Discover the magic of Prego at Taj Coromandel with an effervescent dining experience. Enjoy modern interpretations of traditional Italian recipes, made from the freshest ingredients with vibrant flavours. A pop of Mediterranean adds a delightful twist to the dining experience. At twilight, Prego transforms into an elegant dinner venue with upbeat music and candlelight.

Appetizers

- **Insalata di Indivia, Pere al Vino Rosso e Gorgonzola**
  Endive and pears salad with red wine poached pears, walnuts, lemon gorgonzola dressing

- **Scamorza Alla Piastra**
  Polenta cooked, pan seared semi-soft cheese, with tomato jalapeno flatbread

- **Fantasia di Bruschetta**
  Homemade garlic Tuscan bread toasted crostini with assorted toppings

- **Asparagi al Vapore**
  Steamed asparagus with Sicilian lemon, Parmesan cheese, truffle oil, and toasted crostini

- **Capperiante Graffiti**
  Baked scallops in Parmesan lemon breading

- **Salmone Marinato**
  Fresh salmon carpaccio, marinated with fresh herbs, lemon and orange, served with citronette and mixed greens

- **Antipasto Toscano Classico**
  Classic Tuscan appetizer with prosciutto, cold cuts, pickled vegetables, chicken liver past, tomato and mushroom crostini

- **Involtini di Pollo**
  Asparagus and Parmesan stuffed chicken rolls, on grilled asparagus and saffron sauce

- **Croccette di Pollo**
  Breaded, deep fried chicken croquettes, with green peas and balsamic bell peppers

- **Focaccia al Prosciutto e Fichi**
  Grilled Tuscan rosemary focaccia, with extra virgin olive oil, prosciutto and marinated figs

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**Soups**

- Creamy Red Cabbage Pottoka
  - Creamy red cabbage soup with caramelized shallots

- Pappa al Pomodoro
  - Thick spicy soup with Tuscan bread, vegetables, tomato sauce and parmesan cheese

- Cacciucco Di Gamberti
  - Spicy tomato based prawn soup with toasted garlic bread

- Zuppa di Cipolle, patate e Salsiccia
  - Onion and potato soup with homemade pork sausage dumpling and pecorino cheese

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**Main Courses**

- Mezzelune con Zucca e Gorgonzola
  - Half-moon shaped ravioli, stuffed with pumpkin and Italian blue cheese, with brown butter and Parmesan cheese

- Manfricoli al Pesto
  - Homemade fresh thick spaghetti with diced potatoes and green beans, in Alfredo sauce, drizzled with basil pesto

- Spaghetti Crisadalola
  - The simpler, the better. Tossed with fresh tomatoes, garlic, chilli, basil and extra virgin olive oil

- Risotto Pocini e Tartufo
  - Creamed Carnaroli rice with wild mushrooms and truffle infused extra virgin olive oil

- Lasagne Verdi
  - Fresh spinach pasta sheets with bechamel, mixed vegetables and Parmesan cheese

- Fusilli al Profumo dell’Orto
  - Twisted short pasta in julienne vegetables, scented with mint, thyme and basil

- Gnocchi ai Quattro Formaggi
  - Homemade potato dumplings in four cheeses sauce

- Creppelle Senza Vovo con Broccoli Croccanti
  - Eggless crepes, filled with zucchini, eggplant, ricotta and parmesan, broiled with Provolone cheese, on tomato sauce

- Tagliolini Integrali
  - Homemade whole wheat thin fettuccine pasta with a sauce of your choice

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Seafood
- **Tagliolini di Mare**
  Fresh long cut pasta in light red sauce, tossed with shrimp, scallops, crabmeat and fresh diced tomatoes

- **Gamberoni alla Conca con Caponata**
  Grilled king prawns, crusted with almonds, bread crumbs and parmesan cheese, served with spicy red sauce stew

- **Filetto di Breama all'Vovo**
  Pamfret fillet, dipped in egg, pan seared, served with salsa verde, asparagus and parmelie (chick pea fritters)

- **Branzino all’Acqua Pazza**
  Chilean sea bass, poached in light tomato based sauce, with potato medallions, leeks and Greek olives

Poultry and Duck
- **Pollo Saltimbocca con Carote al Burro**
  Chicken supreme, topped with sage and prosciutto in buttery lemon sauce, served with sautéed carrots

- **Mezzo Pollo alla Panna**
  Half, semi boneless chicken, roasted with fruity stuffing, served with sautéed spinach

- **Tagliata di Pette d'Amastra al Frutti di Bosco con Spinaci all'Aglio**
  Grilled duck breast with sautéed berries and garlic sautéed spinach

Red Meat
- **Lasagne all'Emiliana**
  Fresh pasta with beef ragù and bechamel

- **Medaglioni di Bufala al Cognac e Senape**
  Buffalo tenderloin, pan seared with brandy mustard sauce, served with mashed potatoes

Lamb
- **Fettucine al Ragù**
  Fresh pasta ribbons in lamb ragù

- **Sfincio alla Milanesese con Risootto Giallo**
  Braised lamb shank in vegetable sauce with saffron risotto

- **Costolette al Balsamico**
  Grilled New Zealand Lamb chops, dressed with balsamic reduction, and salsa verde. Served with sautéed fresh spinach and roasted potato medallions

Pork
- **Rigatoni Amatriceana**
  Rigged tube pasta in spicy red sauce with onions, crispy pancetta and pecorino Romano cheese

- **Salecche all’Vecchietta**
  Homemade Italian sausage served with cannellini beans in tomato based fresh herbs sauce

Side Items
- **Garlic sautéed spinach**

- **Roasted potato medallions**

- **Mixed greens salad**

- **Roasted vegetables**

- **Sautéed mushrooms**
**Pizza**

- Margherita Classica
  Tomato, mozzarella, fresh basil
- Marinara
  Tomato, garlic, fresh chili, parmesan cheese
- Prosciutto e Funghi
  Tomato, mozzarella, mushroom and Parma ham
- Saleccia e Cipolla
  Tomato, mozzarella, red onion and Italian sausage
- Napoletana
  Tomato, shrimp, capers, anchovies, mozzarella

**Pizza Bianca**

- Tartrifata
  Mozzarella, garlic, arugula, shaved parmesan cheese, truffle oil
- Salmonata
  Smoked salmon, onions, cherry tomatoes
- Fattoreese
  Chicken and roasted vegetables

**Calzone**

- Folded pizza, filled with tomato sauce, mozzarella and your choice of filling
- Vegetable
- Vegetables and chicken

**Desserts**

- Panna Cotta al Cocomero
  Eggless, sugar free, watermelon flavored cream flan
- Tiramisu Senza uovo
  Eggless Tiramisu
- Cassata Siciliana
  Sweet ricotta cheese with chocolate chips and candied fruit in almond marzipan shell
- Delizia al Cioccolato
  Dark chocolate fondant with strawberry sorbet
- Torta Casalinga alle Pere
  Fresh pears and chocolate chips home style cake, served warm with vanilla ice cream
- Gelato della casa
  Homemade Ice Cream or Sorbet

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