

**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>Polpette</b>	Marlborough wild pork, fennel & sage meatballs, sauce Napolitano & panegriata	16.0
<b>Cozze</b> <sup>GF</sup>	Green lipped mussels, smoked pancetta, garlic, tomato, basil	16.0

**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>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>Gamberi</b>	Chorizo, prawn, white mozzarella	27.0
<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>Linguine Verdure</b>	Pumpkin, tomato, red pepper, zucchini, broccoli, spinach, pinenuts, basil pesto	18.5	26.0
<b>Spaghetti Bolognese</b>	Beef, pork & pancetta, red wine & tomato ragu, grana padano	18.5	26.0
<b>Cavatelli</b>	Chicken, mushroom, bacon, sage and cream	19.5	28.0
<b>Linguine con Gamberi</b>	Prawn, spicy nduja, garlic, heirloom tomatoes & wild rocket		28.0
<b>Risotto alla Barbabietole</b>	Beetroot, Meredith Dairy goat cheese, orange zest & pistachio	19.0	26.9

# 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>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>Costata di Manzo</b> Chargrilled scotch fillet, porcini, truffle & gorgonzola potato, port wine jus	44.0

## 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>Marquise al Cioccolato</b> Valrhona caramelia chocolate, toasted hazelnut, orange, dried raspberry	14.9
<b>Baked New York Cheesecake</b> Blueberry compote, vanilla cream	14.9