

Takeaway Menu

Phone 376 3095

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	7.5
Olive ^{GF}	Mixed selection of premium marinated olives	8.5

PRIMI

Vongole ^{GF}	NZ cockles and clams, heirloom tomatoes, garlic lemon guazzetto	18.0
Burrata ^{GF}	Massimo's cow milk burrata, black garlic, heirloom tomatoes, basil	18.9

INSALATE

Rucola ^{GF}	Rocket, pear, grana padano, white balsamic, olive oil	11.5
Panzanella	Heirloom tomatoes, confit garlic, capers, basil, pickled shallots & crispy ciabatta	11.5
Verde ^{GF}	Salad greens, cucumber ribbons, crunchy bean sprouts, fresh herbs, spring onions, celery hearts, tomato, chardonnay vinegar, olive oil	15.0

PIZZA

Margherita	Napoli style tomato, buffalo mozzarella, basil	24.5
Funghi	Portobello, Swiss brown & button mushroom, gorgonzola	26.5
Alla Salsiccia	Pepperoni, kalamata olives, tomato, chilli	26.0
Rustica	Bacon, spinach, red onion, white mozzarella	25.0
Pollo Arrosto	Chicken, pumpkin, pine-nuts, pear relish, rocket	26.0
Capricciosa	Ham, tomato, mushroom, artichokes, anchovy, capers	25.5
Bianco	Portobello mushroom, garlic, white mozzarella, ham, rocket, white truffle oil, grana padano	26.5
Marinara	Fresh seafood with or without anchovy	29.0
Gamberi	Garlic & lemon prawn, sundried tomato, zucchini, salsa verde	27.0
Prosciutto	Prosciutto, buffalo mozzarella, rocket, white truffle oil	29.0
Calzone	Deep dish calzone, chorizo, ham, chicken, caramelized onion, chilli, pear relish	34.0

PASTA

Spaghetti Agioli	Salvagno olives, fresh chilli, garlic, olive oil, parsley, feta	18.0	25.5
Spaghetti Bolognese	Beef, pork & pancetta, red wine & tomato ragu, grana padano	18.5	26.0
Orecchiette Bagna Cauda	Broccolini, tomato, spinach, bagna cauda, pecorino romano	18.5	26.0
Pappardelle Vegetariana	Roman artichoke, chargrilled zucchini, broccolini, snow peas, basil, Meredith Dairy goat cheese	19.5	28.0
Cavatelli	Chicken, mushroom, bacon, sage and cream	19.5	28.0
Capesante di Mare e Risotto al Prosecco ^{GF}	Scallops, prosecco, confit garlic, fennel, watercress		28.0

PREGO

ESTABLISHED 1986

PESCE & CARNE

Pesce	Market fish, herb risotto	39.0
Saltimbocca di Pollo	Chicken scaloppini, prosciutto, smoked mozzarella, lemon sage cream, garlic roast potato	36.9
Maiale ^{GF}	Snake River Farms chargrilled Berkshire Kurobuta boneless pork chop, parsnip puree, cavalo nero, black cherry jus	38.0
Agnello ^{GF}	Chargrilled Taupo lamb loin, smoked eggplant puree, Clevedon buffalo curd, mixed bean, medjool dates	39.0
Filetto ^{GF}	Chargrilled eye fillet, potato thyme gratin, café de Paris butter, port wine jus	40.0

CLASSICS

Calamari Fritti	Calamari, aioli, rocket	24.5
Vitello Tonnato	Seared tuna, roasted veal, crispy capers, tuna mayonaise	24.5
Caesar	Cos, poached egg, pancetta, croutons, grana padano, anchovy mayonaise	24.0
Zuppa di Pesce	Classic Italian seafood soup w mussels, cockles, scampi, prawns, fresh fish, dill, Pernod, tomato broth	34.0
Linguine alla Marinara	Prawn, mussels, cockles, tuna, white wine, garlic, chilli flakes	29.5
Surf & Turf	Chargrilled eye fillet, tiger prawns, crispy polenta, béarnaise sauce	42.0
Costata di Manzo	Chargrilled scotch fillet, porcini, truffle & gorgonzola potato, port wine jus	44.0

CONTORNI

Verdure ^{GF}	Seasonal vegetables	9.9
Polenta Bianca	Crispy parmesan white polenta, grana padano, truffle salt	9.9
Patate al Rosmarino ^{GF}	Roasted potatos, garlic, rosemary	9.9
Spaghetti Aglio e Olio	Spaghetti, chilli, parsley, parmesan	12.0

DOLCI

Tiramisu	Traditional espresso dessert	14.9
Dolce di Datteri	Sticky date pudding, vanilla poached pears, ginger ice cream, hot caramel, pistachio	14.9
Baked New York Cheesecake	Blueberry compote, vanilla cream	14.9