

**Takeaway Menu**

**Phone 376 3095**

**APERITIVI**

|                            |  |     |
|----------------------------|--|-----|
| <b>Pane Ciabatta</b>       | Olafs bakery loaf, River Estate olive oil, aged balsamic, rosemary sea salt butter | 9.5 |
| <b>Pizza all' Aglio</b>    | Garlic pizza bread, aioli  | 7.5 |
| <b>Olive</b> <sup>GF</sup> | Mixed selection of premium marinated olives  | 8.5 |

**PRIMI**

|                              |  |      |
|------------------------------|--|------|
| <b>Vongole</b> <sup>GF</sup> | NZ cockles and clams, heirloom tomatoes, garlic lemon guazzetto  | 18.0 |
| <b>Burrata</b> <sup>GF</sup> | Massimo's cow milk burrata, black garlic, heirloom tomatoes, basil   | 18.9 |
| <b>Croquettes</b>            | Applewood smoked white fish, Agria potato, cornichons, capers, fresh herb croquettes, tarragon & lime mayo | 14.0 |

**INSALATE**

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

**PIZZA**

|                       |   |      |
|-----------------------|---|------|
| <b>Margherita</b>     | Napoli style tomato, buffalo mozzarella, basil  | 24.5 |
| <b>Salami</b>         | Italian salami, white mozzarella, parsley   | 24.0 |
| <b>Funghi</b>         | Portobello, Swiss brown & button mushroom, gorgonzola                                       | 26.5 |
| <b>Alla Salsiccia</b> | Pepperoni, kalamata olives, tomato, chilli  | 26.0 |
| <b>Rustica</b>        | Bacon, spinach, red onion, white mozzarella   | 25.0 |
| <b>Pollo Arrosto</b>  | Chicken, pumpkin, pine-nuts, pear relish, rocket  | 26.0 |
| <b>Capricciosa</b>    | Ham, tomato, mushroom, artichokes, anchovy, capers  | 25.5 |
| <b>Bianco</b>         | Portobello mushroom, garlic, white mozzarella, ham, rocket, white truffle oil, grana padano | 26.5 |
| <b>Marinara</b>       | Fresh seafood with or without anchovy   | 29.0 |
| <b>Prosciutto</b>     | Prosciutto, buffalo mozzarella, rocket, white truffle oil                                   | 29.0 |
| <b>Calzone</b>        | Deep dish calzone, chorizo, ham, chicken, caramelized onion, chilli, pear relish            | 34.0 |

**PASTA**

|   |   |      |      |
|---|---|------|------|
| <b>Spaghetti Agioli</b>                 | Salvagno olives, fresh chilli, garlic, olive oil, parsley, feta     | 18.0 | 25.5 |
| <b>Spaghetti Bolognese</b>              | Beef, pork & pancetta, red wine & tomato ragu, grana padano         | 18.5 | 26.0 |
| <b>Bucatini</b>                         | Clevedon Valley buffalo ricotta, confit garlic, basil, sauce Napoli | 18.5 | 26.0 |
| <b>Tagliatelle</b>                      | Atlantic scallops, fennel, chilli, lemon, capers                    |      | 28.0 |
| <b>Cavatelli</b>                        | Chicken, mushroom, bacon, sage and cream                            | 19.5 | 28.0 |
| <b>Risotto ai Gamberi</b> <sup>GF</sup> | Cray fish bisque, prawns, zucchini, lemon, garlic, parsley          |      | 28.0 |

# PREGO

ESTABLISHED 1986

## PESCE & CARNE

|   |      |
|---|------|
| <b>Pesce</b> Market fish, herb risotto  | 39.0 |
| <b>Saltimbocca di Pollo</b> Chicken scaloppini, prosciutto, smoked mozzarella, lemon sage cream, garlic roast potato                                      | 36.9 |
| <b>Agnello</b> <sup>GF</sup> Chargrilled Taupo lamb loin, caramelized carrot puree, peas, broad bean, mint, kawakawa, white balsamic pickled baby carrots | 38.0 |
| <b>Filetto</b> <sup>GF</sup> Chargrilled eye fillet, potato thyme gratin, café de Paris butter, port wine jus   | 40.0 |

## CLASSICS

|  |      |
|--|------|
| <b>Calamari Fritti</b> Calamari, aioli, rocket   | 24.5 |
| <b>Vitello Tonnato</b> Seared tuna, roasted veal, crispy capers, tuna mayonaise  | 24.5 |
| <b>Caesar</b> Cos, poached egg, pancetta, croutons, grana padano, anchovy mayonaise  | 24.0 |
| <b>Zuppa di Pesce</b> Classic Italian seafood soup w mussels, cockles, scampi, prawns, fresh fish, dill, Pernod, tomato broth      | 34.0 |
| <b>Linguine alla Marinara</b> Prawn, mussels, cockles, tuna, white wine, garlic, chilli flakes                                     | 29.5 |
| <b>Surf &amp; Turf</b> Chargrilled eye fillet, tiger prawns, crispy polenta, béarnaise sauce                                       | 42.0 |
| <b>Lombata</b> <sup>GF</sup> Chargrilled 150 day grain fed John Dee sirloin, gourmet potato, anchovies, chives, horseradish butter | 38.0 |

## CONTORNI

|   |      |
|---|------|
| <b>Verdure</b> <sup>GF</sup> Seasonal vegetables                                | 9.9  |
| <b>Polenta Bianca</b> Crispy parmesan white polenta, grana padano, truffle salt | 9.9  |
| <b>Patate al Rosmarino</b> <sup>GF</sup> Roasted potatoes, garlic, rosemary     | 9.9  |
| <b>Spaghetti Aglio e Olio</b> Spaghetti, chilli, parsley, parmesan              | 12.0 |

## DOLCI

|  |      |
|--|------|
| <b>Tiramisu</b> Traditional espresso dessert   | 14.9 |
| <b>Dolce di Datteri</b> Sticky date pudding, vanilla poached pears, ginger ice cream, hot caramel, pistachio | 14.9 |
| <b>Baked New York Cheesecake</b> Raspberry coulis, vanilla cream   | 14.9 |