket leaves	
Romana	340/390
Tomato sauce, mozzarella, capers, anchovies, black olives	
Salmone	390/440
Tomato sauce, mozzarella, smoked salmon, asparagus	
Pizza Parmigiana 	390/440
Tomato sauce, mozzarella, eggplants, parmesan, basil	

 CHEF'S RECOMMENDATION  VEGETARIAN DISH
★ GUESTS FAVORITES  GLUTEN FREE

Napoletana	(S / R) 340/390
Tomato sauce, mozzarella, anchovies	
Capricciosa ★	390/440
Tomato sauce, mozzarella, cooked ham, sautéed mushrooms, artichoke, black olives	
Tropicale	340/390
Tomato sauce, mozzarella, pineapple, cooked ham, bell pepper	
Calzone	340/390
Folded pizza with tomato sauce, mozzarella, cooked ham, sautéed mushrooms	
Vegetariana 	340/390
Tomato sauce, mozzarella, mixed vegetables	

I DOLCI DESSERTS

Panna cotta 	340
Panna cotta orange flavored	
Crema di cocco, frutti di bosco 	290
Coconut mousse, forest berries	
Il Tiramisu 	340
Chef's tiramisu	
Crostata di mele	340
Oven baked apple pie, vanilla ice cream	
Affogato 	340
Espresso, amaretto, fior di latte ice cream	
Macaron al Cioccolato con gelato al pistacchio	340
Chocolate macaron with Pistachio ice cream	
Torta al Cioccolato Fondente	340
Dark chocolate cake with raspberry sauce and passion fruit	
Creme Brulée  	290
Creme Brulée with caramel sauce and strawberry	
Gelati	90
Homemade ice creams vanilla, chocolate, strawberry, coconut and lemon	

DRINK MENU

PREGO SIGNATURE

Stark & Thorny	360
Dark rum, fresh lime and house ginger cordial (STARK) with fresh roses (THORNY)	
Hashtag# Tickle Your Taste Budd	360
House darjeeling gin, fresh lemon, house kaffir syrup, cinnamon and a touch of egg	
Pomelo Caipiriña	360
Thai pomelo with cachaça, fresh-cut lime and turbinado suger	
Negroni	360
Gin, campari and sweet vermouthe with a mist of fresh orange oil	
Bumblebee Bruiser	360
Tarragon-infused vodka, house hibiscus grenadine, fresh pomegranate and lime, turbinado sugar and soda	
A New York's Long Island Iced Tea	360
5 spirits, lemon juice topped with coke	

COCKTAIL FROM THE ALPS

The Hugo	360
Prosecco, elderflower syrup, sparkling mineral water, mint leaves	

OUR DRINK SPECIALS

Aperol Spritz	360
The perfect aperitif! A refreshing combination of prosecco and aperol	
Peroni Nastro Azzurro Draught 0.5 L	390
Delicious Italian lager-style beer	
Prego Mojito	360
Bacardi, Captain Morgan Rum, fresh lime, sugar, mint	
Prego Caipi	360
Campari, fresh limes and brown sugar	
Kir Royal	360
Prosecco crème de cassis	

Sangria	370 Glass / 850 Carafe
Our heady blend of red wine, cointreau, fruit juices & fresh fruit pieces	

CLASSIC COCKTAILS

Piña Colada	310
Light rum, Malibu, pineapple juice and coconut cream	
Tequila Sunrise	310
Tequila, orange juice and a splash of grenadine	
Singapore Sling	310
Gin, cherry heering, benedictine, cointreau, lime juice and angostura bitter topped with soda	
Dry Martini	310
Gin & vermouth garnished with an olive	
Margarita	310
Tequila, cointreau, lime juice and pink salt	
Bloody Mary	310
Vodka, tomato juice, lime and seasoning	
Cosmopolitan	310
Vodka and triple sec with lime and cranberry juice	
Frozen Strawberry Margarita	310
Tequila, strawberries, cointreau, pink salt, lemon juice and sugar syrup	
Frozen Strawberry Daiquiri	310
White rum, strawberries, triple sec, lemon juice and sugar syrup	
Old Fashioned	310
Jim Beam Bourbon, Angostura bitter, brown sugar, orange	
Moscow Mule	310
Smirnoff Vodka, ginger beer, lime juice, mint	
Espresso Martini	310
Smirnoff Vodka, Kahlua, espresso, syrup	
Mimosa	310
Prosecco, orange juice	
Amaretto Sour	310
Disaronno Amaretto, Jim Beam, Lemon juice, a touch of egg white	

LA PASTA

PASTAS

Penne arrabbiata		(S / R) 290/340
Penne with tomato sauce, garlic, chilli		
Penne al salmone		340/390
Penne with smoked salmon, cream, tomato sauce		
Spaghetti aglio & olio		290/340
Spaghetti with garlic, olive oil, chilli		
Spaghetti napoletana		290/340
Spaghetti with tomato sauce, cherry tomatoes, fresh basil		
Spaghetti carbonara		390/440
Spaghetti with smoked pork cheek, egg, Parmesan cheese, Pecorino cheese		
Spaghetti alle vongole		340/390
Spaghetti with fresh clams, garlic, cherry tomatoes, white wine sauce		
Spaghetti amatriciana		390/440
Spaghetti, spiced tomato sauce, smoked pork cheek, Pecorino cheese		
Linguine di Amalfi con gamberi		440/490
Linguine with Shrimps, Lemon and Zucchini in cherry tomatoes' sauce		

I RISOTTI

ITALIAN RISOTTOS

Risotto taleggio e tartufo	 	(S / R) 440/490
Risotto, black truffle, Taleggio cheese		
Risotto gamberi	★ 	390/440
Risotto with prawns, aromatic bisque and roasted cherry tomatoes		
Risotto ai formaggi	 	390/440
Risotto four cheeses - Taleggio, Gorgonzola, Parmesan, mozzarella cheese		
Risotto Boscaiola		390/440
Risotto with Italian sausage, Porcini mushroom, Thyme and Parmesan cheese		

 CHEF'S RECOMMENDATION

 VEGETARIAN DISH

★ GUESTS FAVORITES

 GLUTEN FREE

CARNE E PESCE

MEAT & FISH

Tagliata di angus		990
Tagliata of Australian Angus beef striploin, grilled polenta, roasted sweet peppers in tomato sauce		
Filetto di manzo	★ 	1,190
Grilled Australian beef tenderloin, sautéed asparagus, truffle taleggio sauce		
Costolette di agnello	★ 	1,290
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 potato		
Grigliata di pesce	 	(S / R) 990/1,990
Grilled seafood platter, lemon thyme, rosemary garlic potatoes		
Filetti di spigola		690
Pan-roasted sea bass fillet, pumpkin mash, butter caper-berry sauce		
Aragostelle		990
Grilled slipper lobster, garlic chilli pesto linguine, parmesan chips		
Salmone grigliato		790
Baked salmon fillet, baby spinach, lemon cream reduction		
CONTORNI SIDES		
Parmigiana di melanzane	 	290
Eggplant layers filled with tomato sauce, mozzarella, Parmesan cheese and basil		
Spinaci e Scamorza fusa	 	290
Baked spinach with Scamorza cheese		
Crema di patate e tartufo nero	 	290
Black truffle mash		
Crema di ceci	  	290
Italian style hummus with lemon zest and rosemary		