



“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.

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Appetizers

- **Insalata di Indivia, Pere al Vino Rosso e Gorgonzola** 600
 Endive and lollo rosso salad with red wine poached pears, walnuts, lemon gorgonzola dressing
- **Scamorza Alla Piastra** 600
 Polenta crusted, pan seared semi-soft cheese, with tomato jalapeno flatbread
- **Fantasia di Bruschetta** 450
 Homemade garlic Tuscan bread toasted crostini with assorted toppings
- **Asparagi al Vapore** 600
 Steamed asparagus with Sicilian lemon, Parmesan cheese, truffle oil, and toasted crostini
- **Cappesante Gratinata** 1250
 Broiled scallops in Parmesan lemon breading
- **Salmone Marinato** 1250
 Fresh salmon carpaccio, marinated with fresh herbs, lemon and orange, served with citronette and mixed greens
- **Antipasto Toscano Classico** 850
 Classic Tuscan appetizer with prosciutto, cold cuts, pickled vegetables, chicken liver patè, tomato and mushroom crostini
- **Involtini di Pollo** 850
 Asparagus and Parmesan stuffed chicken rolls, on grilled aubergines and saffron sauce
- **Crocchette di Pollo** 850
 Breaded, deep fried chicken croquettes, with green peas and balsamic bell peppers
- **Focaccia al Prosciutto e Fichi** 850
 Grilled Tuscan rosemary focaccia, with extra virgin olive oil, prosciutto and marinated figs

■ Indicates Vegetarian

■ Indicates Non-Vegetarian

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Soups

- Crema Color Porpora 500
Creamy red cabbage soup with caramelized shallots
- Pappa al Pomodoro 500
Thick spicy soup with Tuscan bread, vegetables, tomato sauce and parmesan cheese
- Cacciucco di Gamberi 500
Spicy tomato based prawns soup with toasted garlic bread
- Zuppa di Cipolle, patate e Salsiccia 500
Onions and potato soup with homemade pork sausage dumpling and pecorino cheese

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Main Courses

- Mezzelune con Zucca e Gorgonzola 900
Half-moon shaped ravioli, stuffed with pumpkin and Italian blue cheese, with brown butter and Parmesan cheese
- Manfricoli al Pesto 900
Homemade fresh thick spaghetti with diced potatoes and green beans, in Alfredo sauce, drizzled with basil pesto
- Spaghetti Crudaiola 900
The simpler, the better. Tossed with fresh tomatoes, garlic, chili, basil and extra virgin olive oil
- Risotto Porcini e Tartufo 900
Creamed Carnaroli rice with wild mushrooms and truffle infused extra virgin olive oil
- Lasagne Verdi 950
Fresh spinach pasta sheets with bechamel, mixed vegetables and Parmesan cheese
- Fusilli al Profumo dell'Orto 850
Twisted short pasta in julienne vegetables, scented with mint, thyme and basil
- Gnocchi ai Quattro Formaggi 850
Homemade potato dumplings in four cheeses sauce
- Crespelle Senza Uovo con Broccoli Croccanti 900
Eggless crepes, filled with zucchini, eggplant, ricotta and parmesan, broiled with Provolone cheese, on tomato sauce
- Tagliolini Integrali 900
Homemade whole wheat thin fettuccine pasta with a sauce of your choice

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Seafood

- Tagliolini di Mare 1000
Fresh long cut pasta in light red sauce, tossed with shrimp, scallops, crabmeat and fresh diced tomatoes
- Gamberoni alla Conza con Caponata 1600
Grilled king prawns, crusted with almonds, bread crumbs and parmesan cheese, served with spicy vegetable stew
- Filetto di Brema all' Vovo 1300
Pomfret filet, dipped in egg, pan seared, served with salsa verde, asparagus and pannelle (chick pea fritters)
- Branzino all' Acqua Pazza 1700
Chilean seabass, poached in light tomato based stock, with potato medallions, leeks and Greek olives

Poultry and Duck

- Pollo Saltimbocca con Carote al Burro 1600
Chicken supreme, topped with sage and prosciutto in buttery lemon sauce, served with sautéed carrots
- Mezzo Pollo alla Panura 1600
Half, semi boneless chicken, roasted with fruity stuffing, served with sautéed spinach
- Tagliata di Petto d'Anatra ai Frutti di Bosco con Spinaci all'Aglio 1350
Grilled duck breast with sautéed berries and garlic sautéed spinach

Red Meat

- Lasagne all'Emiliana 1350
Fresh pasta with beef ragù and bechamel
- Medaglioni di Bufala al Cognac e Senape 1800
Buffalo tournedos, pan seared with brandy mustard sauce, served with mashed potatoes

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Lamb

- Fettuccine al Ragù 1200
Fresh pasta ribbons in lamb ragù
- Stinco alla Milanese con Risotto Giallo 1800
Braised lamb shank in vegetable sauce with saffron risotto
- Costolette al Balsamico 1950
Grilled New Zealand Lamb chops, drizzled with balsamic reduction, and salsa verde. Served with sautéed fresh spinach and roasted potato medallions

Pork

- Rigatoni Amatriciana 1300
Ridged tube pasta in spicy red sauce with onions, crispy pancetta and pecorino Romano cheese
- Salsicce all'Uccelletta 1750
Homemade Italian sausage stewed with cannellini beans in tomato based fresh herbs sauce

Side Items

- Garlic sautéed spinach 375
- Roasted potato medallions 375
- Mixed greens salad 375
- Roasted vegetables 375
- Sautéed mushrooms 375

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Pizza

choice of thin crust “Northern” style, or “Neapolitan” style thick crunchy crust

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| ■ Margherita Classica
Tomato, bocconcini mozzarella, fresh basil | 900 |
| ■ Marinara
Tomato, garlic, fresh chilly, parmesan cheese | 900 |
| ■ Prosciutto e Funghi
Tomato, mozzarella, mushroom and Parma ham | 1100 |
| ■ Salsiccia e Cipolla
Tomato, mozzarella, red onion and Italian sausage | 1100 |
| ■ Napoletana
Tomato, shrimp, capers, anchovies, mozzarella | 1100 |

Pizza Bianca

crispy flatbread with light cream sauce, no tomato sauce

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| ■ Tartufata
Mozzarella, garlic, arugula, shaved parmesan cheese, truffle oil | 900 |
| ■ Salmonata
Smoked salmon, onions, cherry tomatoes | 1100 |
| ■ Fattoressa
Chicken and roasted vegetables | 1100 |

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Calzone

Folded pizza, filled with tomato sauce, mozzarella and your choice of filling

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| ■ Vegetable | 900 |
| ■ Vegetables and chicken | 1000 |

Desserts

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| ■ Panna Cotta al Cocomero
Eggless, sugar free, watermelon flavored cream flan | 600 |
| ■ Tiramisù Senza uovo
Eggless Tiramisu | 600 |
| ■ Cassata Siciliana
Sweet ricotta cheese with chocolate chips and candy fruit in almond marzipan shell | 600 |
| ■ Delizia al Cioccolato
Dark chocolate fondant with strawberry sorbet | 650 |
| ■ Torta Casalinga alle Pere
Fresh pears and chocolate chips home style cake, served warm with vanilla ice cream | 650 |
| ■ Gelato della casa
Homemade Ice Cream or Sorbet | 600 |

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