

PRATO 850

Salads

Cilantro Caesar \$16

romaine, croutons, pecorino romano, homemade cilantro caesar dressing

Roasted Beet \$16

roasted beets, arugula, goat cheese, oranges, candied walnuts, citrus honey vinaigrette

Watermelon Feta \$16

arugula, watermelon, feta, cucumber, tomatoes, evoo, honey, julienned mint, salt & pepper

Cobbo Avo \$19

chopped romaine, avocado, grilled chicken, gorgonzola, cucumber, grape tomatoes, hard-boiled egg, bacon, red onions, avocado ranch

Grilled Peaches \$17

baby arugula, grilled peaches, pickled red onions, gorgonzola, pecans, champagne vinaigrette, balsamic reduction

PIZZA

Breakfast Pizza 2.0 \$18

4 scrambled eggs, four cheese blend, bacon, parsley, sriracha aioli, everything but the bagel crust

Eggs Pizzadilla \$17

scrambled eggs, bacon, caramelized onions, spinach and tomato

Classic Margherita \$17

fresh mozzarella and basil, evoo, san marzano tomatoes

Drunken Burrata \$19

burrata, fresh basil, sliced prosciutto, vodka sauce

Prato Burrata \$18

fresh mozzarella, burrata, roasted pistachios, hot honey

Burrata Bomb \$26

deep dish style, mozzarella, burrata, nonna's smashed meatballs, fresh basil, spicy tomato sauce

The San Remo \$17

burrata, shredded mozzarella, vodka and pesto sauce

Smashed Meatball \$19

shredded mozzarella, nonna's smashed meatballs, seasoned ricotta, tomato sauce

Capriccio-So-Good \$18

margherita pizza, arugula, shaved parmesan, prosciutto, white truffle oil

The Street Fair \$18

mozzarella, hot and sweet sausage, tri-colored peppers, hot honey

Hot Honey Vodka \$19

pepperoni, hot honey, mozzarella, burrata, basil, vodka sauce

SIDES

Bacon \$4

Breakfast Sausage \$4

Hash Browns \$5

Multigrain Toast \$3

1 Egg, Any Style \$4

Bottomless DRINKS

\$28
2 hours

your choice of

Mimosas, Bloody Mary, Bloody Maria,
Screwdrivers, Champagne and Prato Light



204 Jericho Turnpike, Commack

Private Events

CONTACT

Prato850Restaurant@gmail.com

www.Prato850.com

*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.

PRATO 850

**LOCALLY
SOURCED
INGREDIENTS**
ORGANIC
WHEN POSSIBLE
NON-GMO 100 PERCENT
ALL-NATURAL, CAGE-FREE
CHICKEN, NO HORMONES
OR ANTIBIOTICS

Starters

16oz Jumbo Pretzel \$14

beer butter rubbed, stout beer cheese, prato mustard sauce

Fried Calamari \$17

sweet chili, marinara, spicy tomato

Bone-In Wood Fire Wings

small (8) 15 | 15.53, large (16) 28 | 28.98, additional sauce \$1

850 wings, vampire slayer, buffalo, jamaican jerk, louisiana dry rub, peri-peri dry rub, kung pao, honey sriracha, pineapple buffalo, chiptole bbq, honey bbq, maple bacon, tuscan garlic parmesan, za'tar dry rub

BENNIES

Greek \$16

sauteed spinach, peppers, onion, pork sausage, poached egg and béarnaise topped with feta cheese on an english muffin

Chicken + Waffle \$18

belgian waffle, buttermilk crispy chicken, crispy onions, poached egg and béarnaise served with hash browns

Avocado Toast \$17

smashed avocado with roasted tomatoes, pickled onion, poached egg and béarnaise on a garlic buttered english muffin

Omelettes

BYO Omelette \$15

add your favorites; tomato, mushrooms, onion, peppers, spinach, bacon +2, sausage +2, ham +2

Prato Omelette \$17

roasted tomatoes, garlic confit and burrata topped with a creamy tomato sauce

Frittata Skillet \$18

spinach, onion, tomato, peppers and crumbled chorizo topped with sriracha crème fraîche

PANCAKES

Gluten Free Pancakes \$15

confit apples, pecans and bacon with a cinnamon swirl drizzle

Short Stack \$15

3 gluten free pancakes served with scrambled eggs and bacon or sausage

French Toast

Crispy Nutella \$16

crispy rice crusted bread, bananas and nutella drizzle topped with canoli icing

The Classic \$13

with your choice of bacon or sausage

SANDOS

The Ultimate Egg \$15

eggs, cheddar, bacon, pork sausage and hash browns with sriracha ranch served with fries

Chicken BLT \$17

grilled or fried chicken, bacon, tomato and lettuce with an avocado chipotle creme fraiche served with fries

Classic Burger \$16

cheddar cheese, lettuce, tomato and pickle served with fries

Brunch Burger \$18

bacon, american, fried egg and onions, lettuce, tomato and pickle on a brioche bun served with fries

Apple, Egg and Brie \$18

toasted multigrain bread with confit apples, brie cheese, caramelized onions, bacon & any style eggs topped with bechamel served with fries

TOASTS

Make it
gluten free +2

Italian Avocado \$14

sundried tomato pesto, avocado, crispy prosciutto, burrata and basil oil on multigrain toast with home fries **add an egg any style +3**

Harvest Sunrise \$13

poached egg, roasted tomatoes, pickled onion and sriracha ranch on multigrain toast with home fries

Plates

Buttermilk Crispy Chicken & Waffles \$22

churro style waffles, vanilla drizzle, sriracha ranch

Steak & Eggs \$29

7oz skirt steak, 2 eggs any style with home fries and béarnaise

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