



1370 Frazee Road
San Diego, CA 92108

Book an Event:
Phone: 619.741.7916
Fax: 619.741.6577

NewEvent@EMEvents.com
www.EMEvents.com

- ◆ Open 7 days
- ◆ Lunch
 - ◆ Mon-Fri 11:00am-4:00pm
- ◆ Dinner
 - ◆ Mon-Thurs until 10:00pm
 - ◆ Friday until 11:00pm
 - ◆ Saturday 4:00-11:00pm
 - ◆ Sunday 4:00-10:00pm
- ◆ Private Dining Options for Parties from 10 to 50 guests
- ◆ Restaurant Buyouts Available
- ◆ Ample Self-Parking or Complimentary Valet Service
- ◆ Dress Code: Business Casual



Inspired by the villas of the Tuscan countryside, Prego offers the perfect setting for private entertaining. Modern Northern Italian cuisine and moderate prices have made Prego one of San Diego's most renowned culinary destinations. Our Tuscan villa blends the warmth and rustic charm of old-world Italy with the electricity and vibrancy of a cosmopolitan restaurant.

Group Accommodations



Caterina

Warm tones of terra cotta, peach, and cream add to the inviting glow of the restaurant. This semi-private room has three half walls with glass.

Without AV:

Conference: 14 Guests spaciousy
20 Guests maximum
Banquet: 22 Guests spaciousy
26 Guests maximum

LUNCH (Monday-Friday): \$300 Food & Beverage Minimum
DINNER (Sunday-Thursday): \$500 Food & Beverage Minimum
DINNER (Friday-Saturday): \$800 Food & Beverage Minimum
Please add Tax and 20% Service Charge
Please call for Holiday Food & Beverage Minimum



Medici

With its inviting high ceilings and distinctive light fixtures, this is an ideal seating for business meetings or intimate private parties. This private room has four walls with closing doors and windows with curtains for privacy. The Medici Room has access to an outside patio that can be used exclusively for a pre-dinner reception.

Without AV:

Rounds: 36 Guests spaciousy
45 Guests maximum
Conference: 24 Guests spaciousy
32 Guests maximum
Banquet: 40 Guests spaciousy
50 Guests maximum

WITH AV:

Crescents: 30 Guests spaciousy
40 Guests maximum
U-Shaped: 22 Guests spaciousy
26 Guests maximum
Banquet: 38 Guests spaciousy
48 Guests maximum
Classroom: 64 Guests spaciousy
(No Tables) 76 Guests maximum

LUNCH (Monday-Friday): \$500 Food & Beverage Minimum
DINNER (Sunday-Thursday): \$1,000 Food & Beverage Minimum
DINNER (Friday-Saturday): \$1,500 Food & Beverage Minimum
Please add Tax and 20% Service Charge
Please call for Holiday Food & Beverage Minimum

Group Accommodations



South Patio

The South Patio is a private covered patio adjacent to the Main Dining Room. This patio has an outdoor grill that can be used for private cooking demonstrations. A buffet table can be set up for a stand-up cocktail reception.

Rounds:	40 Guests spaciousy 70 Guests maximum
U-Shape:	50 Guests spaciousy 70 Guests maximum
Stand up Cocktail:	150 Guests

*No Food & Beverage Minimum,
Please add Tax and 20% Service Charge
Please call for Holiday Food & Beverage Minimum*



North Patio

The North Patio is a small outside patio area perfect for small rehearsal dinners, business dinners and cocktail receptions. This area is located just outside the Medici Room, so an outdoor reception can precede your dinner setup in the Medici.

