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## PIZZA

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### 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

### MAIALE

Free range pork and fennel sausage,  
caramelized onion, rocket, aged balsamic 26.0

### 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

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## PREGO CLASSICS

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### CALAMARI FRITTI

Calamari, aioli, rocket 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

### 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 <sup>GF</sup>

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

\*Gluten free base available on request add 3.5