

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

Zuppa del Giorno	Soup of the day, grilled ciabatta	14.0
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
Polpette	Free range pork, beef and pinenut meatball, napoli sauce, panegriata	15.0
Arancini	Gorgonzola dolce, mascarpone, parmesan, pinenut, date mayo	14.0

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
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
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
Spaghetti al Granchio	Spanner crab, chilli, lemon, garlic, heirloom tomato, zucchini		29.0
Fettucine Alfredo	Chicken, mushroom, bacon, sage and cream	19.5	28.0
Lamb Pappardelle	Slow braised lamb in aromatic spices, saffron pappardelle, gremolata		29.0

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
Mezzo Pollo ^{GF} Chargrilled free range half chicken, smoked pancetta, Brussel sprouts, garlic parmesan mash, jus gras	38.0
Osso Bucco Slow braised veal shank, tomato, Kalamata olives, risotto alla Milanese, gremolata	38.0
Agnello ^{GF} Chargrilled Taupo lamb loin, caramelized carrot puree, peas, broad bean, mint, kawakawa, white balsamic pickled baby carrots	38.0
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

CONTORNI

Puré di patate Garlic, parmesan, potato mash	9.9
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, vanilla cream	14.9