
APERITIVI

PANE CIABATTA

Olafs bakery loaf, River Estate olive oil, aged balsamic, rosemary sea salt butter 9.5

PIZZA ALL' AGLIO

Garlic pizza bread, aioli 8.5

OLIVES ^{GF}

Selection of premium marinated olives 8.5

OSTRICHE ^{GF}

Natural oysters Half Doz 18.0 Peroni battered oysters Half dozen 20.0

Natural oysters Dozen 36.0 Peroni battered oysters Dozen 40.0

Shallot, chardonnay mignonette Lemon herb mayonnaise

PRIMI

ZUPPA DEL GIORNO

Soup of the day, grilled ciabatta 14.0

BRUSCHETTA

Caprese: Buffalo mozzarella, cherry tomato, basil, olive oil 14.5

POLPETTE

Milk fed veal and pork meat balls, butternut pumpkin, sage, fennel, pinenuts, pecorino, guanciale 16.0

CREPELLE

Italian crepes filled with chèvre, eggplant, capsicum, red onion, pinenuts, golden raisin, olives, smoked tomato passata 18.0

POLPO

Balsamic and honey glazed chargrilled octopus, caramelised shallots, fennel and peanut crumb 20.0

PARFAIT D'ANATRA

Duck liver parfait, Armagnac prunes, beetroot and red onion relish, fig and fennel sourdough 18.0

BURRATA ^{GF}

Massimo's cow milk burrata, black garlic, heirloom tomatoes, basil 22.0

INSALATE

RUCOLA ^{GF}

Rocket, pear, grana padano, white balsamic, olive oil 12.0

MOZZARELLA CAPRESE ^{GF}

Buffalo mozzarella, tomato medley, aged balsamic, basil 22.0

VERDE ^{GF}

Salad greens, cucumber ribbons, crunchy bean sprouts, fresh herbs, spring onions, celery hearts, tomato, chardonnay vinegar, olive oil 15.0

PASTA

SPAGHETTI AGIOLI

Salvagno olives, fresh chilli, garlic, olive oil, parsley, feta 18.5 26.0

GNOCCHI

Potato gnocchi, sage butter, butternut pumpkin, spinach, gorgonzola,
South Island walnuts 28.0

FETTUCCINE ALFREDO

Chicken, mushroom, bacon, sage and cream 22.0 32.0

TAGLIATELLE

Slow braised spiced wild venison ragù, Cipollini onion, pecorino romano 28.0

*Gluten free pasta available on request

PESCE and CARNE

PESCE

Market fish, herb risotto 39.0

SALTIMBOCCA DI POLLO

Chicken scaloppine, prosciutto, white mozzarella, lemon sage cream, rosemary
and garlic roast potato 38.0

AGNELLO

Te Mana lamb loin, caramelised onion and artichoke croquette, eggplant,
redcurrant and sherry, macadamia, smoked goat cheese crème 42.0

COSTATA DI MANZO ^{GF}

Pure South Island hand-picked 55 day grass fed chargrilled scotch fillet, cauliflower,
spinach, almond, Armagnac prunes, Porcini mushroom and truffle cream cheese,
port wine jus 42.0

PREGO PIE

Garlic parmigiano mash, green pea crush, port wine jus 32.0

FILETTO (220gm) ^{GF}

Chargrilled eye fillet, potato thyme gratin, café de Paris butter, port wine jus 42.0

CONTORNI

VERDURE ^{GF}

Seasonal vegetables 12.0

POLENTA BIANCA ^{GF}

Crispy parmesan polenta, grana padano, truffle salt 12.0

PURÉ DI PATATE

Garlic, parmesan, potato mash 12.0

PATATE AL ROSMARINO ^{GF}

Roasted potatoes, garlic, rosemary 12.0

SPAGHETTI AGLIO E OLIO

Spaghetti, chilli, garlic, parsley, parmesan 15.0

FORMAGGI

CHEESEBOARD SELECTION

A selection of New Zealand and International cheeses, accompanied by quince paste, roasted grapes, pear, lavosh and fennel crostini 36.9

***Ask your waiter for today's selection**

DOLCI

DOLCE DI DATTERI

Sticky date pudding, vanilla poached pears, ginger ice cream, hot caramel, pistachio 16.0
(paired with De Bortoli Noble One Botrytis Semillon '16 – 16.5 glass)

CRÈME BRÛLÉE

Spiced berry compote, cinnamon crisp 16.0
(paired with Jules Taylor Late Harvest Sauvignon Blanc '18 – 13.0 glass)

FONDENTE AL CIOCCOLATO

Valrhona Guanja 70% dark chocolate fondant, orange curd, vanilla cream 16.0
(paired with Black Forest Gateau cocktail – 18.0)

BAKED NEW YORK CHEESECAKE

Raspberry coulis, vanilla cream 16.0
(paired with Jules Taylor Late Harvest Sauvignon Blanc '15 – 13.0 glass)

TIRAMISÙ

Traditional espresso dessert 16.0
(paired with Taylors 10 year Port – 9.50 glass)

GELATI ^{GF}

Mixed gelato and sorbet, sesame seed wafer 16.0

VINI DOLCI

JULES TAYLOR Late Harvest Sauvignon Blanc '18 (Marlborough, NZ)	13.0 / 65
PANTELLERIA Passito Liquoroso '17 (Italy)	13.5 / 67
BELLBIRD SPRING Muté "Les Épices" '16 (Waipara Valley, NZ)	14.0 / 69
DE BORTOLI 'NOBLE ONE' Botrytised Semillon '16 (Riverina, Australia)	16.5 / 80
JOHANNESHOF NOBLE Late Harvest Riesling '18 (Marlborough, NZ)	17.5 / 85
SICHEL Sauternes '16 (Bordeaux, France)	15.5 / 75
CAMPBELLS OF RUTHERGLEN Muscat NV (Victoria, Australia)	10.0 / 47
VALDESPINO EL CANDADO Pedro Ximenez Sherry (Jerez, Spain)	11.0

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

MAIALE

Free range pork and fennel sausage,
caramelised 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

BIANCA

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, caramelised 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 ALLA BOLOGNESE

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

LINGUINE ALLA MARINARA

Prawn, mussels, cockles, tuna, white
wine, garlic, chilli 32.0

RISOTTO ALL'ANATRA

Roast duck, mixed mushrooms, aged
balsamic, grana padano 21.0 32.0

SURF AND TURF ^{GF}

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



During Covid-19 restrictions,
dining is limited to 2.5 hours
per sitting.

Thank you for your
understanding.

For your safety, this property has been sanitized with
Perma Safe – long term antimicrobial protection.
protectnz.co.nz