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## APERITIVI

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**PIZZA ALL' AGLIO**

Garlic pizza bread, aioli

8.5

**OLIVES** <sup>GF</sup>

Selection of premium marinated olives

8.5

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## PRIMI

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**CALAMARI FRITTI**

Calamari, aioli, rocket

24.5

**ARANCINI**

Black truffle, pinenuts, white mozzarella, Grana Padano, date mayo

16.0

**POLPETTE**

First light Wagyu beef brisket meatballs, pinenuts, smoked tomato, pumpkin, Grana Padano

18.0

**BURRATA** <sup>GF</sup>

Massimo's cow milk burrata, heirloom tomatoes, poached tamarillo, basil, pinenut pesto, aged balsamic

22.0

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## PASTA

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**SPAGHETTI AGIOLI**

Salvagno olives, fresh chilli, garlic, olive oil, parsley, feta

18.5 26.0

**RIGATONI**

Eggplant, tomato, capsicum, red onion, golden raisin, pinenuts

18.5 26.0

**FETTUCCINE ALFREDO**

Chicken, mushroom, bacon, sage and cream

22.0 32.0

**SPAGHETTI ALLA BOLOGNESE**

Beef, pork and pancetta, red wine and tomato ragù, Grana Padano

18.5 26.0

**RISOTTO ALL'ANATRA**

Roast duck, mixed mushrooms, aged balsamic, Grana Padano

21.0 32.0

**RISOTTO ALLA BARBABIETOLA**

Beetroot, orange, thyme, pistachio & goat cheese

18.5 26.0

\*Gluten free pasta available on request

# PREGO

ESTABLISHED 1986

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## PESCE and CARNE

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### PESCE

Market fish, herb risotto 39.0

### SALTIMBOCCA DI POLLO

Chicken scaloppine, prosciutto, white mozzarella, lemon sage cream, rosemary and garlic roast potato 38.0

### AGNELLO <sup>GF</sup>

Coastal Spring lamb rump, charred zucchini, potatoes, green peas, pickled onion, mint, rocket, chilli & lime pesto 42.0

### COSTATA DI MANZO <sup>GF</sup>

Pure South Island hand-picked 55 day grass fed chargrilled scotch fillet, truffle mushroom, cavalo nero, butternut pumpkin, thyme, roasted onion, port wine jus 42.0

### PREGO PIE

Garlic parmigiano mash, green pea crush, port wine jus 32.0

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## CONTORNI

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### RUCOLA <sup>GF</sup>

Rocket, pear, Grana Padano, white balsamic, olive oil 12.0

### VERDURE <sup>GF</sup>

Seasonal vegetables 12.0

### POLENTA BIANCA <sup>GF</sup>

Crispy parmesan polenta, Grana Padano, truffle salt 12.0

### PATATE AL ROSMARINO <sup>GF</sup>

Roasted potatoes, garlic, rosemary 12.0

### SPAGHETTI AGLIO E OLIO

Spaghetti, chilli, garlic, parsley, parmesan 15.0

# PREGO

ESTABLISHED 1986

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## PIZZA

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### 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

Barbeque chicken, caramelised onion, smoked Provolone

26.5

### ALLA SALSICCIA

Pepperoni, kalamata olives, tomato, chilli

26.0

### FUNGHI

Mushroom medley, porcini, black truffle, thyme, walnuts, feta, aged balsamic

26.5

### BIANCA

Truffle mushroom, white mozzarella, ham, rocket, Grana Padano

26.5

### MARINARA

Fresh seafood w/ or without anchovy

29.0

### PROSCIUTTO

Prosciutto, buffalo mozzarella, rocket, white truffle oil

29.0

### CALZONE

Deep dish calzone, ham, pepperoni, barbeque chicken, chilli, caramelised onion

34.0

\*Gluten free base available on request add 3.5

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## DOLCI

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### DOLCE DI DATTERI

Sticky date pudding, vanilla poached pears, ginger ice cream, hot caramel, pistachio

16.0

### TIRAMISÙ

Traditional espresso dessert

16.0

### MOUSSE AL CIOCCOLATO

Valrhona caramelised chocolate marquise, caramelised white chocolate, hazelnut, crunchy pearls, raspberry

16.0