Rounds:	35 Guests spaciousy
Imperial:	25 Guests spaciousy
Stand up Cocktail:	50 Guests

*No Food & Beverage Minimum,
Please add Tax and 20% Service Charge
Please call for Holiday Food & Beverage Minimum*

Group Menus

MENU SELECTION ONE "Genova"

INSALATA *Choice of*

Insalata del Campo

Mixed Baby Greens & Tomatoes with Red Wine Vinaigrette

Insalata di Cesare

*Romaine Lettuce, Shaved Parmesan,
Homemade Croutons & Creamy Anchovy Dressing*



SECONDI PIATTI *Choice of*

Fusilli al Pesto

*Corkscrew Pasta with Pureed Fresh Basil, Pinenuts,
Garlic, Parmesan & Extra Virgin Olive Oil*

Penne al Pomodoro & Basilico

Short Pasta Tubes with Fresh Tomato Sauce & Basil

Pollo al Girarrosto

*Rotisserie Free-Range Chicken
with Roasted Rosemary Potatoes & Sautéed Vegetables*



DOLCE

Tiramisu

*Brandy and Espresso Soaked Lady Fingers
with Mascarpone Cheese & Cocoa*

\$34.95 PER PERSON

PLUS BEVERAGES, TAX & 20% SERVICE CHARGE

MENU ITEMS & PRICES SUBJECT TO CHANGE

MENU SELECTION TWO "Bologna"

INSALATA *Choice of*

Insalata del Campo

Mixed Baby Greens & Tomatoes with Red Wine Vinaigrette

Insalata di Cesare

*Romaine Lettuce, Shaved Parmesan,
Homemade Croutons & Creamy Anchovy Dressing*



SECONDI PIATTI *Choice of*

Fusilli al Pesto

*Corkscrew Pasta with Pureed Fresh Basil, Pinenuts,
Garlic, Parmesan & Extra Virgin Olive Oil*

Conchiglie al Pollo

*Shell Pasta with Grilled Chicken, Peas,
Mushrooms & Creamy Garlic Tomato Sauce*

Pollo alla Diavola

*Grilled Chicken Marinated in Mustard & Chile
with Roasted Rosemary Potatoes and Sautéed Vegetables*

Bracirole di Maiale

*Mesquite Grilled Pork Chops Marinated in Balsamic Vinegar
with Roasted Rosemary Potatoes and Sautéed Vegetables*



DOLCE

Tiramisu

*Brandy and Espresso Soaked Lady Fingers
with Mascarpone Cheese & Cocoa*

\$39.95 PER PERSON

PLUS BEVERAGES, TAX & 20% SERVICE CHARGE

MENU ITEMS & PRICES SUBJECT TO CHANGE

Group Menus

MENU SELECTION THREE

“Venezia”

ANTIPASTI

Bruschetta

*Toasted Tuscan Bread Topped with Fresh Tomatoes,
Garlic, Olive Oil & Basil*



INSALATA

Choice of

Insalata di Cesare

*Romaine Lettuce, Shaved Parmesan,
Homemade Croutons & Creamy Anchovy Dressing*

Invernale

*Arugula, Radicchio, Goat Cheese,
Pinenuts & Balsamic Vinaigrette*



PRIMI

Choice of

Ravioli di Magro

*Spinach, Ricotta, Parmigiano Reggiano Filled Ravioli,
Sage Butter & Tomato Sauce*

Pollo alla Diavola

*Grilled Chicken Marinated in Mustard & Chile
with Roasted Rosemary Potatoes and Sautéed Vegetables*

Tagliata di Bue alle Erbe Amare

*Flank Steak, Arugula, Diced Tomatoes,
Shaved Parmesan & Balsamic Reduction*

Pesce Fresco del Giorno

Fresh Fish of the Day



DOLCE

Torata diTartufo Cioccolato

*Flourless Chocolate Cake
with Raspberry, Mango & Vanilla Sauce*

\$46.95 PER PERSON

PLUS BEVERAGES, TAX & 20% SERVICE CHARGE

MENU ITEMS & PRICES SUBJECT TO CHANGE

MENU SELECTION FOUR

“Firenze”

