

**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>	Selection of premium marinated olives	8.5

**PRIMI**

<b>Zuppa del Giorno</b>	Soup of the day, grilled ciabatta	12.0
<b>Polpette</b>	Free range pork, fennel, sage, tomato passata, butternut pumpkin	16.0
<b>Burrata</b> <sup>GF</sup>	Massimo's cow milk burrata, black garlic, heirloom tomatoes, basil	19.9
<b>Vitello Tonnato</b>	Seared tuna, roasted veal, crispy capers, tuna mayonaise	24.5

**INSALATE**

<b>Rucola</b> <sup>GF</sup>	Rocket, pear, grana padano, white balsamic, olive oil	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>Capricciosa</b>	Ham, tomato, mushroom, artichokes, anchovy, capers	25.5
<b>Pollo Arrosto</b>	Chicken, pumpkin, pine-nuts, pear relish, rocket	26.0
<b>Alla Salsiccia</b>	Pepperoni, kalamata olives, tomato, chilli	26.0
<b>Funghi</b>	Portobello, Swiss brown & button mushroom, gorgonzola	26.5
<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, pepperoni, 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>Gnocchi</b>	Potato gnocchi, sage butter, South Island walnuts, spinach, butternut pumpkin, gorgonzola		28.0
<b>Fettucine Alfredo</b>	Chicken, mushroom, bacon, sage and cream	19.5	28.0
<b>Pappardelle di Agnello</b>	Slow braised lamb in aromatic spices, saffron pappardelle, gremolata		29.0

**PESCE & CARNE**

<b>Pesce</b>	Market fish, herb risotto	39.0
<b>Saltimbocca di Pollo</b>	Chicken scaloppini, prosciutto, white mozzarella, lemon sage cream, garlic roast potato	36.9
<b>Filetto</b> <sup>GF</sup>	Chargrilled eye fillet, potato thyme gratin, café de Paris butter, port wine jus	41.0

# PREGO

ESTABLISHED 1986

## CLASSICS

<b>Calamari Fritti</b>	Calamari, aioli, rocket		24.5
<b>Caesar</b>	Baby cos, poached egg, bacon, croutons, parmigiano reggiano, anchovy dressing		24.0
<b>Linguine alla Marinara</b>	Prawn, mussels, cockles, tuna, white wine, garlic, chilli		29.5
<b>Risotto all'anatra</b>	Roast duck, mixed mushrooms, aged balsamic, grana padano	20.0	32.0
<b>Surf &amp; Turf</b>	Chargrilled eye fillet, tiger prawns, crispy polenta, béarnaise sauce		42.0

## CONTORNI

<b>Verdure</b> <sup>GF</sup>	Seasonal vegetables		9.9
<b>Puré di Patate</b>	Garlic, parmesan, potato mash		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 potatos, 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, fresh berries, vanilla cream		14.9