

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}	Selection of premium marinated olives	8.5

PRIMI

Polpette	Beef brisket meatball, parsnip, smoky tomato passata	16.0
Burrata ^{GF}	Massimo's cow milk burrata, black garlic, heirloom tomatoes, basil	19.9
Vitello Tonnato	Seared tuna, roasted veal, crispy capers, tuna mayonaise	24.5

INSALATE

Rucola ^{GF}	Rocket, pear, grana padano, white balsamic, olive oil	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
Salami	Italian salami, white mozzarella, parsley	24.0
Capricciosa	Ham, tomato, mushroom, artichokes, anchovy, capers	25.5
Pollo Arrosto	Chicken, pumpkin, pine-nuts, pear relish, rocket	26.0
Alla Salsiccia	Pepperoni, kalamata olives, tomato, chilli	26.0
Funghi	Portobello, Swiss brown & button mushroom, gorgonzola	26.5
Bianco	Portobello mushroom, garlic, white mozzarella, ham, rocket, white truffle oil, grana padano	26.5
Marinara	Fresh seafood with or without anchovy	29.0
Prosciutto	Prosciutto, buffalo mozzarella, rocket, white truffle oil	29.0
Calzone	Deep dish calzone, pepperoni, 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
Gnocchi di Zucca	Keartcha pumpkin gnocchi, sage butter, South Island walnuts, cavalo nero, Clevedon Dairy buffalo ricotta, honey, grana padano		28.0
Fettucine Alfredo	Chicken, mushroom, bacon, sage and cream	19.5	28.0

PESCE & CARNE

Pesce	Market fish, herb risotto	39.0
Saltimbocca di Pollo	Chicken scaloppini, prosciutto, white mozzarella, lemon sage cream, garlic roast potato	36.9
Filetto ^{GF}	Chargrilled eye fillet, potato thyme gratin, café de Paris butter, port wine jus	41.0
Maiale ^{GF}	Free range pork belly, brined and roasted, golden kumera, Brussel sprout, Granny Smith apple and fig chutney	39.0
Wagyu Costolette ^{GF}	NZ First Light wagyu slow braised beef short rib, chick peas, watercress, cipollini onions, pickled radish	38.0

PREGO

ESTABLISHED 1986

CLASSICS

Calamari Fritti	Calamari, aioli, rocket		24.5
Caesar	Baby cos, poached egg, bacon, croutons, parmigiano reggiano, anchovy dressing		24.0
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	Chargrilled eye fillet, tiger prawns, crispy polenta, béarnaise sauce		42.0

CONTORNI

Verdure ^{GF}	Seasonal vegetables		9.9
Polenta Bianca	Crispy parmesan white polenta, grana padano, truffle salt		9.9
Patate al Rosmarino ^{GF}	Roasted potatoes, 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	Raspberry coulis, fresh berries, vanilla cream		14.9