ANTIPASTI

Bruschetta

*Toasted Tuscan Bread Topped with Fresh Tomatoes,
Garlic, Olive Oil & Basil*



INSALATA

Choice of

Insalata di Cesare

*Romaine Lettuce, Shaved Parmesan,
Homemade Croutons & Creamy Anchovy Dressing*

Invernale

*Arugula, Radicchio, Goat Cheese,
Pinenuts & Balsamic Vinaigrette*

Mozzarella alla Caprese

*Fresh Mozzarella, Vine-Ripened Tomatoes,
Basil & Extra Virgin Olive Oil*



PRIMI

Choice of

Spaghetti di Mare

*Spaghetti Pasta, Shrimp, Scallops, Manila Clams,
Black Mussels & Tomato Sauce*

Pollo alla Diavola

*Grilled Chicken Marinated in Mustard & Chile
with Roasted Rosemary Potatoes and Sautéed Vegetables*

Filetto Toscano

Mesquite Grilled Aged Filet Mignon

Pesce Fresco del Giorno

Fresh Fish of the Day



DOLCE

Torata diTartufo Cioccolato

*Flourless Chocolate Cake
with Raspberry, Mango & Vanilla Sauce*

\$51.95 PER PERSON

PLUS BEVERAGES, TAX & 20% SERVICE CHARGE

MENU ITEMS & PRICES SUBJECT TO CHANGE

Group Menus

MENU SELECTION FIVE

"Pisa"

