
DOLCI

DOLCE DI DATTERI

Sticky date pudding, hot caramel sauce, ginger ice cream, walnut crumble 22.0

TORTA DI FORMAGGIO

Citrus New York baked cheesecake, berry compote, raspberry coulis, whipped cream 22.0

TIRAMISÙ

Classic Italian layered dessert, espresso and marsala soaked savoiardi biscuit, whipped egg and mascarpone cream, valrhona cocoa 22.0

CRÈME BRÛLÉE

Vanilla bean crème brulee with biscotti 22.0

CHOCOLATE AND RASPBERRY

Valrhona 70% chocolate cremeux, raspberry sorbet, chocolate oat crumb 22.0

VINI DOLCI

MALVASIA Terre Siciliane IGT (Sicily/Italy)	12.0	95
DE BORTOLI 'NOBLE ONE' Botrytised Semillon 2022 (Riverina/Australia)	18.0	85
SICHEL Sauternes 2022 (Bordeaux/France)	17.5	80
CAMPBELLS OF RUTHERGLEN Muscat NV (Victoria/Australia)	15.5	69
PIGEADE Muscat Beaumes de Venise 2023 (Rhone/France)	17.0	75
VALDESPINO EL CANDADO Pedro Ximenez Sherry (Jerez/Spain)	13.5	
TAYLORS 10 year Tawny Port	14.5	150
CHURCHILLS 20 year Tawny Port	31.0	250

FOOD ALLERGIES

Please advise your wait person of any allergies prior to ordering. Our kitchen will do their best to accommodate your needs. While we take as much care as possible, we cannot guarantee that trace elements may not be present.

GLUTEN FREE

Gluten free options are available, and we make every effort to accommodate guests who are gluten-intolerant. Any meal ordered as 'Gluten-Free' will be prepared using thoroughly cleaned surfaces, separate utensils, pans and cooking water, but all food is cooked in the same area of our kitchen. If you are coeliac, please be aware that airborne particles and traces of gluten remain present throughout the kitchen and restaurant. For this reason, we cannot guarantee that any food prepared at Prego is 100% Gluten Free. All meals cooked in the deep fryer contain allergens and must be avoided by those with severe allergies.