



GENERAL MANAGER:
TJ KRESS

EXECUTIVE CHEF:
BOBBY MCKIM

SOUS CHEFS:
MATTHEW LOWER
OTTIE ADKINS

PRATO IS PROUD TO
COMMIT TO THE
FOLLOWING PARTNERS:

ZENN NATURAL
OLDE HEARTH BREAD CO
LAKE MEADOW FARM
ANSON MILLS
SUGAR TOP FARM
FUNGHI JON
FROG SONG FARM

PICCOLO

> ANTIPASTI

- Arancini, Beet Mustarda, Goat Cheese, Fennel 14
- Pretzel-Crusted Calamari, Salsa Rossa, Grain Mustard Aioli 16
- **Crostini, Ricotta, Cherry, Melon, Proscuitto 14
- *Beef Carpaccio, Fennel, Mustard, Boquerones, Caper 16
- *Cobia Crudo, Grapefruit, Habanero, Pistachio Gremolata 18

> FORNO A LEGNA

- Red Wine Marinated Olives, Chili, Fennel, Caperberry 8
- House Focaccia, Rosemary, Sicilian EVOO 10
- **Prato Meatballs, Roasted Tomato, Cipollini Agrodolce 15

INSALATA E ZUPPA

- Oak Roasted Tomato Soup, Vidalia Onion, Black Pepper, Basil Crema 10
- Escarole, Anchovy-Garlic, Lemon, Parmesan 13
- **Campagna, Farm Greens, Radicchio, Pancetta Tesa, Rosemary Almond 14
- Prato Caesar, Romaine, Parmesan, Thyme Pangrattato 14
- Stone Fruit Salad, Burrata, Arugula, Charred Citrus, Hazelnut 18

FORMAGGIO & CARNE SALATA 25

- | | |
|--------------------------------------|-----------------------------------|
| Dolce Gorgonzola/Aceto Balsamico | Calabrese Salami/Giardiniera |
| Tartufo/Apricot | Lonzino/Mushroom Conserva |
| Black pepper Pecorino/Blackberry Jam | Black Pepper Toscano/Spring Onion |

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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

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, Speck Ham, Fontina Fontal 18
- Funghi, Feta, Maitake Mushroom, Scallion, White Balsamic 19
- **Widowmaker, Hazelnut Romesco, Cavolo Nero, Fennel Sausage, Farm Egg 19.50
- **"La Fiamma", Coppa, Scamorza, Salsa di Vodka 20

PASTA

- Gluten Free Pasta Available Upon Request \$4
- **Mustard Spaghetтини "Cacio E Pepe", Radicchio, Speck Ham, Balsamico 12/23
- **Farm Egg Rigatoni, Bolognese, Vino Rosso, Pangrattato 12/23
- Chicken "Piccata" Ravioli, Artichoke, Capers, Spinach, Vino Bianco 13/24
- Tortellini, Pear, Gorgonzola, Pioppino Mushroom, Crema al Marsala 24
- Potato Gnocchi, Truffle Butter, Parmesan, Pangrattato 20

SECONDI

- Flank Steak, Cauliflower, Sunchoke, Fingerling Potato, Maitake Conserva 38
- Cheshire Pork Chop, Marsala-Apricot-Cherry Jus, Pepper, Pole Bean 37
- Atlantic Salmon, Fennel, Sun-dried Tomato, Olive Caponata, Yukon Gold 35
- Veal "Francese", Summer Squash, Radish Conserva, Pole Bean 35

CONTORNI

- Wood-Fired Broccolini, Calabrian Hot Honey, Pine Nut, Golden Raisin, Parmesan 10
- Mascarpone Polenta, Parmesan, Frantoia EVOO, Chive 9



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
FRANCIACORTA BLANC DE BLANC, Fratelli Berluchi	80

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	
SAUVINGON BLANC, Prodigio	13/52
VERMENTINO, Fattoria di Magliano “Pagliatura”	13/52
VERDICCHIO, Andrea Felici	14/56
CHARDONNAY, Antinori Bramito	15/60

south – campania / puglia / sicilia	
ROSE SUSUMANIELLO, Feudi Salentini	14/56

SPAGNA BIANCO

ROSE, Marques De Riscal	13/52
ALBARINO, Lagar Cervera	16/64
OLD VINE VERDEJO, Izadi	65

SPAGNA ROSSO

TINTA DE TORO, Cage, Toro ‘19	120
GARNACHA/CARINENA, Pinol L’avi Arrufi ‘18	120

RESERVE WINES BY THE GLASS

GARNACHA, Alto Moncayo "Veraton" '21	22/88
TEMPRANILLO RIBERO DEL DUERO, Celeste '19	28/112
AMARONE DELLA VALPOLICELLA CLASSICO, Cesari '19	35/170
NEBBIOLO, Borgogno “No Name” ‘21	37/148
BRUNELLO DI MONTALCINO, Mate '19	45/180

BOTTLED WINE LIST AVAILABLE UPON REQUEST

VINO – ITALIA ROSSO

north – piemonte / veneto / friuli / veneto	
BARBERA D’ALBA, Viberti	13/52
VENETO ROSSO, Vecchio Grion '17	85
central – toscana / marche / umbria	
SANGIOVESE, Alverdi	13/52
CHIANTI CLASSICO, Borgo Scopeto	15/60
SUPER TUSCAN, Avignonese “Grifi”	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
NERELLO MASCALESE, Nicosia, Monte Gorna	60
AGLIANICO RESERVA, La Fortezza ‘12	90

BIRRA

SPINA	
Peroni	8
Home State Brewing Doctor’s Orders Hefeweizen	8
Bowigens Brewing Avalon Park Amber Ale	9

BOTTIGLIA	
Pabst Blue Ribbon Tall Boy	5
Coors Banquet	6
Athletic Brewing Run Wild N/A IPA	7
Miller Light	6
Peroni N/A	8
Cider Creek Blackberry Peach Cider	11
Tactical Brewing Meloncholy Watermelon Sour	11
Sideward Brewing Work Friends Porter	11

APERITIVO

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

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

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

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

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

PROVA ZERO

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

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

**Allerrgy Notice