



EXECUTIVE CHEF:
BOBBY MCKIM

SOUS CHEF:
MATTHEW LOWER
OTTIE ADKINS

PRATO IS PROUD TO
COMMIT TO THE
FOLLOWING PARTNERS:

ZENN NATURALS
OLDE HEARTH BREAD CO.
LAKE MEADOW FARM
ANSON MILLS
SUGAR TOP FARMA
FUNGHI JON

DOLCE

Seasonal Gelato 6

Tiramisu 11

Almond Streusel
Cheesecake 10

PRIMI

Red Wine Marinated Olives, Chili, Caperberry 8

Pretzel-Crusted Calamari, Salsa Rossa, Grain Mustard Aioli 16

Arancini, Beet Mustarda, Goat Cheese, Fennel 14

**Prato Meatballs, Roasted Tomato, Cipollini Agrodolce 15

INSALATA E ZUPPA

Escarole, Anchovy-Garlic, Lemon, Parmesan 12

**Chopped Chicken Salad, Pepperoncini, Walnut, Pancetta 15

**Campagna, Farm Greens, Frisée, Pancetta Tesa, Rosemary Almond 14

Little Gem Caesar, Romaine, Parmesan, Garlic Pangrattato 14

Stone Fruit Salad, Burrata, Arugula, Charred Citrus, Hazelnut 18

Oak Roasted Tomato Soup, Vidalia Onion, Black Pepper, Basil Crema 10

PANINO

(Choice of Chips or Campania Insalata)

**La Bestia, Italian Cold Cuts, Caciocavallo, Oregano Vinaigrette 15

Angus Beef Burger, House Pickles, Balsamic Onion, Pesto Aioli 16.5

Piadina, Heirloom Tomato, Pinenut Pesto, Stracciatella, Onion Frito 15

Brisket Panini, MontAmore, Giardiniera, Grasso di Manso Aioli 14

Chicken Milanese, Sun-Dried Tomato Tapenade, Ricotta Salata, Garlic Aioli 15

PIZZA

Gluten Free Pizza Available Upon Request \$5

Margherita, Passata Pomodoro, Fior Di Latte, Local Genovese Basil 18

**Diavolo, Pepperoni, Pancetta, Italian Long Pepper, Auricchio Piccante 19

**Fiorentina, Arrowhead Spinach Crema, Volpi Speck Ham, Fontina Fontal 18

Funghi, Feta, Maitake Mushroom, Scallion, White Balsamic 19

**Widowmaker, Hazelnut Romesco, Cavolo Nero, Fennel Sausage, Farm Egg 19.5

**"La Fiamma", Coppa, Scamorza, Salsa di Vodka 20

PASTA

**Farm Egg Rigatoni, Bolognese, Vino Rosso, Pangrattato 12/23

**Mustard Spaghetтини "Cacio E Pepe", Radicchio, Speck Ham, Balsamico 12/23

Chicken "Piccata" Ravioli, Artichoke, Capers, Spinach, Vino Bianco 13/24

Potato Gnocchi, Truffle Butter, Parmesean, Pangrattato 20

PESCE DEL GIORNO

Atlantic Salmon, Fennel, Sun-dried Tomato, Olive Caponata 35

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Please let your server know about any allergies or dietary restrictions.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs,
or unpasteurized milk may increase your risk of food-borne illness

**Contains pork

***A 20% gratuity will be applied to groups of 8 or more

Follow Along!

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Happy Hour Mon - Thurs 4pm - 6pm



SPUMANTE

CAVA, Los Monteros	13/52
LAMBRUSCO, Cleto Chiarli, “Centenario”	13/52
MOSCATO D’ASTI, Vietti	13/52
PROSECCO, Bisol “Jeio”	13/52
ROSE PROSECCO, Fratelli Cozza	13/52
CAVA, Raventos	14/56

VINO – ITALIA BIANCO

north – alto adige / friuli / piemonte / veneto	
PINOT GRIGIO, Zenato	13/52
PINOT GRIGIO, Gradis Ciutta	14/56
GAVI DI GAVI, Villa Sparina	14/56
SAUVIGNON BLANC, Colutta	14/56
central – marche / toscana / umbria	
VERMENTINO, Fattoria di Magliano “Pagliatura”	13/52
VERDICCHIO, Andrea Felici	14/56
CHARDONNAY, Bramito	15/60
south – campania / puglia / sicilia	
ROSATO SUSUMANIELO, Feudi Salentini	14/56

SPAGNA BIANCO

ROSE, Marques de Riscal	13/52
ALBARINO, Lagar Cervera	16/64

VINO – ITALIA ROSSO

north – piemonte / veneto	
BARBERA, Viberti	13/52
central – toscana / marche / umbria	
SANGIOVESE, Alverdi, Rubicone	13/52
CHIANTI CLASSICO, Borgo Scopeto	15/60
CABERNET SAUVIGNON, Caffagio, Basilica del Cortaccio	16/64
SUPER TUSCAN, Le Volte	20/80
south – campania / puglia / sicilia	
SUSUMANIELLO, Masseria Li Veli	16/64
NERELLO MASCALESE, Tascante, Etna Rosso	16/64

BOTTLED WINE LIST AVAILABLE UPON REQUEST

BIRRA

APERITIVO

WALKING ON SUNSHINE 16
G4 Blanco Tequila, Topazio
Tangerine Limoncello, Raspberry,
Mint, Grapefruit Bitters

INTO THE MYSTIC 15
Ford’s Gin, Italicus, Massenez
Litchi, Lychee, Lemon Oleo,
Spirulina, Egg White

MIDSUMMER’S DREAM 16
Suntori Toki Japanese Whiskey,
Cocchi Americano, Luxardo Bitter
Bianco, Watermelon

ITALIAN CITRUS 13
New Amsterdam Grapefruit Vodka,
Aperol, Lemonade, Pomegranate

CETRIOLO 13
Crop Cucumber Organic Vodka,
Agave, Lime, White Cranberry,
Basil

SPINA
Peroni 8
Home State Brewing Doctor’s Orders Hefeweizen 8
Sideward Brewing Moon Boots IPA 10
Bowigens Brewing Avalon Park Amber Ale 9

BOTTIGLIA
Miller Light 6
Coors Banquet 6
Athletic Brewing Run Wild N/A IPA 7
Peroni N/A 8
Cider Creek Blackberry Peach Cider 11
Tactical Brewing Watermelon Sour 11
Sideward Brewing Work Friends Porter 11

N/A BEVERAGES	SAN PELLEGRINO 3.5
House-Made	Grapefruit
Lemonade 3.25	Lemon
Red Bull 4.5	Orange
Jones Sodas 4	

PROVA ZERO

COCCO ESPRESSO** 9
NA Amaro Lucano, Espresso, Coconut,
Orange

AMALFI SPRITZ 10
Lyre’s Bitter Rosso, NA Prosecco,
House Made Amalfi Oleo

SANGUE DI DRAGO 10
Seedlip Grove, Dragon Fruit, Lemon,
Pellegrino Blood Orange