ANTIPASTI

Bruschetta

Toasted Tuscan Bread

Topped with Fresh Tomatoes, Garlic, Olive Oil & Basil

INSALATA

Choice of

Insalata di Cesare

Romaine Lettuce, Shaved Parmesan,

Homemade Croutons & Creamy Anchovy Dressing

Invernale

Arugula, Radicchio, Goat Cheese,

Pinenuts & Balsamic Vinaigrette

Mozzarella alla Caprese

Fresh Mozzarella, Vine-Ripened Tomatoes,

Basil & Extra Virgin Olive Oil

PRIMI

Choice of

Spaghetti di Mare

Spaghetti Pasta, Shrimp, Scallops, Manila Clams,

Black Mussels & Tomato Sauce

Pollo alla Diavola

Grilled Chicken Marinated in Mustard & Chile

with Roasted Rosemary Potatoes and Sautéed Vegetables

Filetto Toscano

Mesquite Grilled Aged Filet Mignon

Pesce Fresco del Giorno

Fresh Fish of the Day

Carre d' Agnello al Timo

Mesquite Grilled New Zealand Rack of Lamb

DOLCE

Molten Chocolate Cake

Semi-sweet Chocolate Cake with Warm Liquid Center

Crostata Frutta

Butter Cookie Crust with Almond Paste and Fresh Fruit

Finished with Apricot Glaze

\$59.95 PER PERSON

PLUS BEVERAGES, TAX & 20% SERVICE CHARGE

MENU ITEMS & PRICES SUBJECT TO CHANGE

MENU LA FAMIGLIA

ANTIPASTI MISTO

Served on Platters Family Style

Assorted Imported Meats Cheeses, Seafood and Vegetables

PASTA

Served on Platters Family Style

Penne al Pomodoro & Basilico

Short Pasta Tubes with Fresh Tomato Sauce & Basil

Fusilli al Pesto

Corkscrew Pasta with Pureed Fresh Basil, Pinenuts, Garlic,

Parmesan & Extra Virgin Olive Oil

Rigatoni Frutti di Bosco

Ridged Pasta in a Wild Mushroom Cream Sauce

SECONDI PIATTI

Served on Platters Family Style

Pollo allo Spiedo

Rotisserie Free-Range Chicken with Rosemary, Garlic and Sage

Gamberoni alla Griglia

Baked Jumbo Prawns Drizzled with Extra Virgin Olive Oil,

Lemon and Fresh Herbs

Bracirole di Maiale

Mesquite Grilled Pork Chops Marinated in Balsamic Vinegar

with Roasted Rosemary Potatoes and Sautéed Vegetables

DOLCI

Tiramisu

Brandy and Espresso Soaked Lady Fingers

with Mascarpone Cheese & Cocoa

\$43.75 PER PERSON

PLUS BEVERAGES, TAX & 20% SERVICE CHARGE

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Event Information

Booking Information

Prego is happy to go over the details of your event. Once the event information (date, time, and number of guests) has been determined, Prego will fax/email their contract to the guest to be signed. When the guest agrees, the room will be put on hold and a non-refundable deposit will be charged to a credit card. This deposit is to be ½ the estimated cost of the event, based upon the menu selection and the estimated number of guests.

Cancellations

In the event of a cancellation, Prego requires a minimum of forty-eight (48) hours. Deposits can be used towards a future event within 30 days of original event date.

EME Rewards

EME Appreciation Program not offered.

In addition, earn **EME Points** equal to 1% Cash-Back* for all events EME books for you with our Approved Venues and Services.

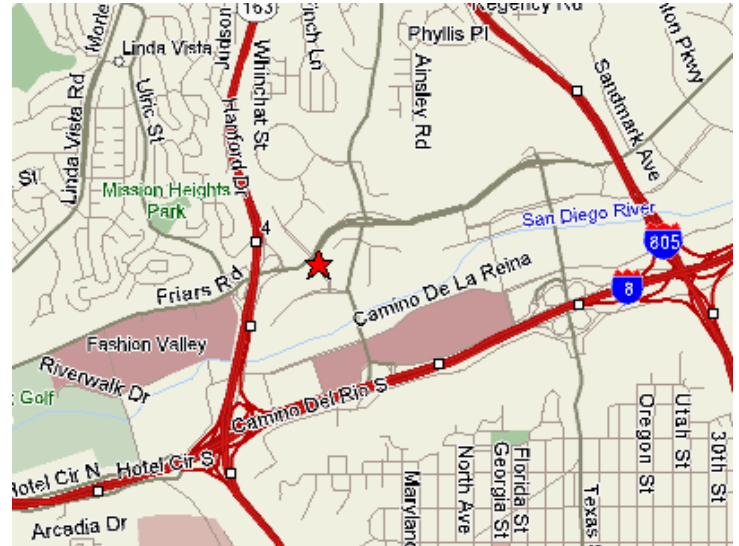
See the Rewards page on the EME website for more details.

* EME respects the guidelines of our client corporations. For companies that do not allow cash rewards, EME is glad to provide the equivalent value in the gift certificates of your choice.

Parking

Prego offers ample self-parking or for your convenience they also offer complimentary valet parking.

Map & Directions



From Interstate 8:

- ◆ Take Hwy 163 North.
- ◆ Exit Friars Road East.
- ◆ Turn Right at Frazee Road.
- ◆ Turn Right at first driveway into the Hazard Center.

From the 805 going North:

- ◆ Take the 8 Freeway West.
- ◆ To the 163 Freeway North.
- ◆ Exit Friars Road East.
- ◆ Turn Right at Frazee Road.
- ◆ Turn Right at first driveway into the Hazard Center.

From the 805 going South:

- ◆ Take the 163 (Downtown).
- ◆ Exit Friars Road East.
- ◆ Turn Right at Frazee Road.
- ◆ Turn Right at first driveway into the Hazard Center.

From the 5 Freeway going South:

Coming from Del Mar, Solana Beach, Oceanside, Orange County, etc.

- ◆ Take the 805 Freeway South.
- ◆ To the 163 Freeway South.
- ◆ Exit Friars Road East.
- ◆ Turn Right at Frazee Road.
- ◆ Turn Right at first driveway into the Hazard Center.

