
PIZZA

MARGHERITA

Napoli style tomato, buffalo mozzarella,
basil 24.5

SALAMI

Italian salami, white mozzarella, parsley 24.0

CAPRICCIOSA

Ham, tomato, mushroom, artichokes,
anchovy, capers 25.5

POLLO ARROSTO

Chicken, pumpkin, pine nuts, pear relish,
rocket 26.0

ALLA SALSICCIA

Pepperoni, kalamata olives, tomato,
chilli 26.0

FUNGHI

Portobello, Swiss brown and button
mushroom, gorgonzola 26.5

BIANCO

Portobello mushroom, garlic,
white mozzarella, ham, rocket,
white truffle oil, grana padano 26.5

MARINARA

Fresh seafood w/ or without anchovy 29.0

PROSCIUTTO

Prosciutto, buffalo mozzarella, rocket,
white truffle oil 29.0

CALZONE

Deep dish calzone, pepperoni, ham,
chicken, caramelized onion, chilli,
pear relish 34.0

*Gluten free base available on request add 3.5

PREGO CLASSICS

CALAMARI FRITTI

Calamari, aioli, rocket 24.5

VITELLO TONNATO ^{GF}

Seared tuna, roast veal, crispy capers,
tuna mayonnaise 24.5

CAESAR

Baby cos, poached egg, bacon,
croutons, parmigiano reggiano,
anchovy dressing 24.0

ZUPPA DI PESCE

Classic Italian seafood soup w mussels,
cockles, prawns, fresh fish,
dill, Pernod and tomato broth 34.0

SPAGHETTI BOLOGNESE

Beef, pork and pancetta, red wine
and tomato ragu, grana
padano 18.5 26.0

LINGUINE ALLA MARINARA

Prawn, mussels, cockles, tuna, white
wine, garlic, chilli 29.5

RISOTTO ALL'ANATRA

Roast duck, mixed mushrooms, aged
balsamic, grana padano 20.0 32.0

SURF & TURF ^{GF}

Chargrilled eye fillet, tiger prawns,
crispy polenta, béarnaise sauce 42.0

TIRAMISÚ

Traditional espresso dessert 14.9
(paired with Taylors 10 year Port
– 9.50 glass)

CRÈME BRÛLÉE

Spiced berry compote, cinnamon
crisp 14.9
(paired with Château Roumieu
Sauternes– 13.5 glass)

PREGO

ESTABLISHED 1986