

CHRISTMAS EVE

3-COURSE PRE-FIXED MENU

\$45 per person | \$20 Children under 10

Soup or Salad

Lobster Chowder or Caesar Salad

Prime Rib Dinner

Italian Herb Seasoned Prime Rib, Béarnaise, Puréed Garlic Potatoes & Organic Spinach

Dessert

Select from Our Daily Assortment

HOLIDAY MENU

<u>Antipasti</u>

Calamari Fritto | Parsley-caper aioli and tomato sauce \$15

Tuna Stack | Fresh Hawaiian Ahí Tuna, Avocado, Dungeness Crab meat, mango,papaya, drizzled with sweet chili & balsamic \$16

Beef Carpaccio | Sliced beef tenderloin, shaved Parmigiano Reggiano, arugula, capers \$14

Heirloom Tomato & Burrata | Arugula, basil,
oregano, balsamic reduction drizzle \$13

Margherita Pizza | Fresh tomato sauce, mozzarella,

House Made Pastas

basil, oregano \$16

Costa Smeralda | Homemade thin flat pasta with lobster meat, tiger shrimp, crab meat, olive oil, garlic, fresh organic spinach and cherry tomato \$30

Veal Ravioli | Meat stuffed pasta in a creamy sage mushroom demiglace \$24

Lobster Ravioli | Half-moon pasta filled with lobster & ricotta cheese in a lemon & lobster sauce \$26

Spaghetti di Mare | Tiger shrimp, scallops, manila clams, black mussels, light tomato sauce \$27

Ring in the New Year with Us – Ask Your Server for Details
949.553.1333 | Brittany@PregoRistoranti.com
www.PregoOC.com

Soup & Salad

Lobster Chowder | *Creamy Chunks of Lobster cup* \$6 | bowl \$12

Caesar | Shaved Parmigiano Reggiano, house made croutons, creamy anchovy dressing \$10

Crab & Avocado | Mixed baby greens, crispy bacon, goat cheese, red wine vinaigrette \$16

Golden Beets | Mixed baby greens, yellow beets, goat cheese, caramelized onions, balsamic reduction \$13

Surf & Turf

Chicken Marsala | Sautéed chicken breast, wild mushrooms, marsala wine reduction sauce \$24

Tagliata | Arugula, flank steak, diced tomatoes, shaved Parmigiano Reggiano \$25

Australian Lamb Chops | Topped with mint red wine demiglace, served with creamy mashed potatoes and sautéed seasonal vegetables \$36

Prime Rib Dinner | Italian herb seasoned prime rib, béarnaise, puréed garlic potatoes & organic spinach \$38

Halibut | Wild halibut, sautéed with a roasted garlic, white wine & tomato sauce \$32

Grilled Salmon | Topped with lemon and herbs, served with potatoes & sautéed seasonal vegetables \$28