

SMALL PLATES

- SOUP OF THE DAY** 🌿 £6
A freshly prepared, seasonal soup made with the finest ingredients. Ask about today's hearty, homemade special!
- GARLIC BREAD** 🌿🌿* £4.5
Crispy ciabatta brushed with garlic butter and fresh parsley. Irresistibly aromatic!
- OLIVES** 🌿 £4
Savory marinated green olives, brimming with bold flavour. A perfect nibble!
- ZUCCHINI FRITTI** 🌿 £6
Crispy-fried zucchini sticks, lightly seasoned and served with a zesty dipping sauce. A crunchy, vegan delight!
- CALAMARI FRITTI** £8
Lightly breaded and fried squid, served with a zesty lemon mayo sauce. Crispy and delicious!
- BRUSCHETTA** £8
Toasted bread topped with fresh tomatoes, basil, and a reduction of balsamic vinegar. A vibrant, delicious bite!
- VITELLO TONNATO** 🍷 £13.5
Tender veal in a creamy tonnato sauce, garnished with capers. A classic Italian delight!
- MIXED ARANCINI** 🍷* £8
Crispy Italian rice balls filled with cheese, vegetables, meat, served with smooth Peperonata. & truffle glaze.

SHARING BOARDS

- ANTIPASTO MISTO (FOR 2)** £22
A delightful platter of cured meats, cheeses, marinated vegetables, bread and olives. Perfect for sharing and savouring!
- ARANCHINI (FOR 2)** 🌿* 🍷* £12
Crispy Italian rice balls filled with cheese, vegetables, meat, served with smooth Peperonata. & truffle glaze. Perfect for sharing and indulging!



MAINS

- MUSHROOM RISOTTO WITH TRUFFLE** 🌿🌿* £18
Creamy Arborio rice with earthy mushrooms creamy truffle. Rich and comforting!
- FETTUCCHINE WITH TRUFFLE & ASPARAGUS** 🌿 £14
Home-made fettuccine tossed in a rich white sauce with tender asparagus and truffle. Indulgently delicious!
- CRAB LINGUINE** £17
Tender linguine tossed with fresh crab meat in a light chilli garlic and white wine sauce. A seaside delight!
- SEAFOOD TAGLIATELLE** £17
Home-made tagliatelle topped with a medley of succulent seafood in a rich tomato and white wine sauce. A taste of the ocean!
- POLO MILANESE** 🍷 £15
Crispy breaded chicken cutlet, accompanied with a side of rocket and cherry tomatoes. Served with fries. Golden and satisfying!
- VENETIAN CHICKEN** 🍷 £15
Tender chicken cooked in a fiery curry paste with mushrooms & potatoes. Finished with mozzarella. A modern taste for Leicester!
- SIRLOIN STEAK** 🍷 £18
A tender cut steak, sizzled in butter, rosemary & garlic. Served with chips and rocket salad. Finished with shaved parmesan.
- RIGATONI CON RAGU** 🍷 £15
Tender rigatoni in a rich beef ragu with chili and garlic, simmered in a flavorful tomato sauce. A classic Italian comfort dish!
- FETTUCCHINI SALMON** 🍷 £15
Fresh Fettuccini with tender salmon, fresh herbs in a white & creamy garlic sauce. Rich and indulgent!
- PARMIGIANA DI MELANZANE** 🌿🌿 £14.5
Sliced aubergine baked with marinara sauce, melted mozzarella, and Parmesan, creating a deliciously rich and savory layered dish. Pure Italian comfort!
- LASAGNE** 🍷 £15
Layers of tender pasta, rich meat ragu, creamy béchamel, and melted mozzarella, baked to perfection. A timeless Italian comfort dish!
- RIGATONI ARRABBIATA** 🌿🌿 £12.5
Al dente rigatoni tossed in a spicy tomato sauce with garlic and red chili flakes, delivering a bold kick of flavor. Simple, fiery, and delicious!

CHEF SPECIALS

- PIATTO D'AUTORE** £18
Baked seabass topped with breadcrumbs, lemon zest, served with parsnip purée & green beans.
- ITALIAN BAKED SALMON** £16
Oven-baked salmon with a smooth carrot purée, served with tender asparagus. Flaky, flavourful, and vibrant!



PIZZA

- MARGHERITA** 🌿🌿* £10
Classic pizza topped with fresh mozzarella, and fragrant basil. Simple and delicious!
- NAPOLI PIZZA** £11
Topped with rich tomato sauce, fresh mozzarella, olives & anchovies. A bold and savory classic!
- SALSICIA CON MUSHROOM** £12
Salsiccia sausage with earthy mushrooms. Hearty and delicious!
- NDUJA PIZZA** £13.5
Spicy sausage paste on a bed of fresh burrata and tomato sauce. Bold and flavourful!
- CAPRICCIOSA** 🌿* 🌿* £13.5
Loaded with artichokes, ham, and olives on a rich tomato base. Hearty and satisfying!

SALADS

- ROCKET & PARMESAN** £5.5
Peppery rocket leaves topped with shavings of aged Parmesan and a reduction of balsamic glaze. Fresh and flavourful!
- CAPRESE SALAD** 🌿🌿* £8
Buffalo mozzarella, ripe tomatoes, and basil drizzled with balsamic glaze. A simple, refreshing classic!
- BURSTY TOMATO BURRATA** 🌿 £8
Creamy burrata paired with juicy cherry tomatoes and a reduction of truffle balsamic vinegar. A heavenly flavour explosion!

SIDES 🌿🌿*

- BROCOLLI** £5
- SPINACH** £5
- GREEN BEANS** £5
- FRENCH FRIES** £5
- ASPARAGUS** £5
- GARLIC MUSHROOMS** £5
- ROAST POTATOES** £5

DESSERTS

- POACHED PEAR** 🌿🌿* £7
Spiced poached pear served with home made whipped cream. Light and luscious!
- AFFOGATO** 🍷 £6.5
Vanilla gelato drowned in rich espresso. A perfect sweet pick-me-up!
- TIRAMISU** 🍷 🍷 £7
Classic coffee-flavored dessert layered with vanilla mascarpone and cocoa. Indulgently creamy!
- PANNA COTTA** 🌿 🍷 £7
Silky vanilla cream dessert, served with a berry coulis. Light and luscious!
- SICILIAN CANNOLI** 🌿 £7
Crispy pastry shells filled with assorted flavours. A delightful treat!
- GELATO** 🍷 £6
Choose from Mango/Vanilla/Pistachio. A timeless favorite!
- CHOCOLATE CAKE** 🌿 £8
Decadent chocolate layers served with a berry coulis. A chocolate lover's dream!



MENU

Allergen Information



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RESTAURANT

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 HALAL

 VEGETARIAN

 WEGAN

* AVAILABLE UPON REQUEST