

Prezzo

BAR BITES

AT THE BAR & HITOPS:
MONDAY-FRIDAY 3-7PM
SATURDAY & SUNDAY 3-6PM

\$9

PARMESAN TRUFFLE FRIES ⑤
BLACK TRUFFLE AIOLI

CAPRESE SALAD ⑤ ⑥
FRESH MOZZARELLA, BEEFSTEAK
TOMATOES, AGED BALSAMIC

BRUSCHETTA ⑥
CROSTINI, VINE RIPE TOMATO,
BERMUDA ONION, BASIL, EVOO,
SHAVED PARMESAN

CHIMICHURRI MUSSELS ⑤
WHITE WINE, TOASTED GARLIC, FRESH
HERBS, LEMON

\$12

SMASH BURGER SLIDERS (2)
WAGYU BEEF, MOZZARELLA, CARAMELIZED
ONIONS, TRUFFLE AIOLI, BRIOCHE BUN

FIERY CALAMARI
SEMOLINA DUSTED, HOT CHERRY PEPPERS,
PEPPERONCINI, POMODORO

DYNAMITE SHRIMP
CRISPY BUTTERMILK SHRIMP, SRIRACHA
AIOLI, TOASTED SESAME SEEDS

\$15

WAGYU MEATBALL SLIDERS (3)
MOZZARELLA CHEESE, POMODORO,
BRIOCHE BUN

MARGHERITA PIZZA ⑥
POMODORO, HOUSE-PULLED
MOZZARELLA, FRESH BASIL, EVOO

GRILLED CALAMARI ⑤
LEMON VINAIGRETTE, WHITE BEANS,
CHOPPED TOMATOES, BABY ARUGULA

CLAMS CAMPANIA
ROASTED CHERRY TOMATOES,
CHARDONNAY & LEMON REDUCTION,
TOASTED GREMOLATA

\$18

THE EMILY PIZZA ⑥
SPINACH, CHERRY HEIRLOOM
TOMATOES, CREMINI MUSHROOMS,
ROASTED ZUCCHINI, PECORINO
ROMANO, OLIVE OIL

SWEET HEAT PIZZA
MOZZARELLA, TORN PEPPERONI,
RED ONION, FRESH OREGANO,
HOT HONEY DRIZZLE, RICOTTA

ARRABBIATA PIZZA
CALABRIAN CHILI POMODORO,
PEPPERONI, MOZZARELLA, FRESH BASIL

THE DAVE PIZZA
MOZZARELLA, BURRATA, PROSCIUTTO,
BABY ARUGULA, SHAVED PARMESAN,
TRUFFLE HONEY, BALSAMIC GLAZE

WIFI: @PREZZO FREE WIFI | @EATPREZZO

⑤ : GLUTEN FRIENDLY, ⑥ : VEGETARIAN, PREZZO IS NOT A GLUTEN-FREE
ESTABLISHMENT; CROSS CONTACT MAY OCCUR DURING PREPARATION.

THE CONSUMPTION OF RAW OR UNDERCOOKED SEAFOOD, MEAT
OR POULTRY MAY CAUSE SERIOUS ILLNESS.

Prezzo

HAPPY HOUR SIPS

AT THE BAR & HITOPS:
MONDAY-FRIDAY 11:30AM-7PM
SATURDAY & SUNDAY 11:30AM-6PM

\$9 COCKTAILS

STRAWBERRY BASIL SMASH

Ketel One Vodka, Citrus,
Strawberry, Basil

LYCHEE PEAR SPRITZ

Grey Goose La Poire Vodka, St.
Germain, Lime, Prosecco

CUCUMBER REFRESHER

Grey Whale Gin, St. Germaine, Lemon

PRETTY IN PINK PALOMA

Don Julio Reposado, Grapefruit, Agave,
Pink Grapefruit Soda

SPICY MANGO MARGARITA

Tanteo Habanero Tequila, Ancho Reyes
Chili Liqueur, Mango Syrup, Lime

BLACKBERRY BOURBON SMASH

Bulleit Rye Bourbon, Blackberries,
Lemon

LEMON BERRY DROP

Grey Goose Le Citron,
Raspberries, Lemon

SMOKED OLD FASHIONED

Angel's Envy Bourbon, Orange Bitters,
Angostura Bitters, Smoked

ESPRESSO MARTINI

Tito's Vodka, JF Haden's Espresso
Liqueur, Vanilla Monin, Fresh
Brewed Illy Espresso

APEROL SPRITZ

Aperol Aperitif, Prosecco, Club Soda

\$5 BEER

COORS LIGHT**MICHELOB ULTRA****CORONA LIGHT****CORONA****HEINIKEN****HEINIKEN 0.0****MORETTI****BARREL OF MONKS, WIZARD WIT****FUNKY BUDDHA, HOPGUN IPA****CIGAR CITY, JAI ALAI****DOGFISH HEAD, 60-MINUTE IPA****HIGH NOON SELTZER****DRAFT, PERONI****DRAFT, YUINGLING****DRAFT, STELLA****DRAFT, CIVIL SOCIETY, FRESH**

WINES

PROSECCO BRUT Benvolio Veneto **8****BRUT** Moet & Chandon Champagne **20****ROSE** Moet & Chandon Campagne **25****ROSE** Fleur de Prairie **8****ROSE** Whispering Angel **13****GAVI** Marchesi Di Barolo **10****PINOT GRIGIO** Caposaldo **8****PINOT GRIGIO** Bertani Velante **11****PINOT GRIGIO** Santa Margherita **15****SAUVIGNON BLANC** Kim Crawford **10****SAUVIGNON BLANC** Chalk Hill **12****CHARDONNAY** Wente Morning Fog **8****CHARDONNAY** Fontanelle **12****CHARDONNAY** Stags' Leap **15****PINOT NOIR** Meiomi **11****PINOT NOIR** Inscription **15****PINOT NOIR** Belle Glos **17****CABERNET SAUV** Josh Cellars **8****CABERNET SAUV** Tenuta Polvaro **12****CABERNET SAUV** Austin Hope **17****SUPER TUSCAN** Villa Antinori **12****CHIANTI CLASSICO RISERVA** Nozzole **11****ROSSO DI MONTALCINO** Il Poggione **17****MALBEC** Terrazas Reserva **9****RED BLEND** Unshackled **12**