

starters

NONNA’S MEATBALLS (2)
veal, pork + beef blend | tomato gravy | ricotta | parmesan cheese
crostini **16/16.56**

TRADITIONAL FRIED CALAMARI
sweet chili | marinara | spicy tomato | fresh lemon **18/18.63**

16OZ NEW YORK STYLE OVERSIZED PRETZEL
ipa beer cheese | cheddar sauce | spicy brown grain mustard
15/15.53

SHORT RIB MAC AND CHEESE
braised short rib | house made queso | fried onion **19/19.67**

BAKED CLAMS OREGANATA
seasoned breadcrumbs | italian parsley | lemon butter
garlic | white wine **18/18.63**

FRIED BURRATA BALLS (2)
shaved parmesan | tomato sauce | hot honey | panko crusted
16/16.56

STUFFED ZUCCHINI FLOWERS (3)
panko encrusted | buffalo mozzarella | imported ricotta
grated parmesan | spicy tomato sauce **14/14.49**

ITALIAN TUNA TARTAR
calabrian chili vinaigrette | red onion | cucumber | scallions
crispy risotto cake | avocado puree **19/19.67**

DRUNKEN MUSSELS
garlic | basil | prosecco | herbs | rustic bread **19/19.67**

wood fired pizza
BALLOON BREADS

PIZZA BALLOON BREAD
wood fired oven dough | garlic evoo **10/10.35**

PRATO CHARCUTERIE BOARD
italian meats + cheeses | roasted tomato salad | roasted peppers
pizza balloon bread **28/28.98**

WHIPPED RICOTTA
whipped honey ricotta | pizza balloon bread **18/18.63**



meadow greens

CILANTRO CAESAR
romaine | croutons | pecorino romano | homemade
cilantro caesar dressing **16/16.56**

GRILLED PEACHES
organic baby arugula | grilled peaches | pickled red
onions gorgonzola cheese | pecans | champagne
vinaigrette | balsamic reduction **16/16.56**

WATERMELON FETA
grilled watermelon wedges | arugula | watermelon | feta
cucumber | tomatoes | evoo | honey | julienned
mint | salt & pepper **17/17.60**

add proteins grilled or fried chicken 7 / shrimp 10 / tuna 10 / salmon 11 / steak 15

ITALIAN CHOP
chopped romaine | tomatoes | cucumber | parmesan | hot
and sweet soppressata | olives | italian vinaigrette **19/19.67**

COBBO AVO
chopped romaine | avocado | grilled chicken | gorgonzola
cucumber | grape tomatoes | hard-boiled egg | bacon
red onions | avocado ranch **22/22.77**

wood fired WINGS

Cauliflower 13/13.46
Boneless - 13/13.46 | 24/24.84
Bone In - (8)15/15.53 | (16)27/27.95

prato composed
prato lazy buffalo
‘everything but the work’
diced celery | carrots | bleu
cheese crumbles | mild
pepper sauce | scallions
scarpariello onion | cherry
peppers | rosemary

dry rub
850 cajun
lemon pepper
naked salt + pepper

sauses
buffalo
honey bbq
garlic parmesan
nashville hot
vampire slayer

wood fire PIZZA

Sub Cauliflower Crust +2 / Sub Gluten Free Crust +4 cash | credit

CLASSIC MARGHERITA
italian tomato | fresh mozzarella | basil | evoo **18/18.63**

DRUNKEN BURRATA
vodka sauce | burrata | sliced prosciutto
italian parsley **21/21.74**

MVP SMASHED MEATBALL
nonna’s three meat meatballs | marinara
vodka sauce | basil pesto | mozzarella **22/22.77**

HOT HONEY PIZZA BIANCA
garlic | onions | parmesan | ricotta | spinach
prato hot honey **20/20.70**

IT’S A SPICY PEPPERONI
tomato sauce | pepperoni | red pepper | oregano
garlic salt | grated cheese **19/19.67**

PRATO BURRATO
fresh mozzarella | burrata | roasted pistachios
hot honey **18/18.63**

HANDHELDS

handcrafted sandwiches served with seasoned fries + coleslaw

ALL AMERICAN CRUSH BURGER
twin 4oz angus beef patties | american cheese | pickles
white onions | shredded lettuce | crush sauce | buttered
brioche bun **18/18.63**

PRATO PRIME*
8oz USDA prime angus beef patty | burrata | onion jam
arugula | bacon | garlic aioli | brioche bun **21/21.74**

CAULIFLOWER CRUST GRILLED CHICKEN PANINI
cauliflower crust | grilled chicken | organic baby arugula
pickled red onion | pico de gallo | avocado ranch | sliced
avocado **18/18.63**

ITALIAN CHEESESTEAK
shaved ribeye | caramelized onions | 3 cheese blend
creamy fondue | roasted garlic | cherry pepper puree
rustic sesame | semolina hero | truffle fries **28/28.98**

‘THE BEAR’ ITALIAN BEEF DIPPER
shaved sirloin steak | provolone cheese | crispy bread
spicy pickled vegetable salad **23/23.81**

HOMAGE TO YOUR GODFATHER
fried chicken cutlet | grilled onions | mozzarella | pesto
balsamic glaze | sliced prosciutto | piadini italian pizza
dough **19/19.67**

prato pasta

add proteins grilled or fried chicken 7 | shrimp 10 | salmon 11 | steak 15

BUCATINI CACIO E PEPE
pecorino | cracked pepper | parmigiano butter **21/21.74**

AMATRICIANA
angel hair pasta | pancetta | onion | shaved ricotta salata
plum tomatoes | basil **19/19.60**

PACCHERI SHORT RIB RAGU
braised short rib | burrata | cream sherry demi **25/25.88**

STUFFED RIGATONI VODKA
ricotta stuffed | prosciutto | grated parmesan | vodka sauce
grilled rustic bread **23/23.81**

LINGUINI FRUTA DI MARE
shrimp | littleneck clams | calamari | pei mussels | white wine
garlic | marinara sauce **32/33.12**

NONNA’S SUNDAY SAUCE
premium blended meatballs | shredded short rib | hot and sweet
sausage | san marzano tomatoes | rigatoni | ricotta **28/28.98**

cash | credit

ENTREES

FAROE ISLAND CRAB STUFFED SALMON
lump crabmeat | broccolini | cherry tomatoes
lemon beurre blanc **30/31.05**

SESAME CRUSTED TUNA
black wild rice | pickled cucumber salad | soy balsamic glaze **28/28.98**

CHICKEN CUTLET AL PEPPI
pan fried chicken cutlet | burrata | angel hair pasta | mozzarella
vodka pepperoni sauce **25/25.88**

KETO GUIDO CHICKEN
grilled marinated chicken | avocado | mozzarella | mushroom
peppers | spinach | broccolini **25/25.88**

TUSCAN CHICKEN SCARP
pan-seared free range chicken | mushrooms | hot and sweet
sausage | garlic | broccolini | peppers | potato wedges | lemon
cherry peppers | fresh rosemary **24/24.84**

BRAISED BEEF SHORT RIB
house made mashed potatoes | red-wine demi glaze
charred broccolini | fried onions **29/30.02**

12OZ NEW YORK STRIP
certified angus beef | potato au gratin | charred broccolini
side gorgonzola cream **36/37.26**

VEGAN GLUTEN free
MENUS AVAILABLE

PRICES SUBJECT TO A 3.5% CREDIT CARD SURCHARGE

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
If you have any food allergies please let your server or bartender know.