

# PREGO

ESTABLISHED 1986

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## APERITIVI

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### PIZZA ALL' AGLIO

Garlic pizza bread, aioli

8.5

### OLIVES <sup>GF</sup>

Selection of premium marinated olives

8.5

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## PRIMI

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### ZUPPA DEL GIORNO

Soup of the day, grilled ciabatta

14.0

### CALAMARI FRITTI

Calamari, aioli, rocket

24.5

### POLPETTE

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

16.0

### BURRATA <sup>GF</sup>

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

22.0

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## PASTA

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### SPAGHETTI AGIOLI

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

18.5 26.0

### 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

### SPAGHETTI ALLA BOLOGNESE

Beef, pork and pancetta, red wine and tomato ragù, Grana Padano

18.5 26.0

### RISOTTO ALL'ANATRA

Roast duck, mixed mushrooms, aged balsamic, Grana Padano

21.0 32.0

\*Gluten free pasta available on request

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## PESCE and CARNE

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### 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 <sup>GF</sup>

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) <sup>GF</sup>

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

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## CONTORNI

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### RUCOLA <sup>GF</sup>

Rocket, pear, Grana Padano, white balsamic, olive oil 12.0

### VERDURE <sup>GF</sup>

Seasonal vegetables 12.0

### POLENTA BIANCA <sup>GF</sup>

Crispy parmesan polenta, Grana Padano, truffle salt 12.0

### PURÉ DI PATATE

Garlic, parmesan, potato mash 12.0

### PATATE AL ROSMARINO <sup>GF</sup>

Roasted potatoes, garlic, rosemary 12.0

### SPAGHETTI AGLIO E OLIO

Spaghetti, chilli, garlic, parsley, parmesan 15.0

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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, 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

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## DOLCI

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### DOLCE DI DATTERI

Sticky date pudding, vanilla poached pears, ginger ice cream, hot caramel,  
pistachio 16.0

### TORTA ALL'ARANCIA <sup>GF</sup>

Ricotta, orange and almond cake, rhubarb, raspberry, honey, vanilla cream 16.0

### TIRAMISÙ

Traditional espresso dessert 16.0