

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	8.5
Olive ^{GF}	Selection of premium marinated olives	8.5

PRIMI

Burrata ^{GF}	Massimo's cow milk burrata, black garlic, heirloom tomatoes, basil	22.0
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INSALATE

Rucola ^{GF}	Rocket, pear, grana padano, white balsamic, olive oil	12.0
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
Maiale	Free range pork and fennel sausage, caramelised onion, rocket, aged balsamic	26.0
Pollo Arrosto	Chicken, pumpkin, pine-nuts, pear relish, rocket	26.0
Alla Salsiccia	Pepperoni, kalamata olives, tomato, chilli	26.0
Funghi	Portobello, Swiss brown and button mushroom, gorgonzola	26.5
Bianca	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, caramelised onion, chilli, pear relish	34.0

PASTA

Spaghetti Agioli	Salvagno olives, fresh chilli, garlic, olive oil, parsley, feta	18.5	26.0
Rigatoni	Eggplant, tomato, capsicum, red onion, golden raisin, pinenuts, pangritata	18.5	26.5
Fettucine Alfredo	Chicken, mushroom, bacon, sage and cream	22.0	32.0
Spaghetti al Granchio	Spanner crab, squid ink spaghetti, heirloom tomatoes, garlic, capsicum, coriandar		34.0

PREGO

ESTABLISHED 1986

PESCE AND CARNE

Pesce Market fish, herb risotto	39.0
Saltimbocca di Pollo Chicken scaloppini, prosciutto, white mozzarella, lemon sage cream, rosemary and garlic roast potato	38.0
Agnello ^{GF} Te Mana lamb loin, spring veg, smoked goat Fromage Blanc, zucchini	42.0
Costata di Manzo ^{GF} Pure South Island hand-picked 55 day grass fed chargrilled scotch fillet, cauliflower, spinach, almond, Armagnac prunes, Porcini mushroom and truffle cream cheese, port wine jus	42.0
Filetto ^{GF} Chargrilled eye fillet, potato thyme gratin, café de Paris butter, port wine jus	42.0

CLASSICS

Calamari Fritti Calamari, aioli, rocket	24.5
Vitello Tonnato Seared tuna, roasted veal, crispy capers, tuna mayonnaise	24.5
Caesar Baby cos, poached egg, bacon, croutons, parmigiano reggiano, anchovy dressing	24.0
Spaghetti alla Bolognese Beef, pork and pancetta, red wine and tomato ragù, grana padano	18.5 26.0
Linguine alla Marinara Prawn, mussels, cockles, tuna, white wine, garlic, chilli	32.0
Risotto all'anatra Roast duck, mixed mushrooms, aged balsamic, grana padano	21.0 32.0
Surf and Turf Chargrilled eye fillet, tiger prawns, crispy polenta, béarnaise sauce	42.0

CONTORNI

Verdure ^{GF} Seasonal vegetables	12.0
Polenta Bianca Crispy parmesan white polenta, grana padano, truffle salt	12.0
Patate al Rosmarino ^{GF} Roasted potatoes, garlic, rosemary	12.0
Spaghetti Aglio e Olio Spaghetti, chilli, garlic, parsley, parmesan	15.0

DOLCI

Tiramisu Traditional espresso dessert	16.0
Dolce di Datteri Sticky date pudding, vanilla poached pears, ginger ice cream, hot caramel, pistachio	16.0

VEGAN

Pane Ciabatta Olafs bakery loaf, River Estate olive oil, aged balsamic	9.5
Olive ^{GF} Selection of premium marinated olives	8.5
Pomodori Medley tomato, confit garlic, basil, extra virgin olive oil, white balsamic, grilled ciabatta	16.0
Spaghetti Garlic, lemon, tomato, crispy capers, Italian parsley	26.0
Spaghetti alla Napoletana Tomato, basil, garlic, olive oil	24.5
Rigatoni Caponata, tomato, vegan parmesan, pangritata	26.5
Risotto ai Funghi Medley mushroom, black truffle, aged balsamic	28.0
Margjerita Pizza Vegan mozzarella, basil and tomato	24.5
Funghi Mushroom, pinenuts, rocket, truffle oil	26.0