
APERITIVI

PANE CIABATTA

Hand crafted loaf, River Estate EVO, Modena aged balsamic, whipped butter 18.0

PIZZA ALL' AGLIO

Garlic pizza bread, garlic mayo 14.0

ALIVI CUNZATI

Scorched Sicilian style mixed olives 14.0

FORMAGGIO COTTO

Baked lemon and thyme marinated cow feta, Arbequina olives, grilled bruschetta 18.0

GUINDILLA CHILLI PEPPERS

Pickled Guindilla chilli peppers 15.0

SHISHITO PEPPERS

Sea salted fried shishito peppers, oregano, crumbled goat feta 18.0

ARANCINI

Black truffle, pine nuts, white mozzarella, Grana Padano, black garlic, date mayo 24.0

PRIMI

AFFETTATI CULATELLO DI ZIBELLO

Culatello di Zibello Parma ham, pickled chillies, cipollini onions, Sicilian olives,
Prego stone baked finger baguettes 32.0

CRUDO DI PESCE

Sustainable line caught raw fish, orange, lime, green chilli and coriander juice,
Colonna lemon olive oil dressing, green chilli, onion salted lemon salsa 28.0

MUSSELS ESCABECHE

Fennel, saffron pickled green lip mussels, Guindilla and Espelette chillies, focaccia 27.0

BURRATA

Massimo's buffalo burrata, fire grilled peppers, black olive, basil, grilled ciabatta 32.0

RADICCHIO

Pickled chioggia beets, red onion, blackberry, lemon spiked whipped ricotta, lemon
tahini 27.0

COSTOLETTE

Slow braised beef short rib, XO paua sauce, creamed caramelised parsnip,
chargrilled witloof, date purée 31.0

SALSICCIA DI COTECHINO

Prego twice cooked pan fried pork Cotechino sausage, braised du puy lentils,
gremolata 28.0

INSALATE

RUCOLA

Rocket, pear, Grana Padano, white balsamic, River Estate EVO 18.0

INSALATA

Mixed leaf salad, toasted seeds, rosé vinegar, River Estate EVO 16.0

PASTA

SPAGHETTI AGIOLI

Salvagno olives, fresh chilli, garlic, olive oil, Italian parsley, feta 26.0 34.0

LINGUINE ALLA MARINARA

Prawn, mussels, cockles, seared rare tuna, white wine, chilli, garlic, Italian parsley 42.0

PAPPARDELLE

Fresh pappardelle, olive, lemon, anchovy and yogurt marinated braised Hawkes Bay lamb shoulder, cherry tomato, oregano, rocket, sheep milk labneh 40.0

TAGLIATELLE ALLE MAZZANCOLLE

Fresh tagliatelle, sautéed prawn tail meat, wild rocket, lemon, salsa verde 40.0

*Gluten free penne pasta available on request

PESCE and CARNE

PESCE

Market fish, herb risotto 48.0

SALTIMBOCCA DI POLLO

Chicken scaloppine, prosciutto, white mozzarella, lemon sage cream, rosemary and garlic confit pan roast gourmet potatoes 46.0

AGNELLO

Coastal Hawkes Bay cap on lamb loin, pan roasted shallots, garlic, artichoke, beetroot, cabbage, goat cheese, spiced olive, parmesan 48.0

COSTATA DI MANZO

Chargrilled 300gm 55 day aged scotch, sauce soubise, red wine garlic, veal and olive oil jus, grilled onion, gremolata 48.0

FILETTO

Prime beef eye fillet steak, blackened onion, potatoes au gratin, chimichurri 48.0

CONTORNI

VERDURE

Daily seasonal vegetable ensemble 18.0

POLENTA BIANCA

Crispy fried truffle salted parmesan polenta, Grana Padano 22.0

PATATE AL ROSMARINO

Prego rosemary, garlic, orange and red chilli sea salted pan roasted gourmet potatoes, 18.0

SPAGHETTI AGLIO E OLIO

Chilli, garlic, Italian parsley, parmesan, EVO 22.0

Food allergies: Please advise your wait person of any allergies prior to ordering and 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:** 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 and cooking water, but all food is cooked in the same area of our kitchen. If you are coeliac please be aware that airborne particles and 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.