From the 5 Freeway going North:

Coming from Chula Vista, National City, Imperial Beach, Coronado, Mexico, or the Airport

- ◆ Take the 5 Freeway North.
- ◆ To the 8 Freeway East.
- ◆ To the 163 Freeway North.
- ◆ Exit Friars Road East.
- ◆ Turn Right at Frazee Road.
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Regular Dinner Menu*

PANE E ZUPPE

Pane Caldo \$5.50

*Fresh Hearth Baked Bread
Brushed with Extra Virgin Olive Oil,
Parmigiano Reggiano*

Pane Aglio e Rosmarino \$5.50

Fresh Garlic-Rosemary Bread

Focaccia al Formaggio \$10.25

Thin Pizza Crust Filled with Mozzarella, Fontina Cheese

Bruschetta Toscana \$10.75

*Toasted Tuscan Bread, Diced Tomato,
Fresh Mozzarella, Imported Parma Prosciutto*

Minestrone \$6.95

Fresh Vegetable Soup

Cozze e Vongole in Guazzetto \$11.95

Black Mussels, Manila Clams in a Spicy Tomato

ANTIPASTI

Calamari Fritti \$10.50

Golden Fried Calamari, Parsley-Caper Aioli, Tomato Sauce

Antipasto Misto – \$11.95 Per Person

A Platter of Assorted Prego Appetizers, For Two or More

Mozzarella alla Caprese \$9.95

*Fresh Mozzarella, Vine-Ripe Tomatoes,
Basil, Extra Virgin Olive Oil*

Carpaccio Cipriani \$10.25

*Thinly-Sliced Beef Tenderloin,
Shaved Parmigiano Reggiano, Arugula*

Gamberetti Marinati \$11.75

*Chilled Grilled Shrimp, Feta Cheese, Cucumber,
Endive, Red Onion, Lime Vinaigrette*

Carciofo con Ruchetta \$9.75

*Grilled Artichoke Hearts, Arugula, Cherry Tomatoes,
Shaved Parmigiano Reggiano, Lemon Vinaigrette*

Insalata si Mare Tiepida \$15.95

*Warm Seafood Salad, Shrimp, Scallops,
Clams, Mussels, Calamari, Lemon Vinaigrette*

*MENU ITEMS & PRICES SUBJECT TO CHANGE

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FULL A LA CARTE MENU IS ONLY AVAILABLE FOR PARTIES OF 15 GUESTS OR LESS.



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INSALATE

Prego \$7.95

*Finely Chopped, Romaine Lettuce, Carrots,
Bell Pepper, Celery, Mushrooms, Lemon Vinaigrette*

Mista \$9.50

*Romaine Lettuce, Radicchio, Fennel,
Cucumber, Leeks, Cherry Tomatoes, Vinaigrette*

Cesare \$9.75

*Romaine Lettuce, Shaved Parmigiano Reggiano,
Croutons, Creamy Anchovy Dressing*

Soncino con Anitra \$12.95

*Grilled Duck Breast, Mache Lettuce,
Leeks, Goat Cheese, Balsamic Vinaigrette*

Maria Elena \$9.95

*Thinly Sliced Pears, Mixed Baby Greens,
Walnuts, Gorgonzola Cheese, Lemon Vinaigrette*

Invernale \$9.95

Arugula, Radicchio, Goat Cheese, Pine Nuts, Balsamic Vinaigrette

Spinaci \$9.50

Baby Spinach, Leeks, Julienne Carrots, Mustard Vinaigrette

*MENU ITEMS & PRICES SUBJECT TO CHANGE

PIZZE

Margherita \$12.25

Tomato Sauce, Mozzarella, Basil, Oregano

Salsiccia \$14.25

Tomato Sauce, Sausage, Hot Salami, Mozzarella, Oregano

Gamberetti \$14.95

*Marinated Shrimp, Roma Tomatoes, Mozzarella,
Basil, Garlic, Topped with Arugula*

