

The Original Prego's Trattoria
2740 South Street, Burlington, NC 27215
336-586-0292

Dinner Menu
Effective 01/01/19

Antipasti
(Appetizers)

◆ **Eggplant Rollatini**

Eggplant stuffed with mixed cheeses and spices rolled and baked in a light tomato sauce with fresh mozzarella cheese on top, baked. **\$7.95**

◆ **Fungi Ripieni**

Mushrooms stuffed with spices, bread crumbs, and cheese. **\$7.95**

◆ **Eggplant Parmigiana**

Sliced eggplant made with marinara sauce and fresh mozzarella cheese, baked. **\$8.95**

◆ **H.M. Empanadas**

Homemade dough stuffed with seasoned beef, spices, and cilantro with tomato sauce and fresh mozzarella on top, baked. **\$8.95**

◆ **Calamari Fritti**

Fresh calamari marinated in fresh spices, lightly battered and fried with homemade tomato sauce. **\$10.95**

◆ **Shrimp Cocktail**

Jumbo shrimp broiled and marinated in fresh spices over spring mix salad. **\$8.95**

◆ **Mozzarella Caprese**

Fresh slices of tomato with fresh mozzarella cheese, extra virgin olive oil, balsamic vinegar, olives, and fresh basil on top. **\$8.95**

Insalata
(Salads)

◆ **House Salad**.....1(per) - **\$2.95**.....2(per) - **\$5.95**

◆ **Caesar Salad**.....1(per) - **\$3.95**.....2(per) - **\$6.95**

◆ **Grilled Portobello Over Spinach Salad**

Portobello mushrooms marinated in fresh spices, grilled over our baby spinach salad with homemade caramelized balsamic vinegar on top. **\$8.95**

◆ **Prosciutto Salad**

Spring mix lettuce with extra virgin olive oil, balsamic vinegar with prosciutto di Parma and shaved Romano parmigiana cheese on top. **\$9.95**

Minestre

(Soups)

- ◆ **Minestrone Del Giorno**.....(Small Bowl) - **\$4.95**.....(Big Bowl) - **\$6.95**
- ◆ **Pasta E Fagioli**.....(SMall Bowl) - **\$4.95**.....(Big Bowl) - **\$6.95**
- ◆ **Stracciatella Fiorentina**.....(Small Bowl) - **\$4.95**.....(Big Bowl) - **\$6.95**

Risotto

- ◆ **Risotto Con Broccoli E Spanaci**

Creamy Risotto sauteed with fresh broccoli, spinach, and diced onions with a touch of basil pesto. **\$15.95**

- ◆ **Risotto Alla Piemontese**

Creamy Risotto sauteed with diced onions and fresh mix wild Italian mushrooms. **\$15.95**

Pasta

- ◆ **Angelo Stiva & Fresh Basil**

Fresh chopped tomato sauteed with white wine, roasted garlic, and fresh basil. **\$7.95**

- ◆ **Spaghetti Bolognese**

Homemade meat sauce. **\$9.95**

- ◆ **Fettuccine Alfredo**

Homemade egg pasta sauteed in our homemade Alfredo sauce with fresh parmigiana cheese. **\$9.95**

- ◆ **Spaghetti Alla Carbonara**

Homemade butter egg cream sauce with diced onions, toasted bacon, and fresh parmigiana cheese. **\$9.95**

- ◆ **Peene Alla Vodka**

Homemade pink Vodka sauce with peas, mushrooms, diced onions, and toasted bacon. **\$10.95**

- ◆ **Fettuccine Paglia & Fieno**

Homemade spinach & egg pasta sauteed in our homemade Alfredo sauce with peas, mushrooms, diced onions, toasted bacon, and homemade Italian sausage. **\$11.95**

- ◆ **Ravioli Con Salsa Di Noche**

Homemade spinach and mix cheese ravioli sauteed in our homemade walnut cream sauce. **\$12.95**

- ◆ **Homemade Gnocchi Alla Sorentina**

Homemade potato pasta sauteed in our homemade marinara sauce with fresh mozzarella cheese on top, baked. **\$12.95**

- ◆ **Homemade Lasagna Bolognese.** **\$12.95**

Pollo (Chicken)

◆ **Chicken Parmigiana with Linguine**

Chicken breast lightly breaded and pan fried with homemade marina sauce and fresh mozzarella cheese on top. **\$12.95**

◆ **Chicken Alla Cacciatora**

Pieces of white meat chicken sauteed in white wine, garlic, and a touch of light tomato sauce with roasted red peppers, onions, and mushrooms on top. **\$12.95**

◆ **Chicken Breast Piccata**

Chicken breast sauteed in white wine, lemon and butter sauce with capers and mushrooms, **\$14.95**

◆ **Chicken Breast San Lorenzo**

Chicken breast sauteed in white wine, roasted garlic, fresh chopped tomatoes, and fresh basil on top. **\$14.95**

Carni (Meat)

◆ **Veal Scaloppini Marsala**

Veal pounded thin and sauteed in Marsala gravy mushroom sauce. **\$17.95**

◆ **Veal Scaloppini Pizzaiola**

Veal pounded thin and sauteed in white wine, garlic, and a touch of light tomato sauce with mushrooms, onions, and roasted red peppers. **\$17.95**

◆ **Veal Saltimbocca Alla Romana**

Veal pounded thin and sauteed in light brown gravy sauce with prosciutto di Parma and sauteed spinach. **\$18.95**

◆ **Veal Parmigiana**

Veal pounded thin lightly breaded and pan fried with homemade marinara sauce with fresh mozzarella cheese on top. **\$18.95**

◆ **Filet Mignon**

8 oz. Filet Mignon marinated in fresh spices, grilled over a Marsala gravy mushroom sauce. **\$24.95**

All chicken and Meat dishes are served with the vegetable of the day.

Pesce (Fish)

◆ **Linguine Clam Sauce**

Linguine pasta sauteed in your choice of red or white wine clam sauce. **\$14.95**

◆ **Tilapia Frances**

Fresh Tilapia lightly dipped in egg and sauteed in white wine, lemon and butter sauce with capers on top. **\$16.95**

◆ **Grilled Shrimp Over Linguine**

Shrimp marinated in fresh spices and grilled over linguine sauce in garlic and extra virgin olive oil. **\$18.95**

◆ **Shrimp Fra Diavolo**

Shrimp sauteed in white wine, garlic, and a spicy marinara sauce over linguine. **\$18.95**

◆ **Salmon Alla Angelina**

Fresh salmon sauteed in white wine, garlic, and a light tomato sauce with fresh plum tomato, artichoke hearts, zucchini and a touch of cream. **\$18.95**

◆ **Mahi-Mahi Marechiara**

Fresh mahi-mahi in white wine garlic and a light tomato sauce with mussels and clams on top. **\$20.95**

◆ **Zuppa Di Pesce**

Calamari, mussels, clams, shrimp, fish filet sauteed in white wine garlic and a homemade marinara sauce over linguine. **\$24.95**