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TAJ
COROMANDEL
CHENNAI



“Discover the magic of Prego at Taj Coromandel with an effervescent dining experience. Enjoy modern interpretations of traditional Italian recipes, made from the freshest ingredients with vibrant flavours. A pop of Mediterranean adds a delightful twist to the dining experience. At twilight, Prego transforms into an elegant dinner venue with upbeat music and candlelight.

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Appetizers

- **Insalata di Indivia, Pere al Vino Rosso e Gorgonzola**
 Endive and lollo rosso salad with red wine poached pears, walnuts, lemon gorgonzola dressing
- **Scamorza Alla Piastra**
 Polenta crusted, pan seared semi-soft cheese, with tomato jalapeno flatbread
- **Fantasia di Bruschetta**
 Homemade garlic Tuscan bread toasted crostini with assorted toppings
- **Asparagi al Vapore**
 Steamed asparagus with Sicilian lemon, Parmesan cheese, truffle oil, and toasted crostini
- **Cappesante Gratinata**
 Broiled scallops in Parmesan lemon breading
- **Salmone Marinato**
 Fresh salmon carpaccio, marinated with fresh herbs, lemon and orange, served with citronette and mixed greens
- **Antipasto Toscano Classico**
 Classic Tuscan appetizer with prosciutto, cold cuts, pickled vegetables, chicken liver patè, tomato and mushroom crostini
- **Involtini di Pollo**
 Asparagus and Parmesan stuffed chicken rolls, on grilled aubergines and saffron sauce
- **Crocchette di Pollo**
 Breaded, deep fried chicken croquettes, with green peas and balsamic bell peppers
- **Focaccia al Prosciutto e Fichi**
 Grilled Tuscan rosemary focaccia, with extra virgin olive oil, prosciutto and marinated figs

■ Indicates Vegetarian

■ Indicates Non-Vegetarian

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Soups

- **Crema Color Porpora**
Creamy red cabbage soup with caramelized shallots
- **Pappa al Pomodoro**
Thick spicy soup with Tuscan bread, vegetables, tomato sauce and parmesan cheese
- **Cacciucco di Gamberi**
Spicy tomato based prawns soup with toasted garlic bread
- **Zuppa di Cipolle, patate e Salsiccia**
Onions and potato soup with homemade pork sausage dumpling and pecorino cheese

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Main Courses

- **Mezzelune con Zucca e Gorgonzola**
Half-moon shaped ravioli, stuffed with pumpkin and Italian blue cheese, with brown butter and Parmesan cheese
- **Manfricoli al Pesto**
Homemade fresh thick spaghetti with diced potatoes and green beans, in Alfredo sauce, drizzled with basil pesto
- **Spaghetti Crudaiola**
The simpler, the better. Tossed with fresh tomatoes, garlic, chili, basil and extra virgin olive oil
- **Risotto Porcini e Tartufo**
Creamed Carnaroli rice with wild mushrooms and truffle infused extra virgin olive oil
- **Lasagne Verdi**
Fresh spinach pasta sheets with bechamel, mixed vegetables and Parmesan cheese
- **Fusilli al Profumo dell'Orto**
Twisted short pasta in julienne vegetables, scented with mint, thyme and basil
- **Gnocchi ai Quattro Formaggi**
Homemade potato dumplings in four cheeses sauce
- **Crespelle Senza Uovo con Broccoli Croccanti**
Eggless crepes, filled with zucchini, eggplant, ricotta and parmesan, broiled with Provolone cheese, on tomato sauce
- **Tagliolini Integrali**
Homemade whole wheat thin fettuccine pasta with a sauce of your choice

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Seafood

- **Tagliolini di Mare**
Fresh long cut pasta in light red sauce, tossed with shrimp, scallops, crabmeat and fresh diced tomatoes
- **Gamberoni alla Conza con Caponata**
Grilled king prawns, crusted with almonds, bread crumbs and parmesan cheese, served with spicy vegetable stew
- **Filetto di Brema all' Vovo**
Pomfret filet, dipped in egg, pan seared, served with salsa verde, asparagus and panelle (chick pea fritters)
- **Branzino all' Acqua Pazza**
Chilean seabass, poached in light tomato based stock, with potato medallions, leeks and Greek olives

Poultry and Duck

- **Pollo Saltimbocca con Carote al Burro**
Chicken supreme, topped with sage and prosciutto in buttery lemon sauce, served with sautéed carrots
- **Mezzo Pollo alla Panura**
Half, semi boneless chicken, roasted with fruity stuffing, served with sautéed spinach
- **Tagliata di Petto d'Anatra ai Frutti di Bosco con Spinaci all'Aglio**
Grilled duck breast with sautéed berries and garlic sautéed spinach

Red Meat

- **Lasagne all'Emiliana**
Fresh pasta with beef ragù and bechamel
- **Medaglioni di Bufala al Cognac e Senape**
Buffalo tournedos, pan seared with brandy mustard sauce, served with mashed potatoes

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Lamb

- **Fettuccine al Ragù**
Fresh pasta ribbons in lamb ragù
- **Stinco alla Milanese con Risotto Giallo**
Braised lamb shank in vegetable sauce with saffron risotto
- **Costolette al Balsamico**
Grilled New Zealand Lamb chops, drizzled with balsamic reduction, and salsa verde. Served with sautéed fresh spinach and roasted potato medallions

Pork

- **Rigatoni Amatriciana**
Ridged tube pasta in spicy red sauce with onions, crispy pancetta and pecorino Romano cheese
- **Salsicce all'Uccelletta**
Homemade Italian sausage stewed with cannellini beans in tomato based fresh herbs sauce

Side Items

- Garlic sautéed spinach
- Roasted potato medallions
- Mixed greens salad
- Roasted vegetables
- Sautéed mushrooms

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Pizza

choice of thin crust “Northern” style, or “Neapolitan” style thick crunchy crust

- Margherita Classica
Tomato, bocconcini mozzarella, fresh basil
- Marinara
Tomato, garlic, fresh chilly, parmesan cheese
- Prosciutto e Funghi
Tomato, mozzarella, mushroom and Parma ham
- Salsiccia e Cipolla
Tomato, mozzarella, red onion and Italian sausage
- Napoletana
Tomato, shrimp, capers, anchovies, mozzarella

Pizza Bianca

crispy flatbread with light cream sauce, no tomato sauce

- Tartufata
Mozzarella, garlic, arugula, shaved parmesan cheese, truffle oil
- Salmonata
Smoked salmon, onions, cherry tomatoes
- Fattoressa
Chicken and roasted vegetables

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Calzone

Folded pizza, filled with tomato sauce, mozzarella and your choice of filling

- Vegetable
- Vegetables and chicken

Desserts

- Panna Cotta al Cocomero
Eggless, sugar free, watermelon flavored cream flan
- Tiramisù Senza uovo
Eggless Tiramisu
- Cassata Siciliana
Sweet ricotta cheese with chocolate chips and candy fruit in almond marzipan shell
- Delizia al Cioccolato
Dark chocolate fondant with strawberry sorbet
- Torta Casalinga alle Pere
Fresh pears and chocolate chips home style cake, served warm with vanilla ice cream
- Gelato della casa
Homemade Ice Cream or Sorbet

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