Quattro Stagioni \$13.95

Tomato Sauce, Ham, Artichokes, Mushrooms, Mozzarella

Portobello \$13.95

*Grilled Portobello Mushrooms, Roma Tomatoes,
Goat Cheese, Mozzarella, Basil*

Calzone \$14.75

*Filled with Ricotta Cheese, Mozzarella,
Sausage, Mushrooms, Tomato Sauce*

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PASTE

Rigatoni al Pomodoro e Rapini \$13.95

*Large Pasta Tubes, Rapini, Aged Ricotta,
Pecorino Cheese, Garlic, Spicy Tomato Sauce*

Penne ai Vegetali \$13.25

*Pasta Tubes, Grilled Zucchini, Eggplant, Broccoli,
Basil, Diced Tomatoes, Garlic, Extra Virgin Olive Oil*

Spaghetti di Mare \$18.95

*Spaghetti, Shrimp, Scallops, Manila Clams,
Black Mussels, Tomato Sauce*

Conchiglie al Pollo \$14.95

*Shell Pasta, Mesquite Grilled Chicken, Peas, Mushrooms,
White Wine, Garlic, Creamy Tomato Sauce*

Fettuccine Fra' Diavola \$17.50

Flat Ribbon Pasta, Shrimp, Spicy Tomato Sauce

Fusilli con Luganega \$15.50

Corkscrew Pasta, Sausage, Mushrooms, Onions, Tomato Sauce

Linguine alle Vongole \$18.25

*Flat Pasta Ribbons, Manila Clams, Fresh-Water Prawn,
White Wine, Garlic, Extra Virgin Olive Oil*

Paglia e Fieno ai Pomodori Secchi \$13.95

*Spinach and Egg Flat Ribbon Pasta, Sun-Dried Tomatoes,
Asparagus, Pecorino, Garlic, Extra Virgin Olive Oil*

Lasagna al Forno \$15.50

Homemade Meat Lasagna

Agnolotti D'aragosta \$18.95

*Half Moon Pasta, Filled With Lobster,
Ricotta, Lemon Lobster Sauce, Chives*

Ravioli ai Magro \$14.95

*Spinach, Ricotta, Parmigiano Reggiano Filled Ravioli,
Sage, Butter, Tomato Sauce*

*MENU ITEMS & PRICES SUBJECT TO CHANGE

RISOTTI

Prego \$17.95

*Arborio Rice, Grilled Chicken, Asparagus,
Saffron, Parmigiano Reggiano*

Frutti di Mare \$18.95

Arborio Rice, Shrimp, Scallops, Manila Clams, Black Mussels

Del Giorno A.Q.

Today's Special Risotto

GRIGLIA E SPIEDO

Pollo alla Diavola \$19.50

*Mesquite Grilled Chicken Breast
Marinated in Spicy Mustard Grains*

Bauletto di Pollo \$19.95

*Chicken Breast Filled with Spinach, Sun-Dried Tomatoes,
Fontina Cheese, Balsamic Vinegar Reduction*

Scaloppine Marsala \$24.95

Veal Scaloppini, Wild Mushrooms, Marsala Reduction

Tagliata di Bue alle Erbe Amare \$21.50

*Marinated Flank Steak, Arugula, Diced Tomatoes,
Shaved Parmigiano Reggiano, Balsamic Reduction*

Filetto Toscano \$30.95

Mesquite Grilled Aged Filet Mignon

Carre" D' Agnello al Timo \$27.95

Mesquite Grilled New Zealand Rack of Lamb

Bracirole ai Maiale \$21.50

Mesquite Grilled Pork Chops Marinated in Balsamic Vinegar

Gamberoni alla Griglia \$26.95

*Mesquite Grilled Jumbo Fresh- Water Prawns,
Garlic, Olive Oil, Herbs*

Le Carne Dal Girarrosto A.Q.

Meats and Poultry From Our Rotisserie

Pesce Fresco Del Giorno A.Q.

Today's Fresh Fish

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FULL A LA CARTE MENU IS ONLY AVAILABLE FOR PARTIES OF 15 GUESTS OR LESS.