

Takeaway Menu

Phone 376 3095

APERITIVI

Pane Di Lievito Madre	Hand crafted loaf, sea salt whipped butter	18.0
Pizza all' Aglio	Confit garlic pizza bread, aioli	18.0
Olive Miste	Scorched sicilian style mixed olives	14.0

PRIMI

Arancini	Black truffle, pine nuts, white mozzarella, grana padano, date mayonnaise	26.0
Calamari Fritti	Fried calamari, aioli, rocket, lemon	29.0
Caesar	Romaine cos lettuce, garlic anchovy caesar dressing, egg, croutons, parmigiano reggiano, bacon lardons	32.0

CONTORNI

Verdure	Daily seasonal vegetable ensemble	22.0
Polenta Bianca	Crispy fried truffle salted parmesan polenta, grana padano	22.0
Patate al Rosmarino	Cubed roasted potatoes, rosemary and garlic	22.0

INSALATE

Rucola	Rocket, pear, grana padano, white balsamic, river estate evo	18.0
Insalata	Crunchita lettuce, Forvm chardonnay and mustard vinaigrette, toasted hazelnuts and PONS organic Clementine evo	18.0

PIZZA

Margherita	Napoli tomato sauce, clevedon buffalo mozzarella, semi roasted heirloom tomatoes, basil	28.0
Pepperoni	Tomato ragù, mozzarella, pepperoni	28.0
Alla Salsiccia	Tomato, napoli salsiccia salami, kalamata olives, chilli oil	30.0
Fungi e Spinaci	Spinach puree base, mozzarella, portobello mushroom, gorgonzola, pinenut, grana pandano, spinach and labneh	30.0
Pizza Con Gamberi	Dill cream base, garlic & chilli prawns, roasted zucchini, dill, preserved lemon oil	35.0
Boscaiola	Truffle cream base, mozzarella, portobello mushroom, bacon, smoked provolone, rocket and grana pandano	30.0
Prosciutto	Tomato ragù, mozzarella, prosciutto, rocket, truffle oil	34.0
Classic Calzone	Half-moon calzone, sundried tomatoes, pepperoni, ham, caramelised onion, white cheese sauce, mozzarella, grana padano	32.0

PASTA

Spaghetti Agioli	Salvagno olives, fresh chilli, garlic, olive oil, italian parsley, feta	26.0	34.0
Linguine alla Marinara	Prawns, mussels, cockles, seared rare tuna, white wine, chilli, garlic, parsley		46.0
Spaghetti Puttanesca	Rich tomato sauce, white wine, caper, garlic, anchovy, kalamata olives		38.0
Spaghetti alla Bolognese	Beef, pork and pancetta, red wine and tomato ragù, grana padano	28.0	38.0
Fettucine Alfredo	Chicken, bacon, mushroom, sage, cream	28.0	40.0
Risotto all'anatra	Roast duck, mushroom medley, aged balsamic, grana padano	30.0	40.0

PESCE AND CARNE

Pesce Market fish, herb risotto	48.0
Saltimbocca di Pollo Chicken scaloppine, prosciutto, white mozzarella, lemon sage cream, rosemary garlic cubed potatoes	46.5
Agnello Coastal Hawkes Bay lamb loin, parsnip puree, asparagus, preserved lemon salsa, roasted macadamia, parsnip crisps, lamb jus	52.0
Filetto Chargrilled prime beef eye fillet steak, chimmichurri, potato au gratin, port wine jus	55.0
Surf and turf Chargrilled prime beef eye fillet, prawns, crispy fried polenta, sauce béarnaise	65.0

DOLCI

Dolce di Datteri Sticky date pudding, hot caramel, ginger ice cream, walnut crumble	22.0
Tiramisù Classic Italian layered dessert, espresso and marsala soaked savoiardi biscuit, whipped egg and mascarpone cream, valrhona cocoa	22.0
Torta di formaggio Citrus New York baked cheesecake, berry compote, raspberry coulis, whipped cream	22.0

VEGAN

Pane Di Lievito Madre Hand crafted artisan sourdough, river estate evo, Modena aged balsamic	18.0
Pizza all'Aglio Confit garlic pizza bread, olive tapenade	18.0
Olive Miste Scorched sicilian style mixed olives	14.0
Rucola Rocket, pear, white balsamic, river estate evo	18.0
Insalata Crunchita lettuce, Forvm chardonnay and mustard vinaigrette, toasted hazelnut and PONS organic Clementine evo	18.0
Risotto ai Funghi Mushroom medley, black truffle, aged balsamic	24.0 30.0
Verdure Daily seasonal vegetable ensemble	22.0
Patate al Rosmarino Cubed roasted potatoes, rosemary and garlic	22.0
Margherita Pizza Napoli tomato sauce, dairy and nut free cheese, semi roasted heirloom tomatoes, basil	28.0
Fungi e Spinaci Spinach puree base, dairy and nut free cheese, portobello mushroom, pinenut, and spinach	30.0

Food allergies

Please advise your wait person of any allergies prior to ordering. Our kitchen will do their best to accommodate your needs. While we take as much care as possible, we cannot guarantee that trace elements may not be present.

Gluten free

Gluten free options are available, and we make every effort to accommodate guests who are gluten-intolerant. Any meal ordered as 'Gluten-Free' will be prepared using thoroughly cleaned surfaces, separate utensils, pans & cooking water, but all food is cooked in the same area of our kitchen. If you are coeliac, please be aware that airborne particles & traces of gluten remain present throughout the kitchen and restaurant. For this reason, we cannot guarantee that any food prepared at Prego is 100% Gluten Free. All meals cooked in the deep fryer contain allergens and must be avoided by those with severe allergies.