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## APERITIVI

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### PANE CIABATTA

Daily Bread loaf, River Estate olive oil, aged balsamic, rosemary sea salt butter 16.0

### PIZZA ALL' AGLIO

Garlic pizza bread, aioli 14.0

### OLIVES

Selection of premium marinated olives 14.0

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## PRIMI

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### ARANCINI

Black truffle, pine nuts, white mozzarella, Grana Padano, date mayo 20.0

### PANE PIATTO

Flat bread, grilled zucchini, caramelized onion, black olive, stracciatella, salsa verde butter 26.0

### COSTOLETTE

Lamb ribs, smoked yogurt, black garlic, pickled onion, pomegranate 26.0

### MELAZANE

Peroni battered eggplant, cashew creama, red pepper pesto, fennel chilli jam 22.0

### PARFAIT D'ANATRA

Duck liver parfait, caramelised red onion and beetroot, pistachio, kumara sourdough 24.0

### BURRATA

Massimo's cow milk burrata, tomato relish, red onion agrodolce 28.0

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## INSALATE

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### RUCOLA

Rocket, pear, Grana Padano, white balsamic, olive oil 18.0

### VERDE

Salad greens, cucumber ribbons, crunchy bean sprouts, fresh herbs, spring onions, celery hearts, tomato, chardonnay vinegar, olive oil 18.0

### INSALATA MEDITERRANEA

Heirloom tomatoes, cucumber, olives, pickled onion, mint, goat cheese 22.0

Our kitchen contains large quantities of gluten based products. 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.

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## PASTA

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### SPAGHETTI AGIOLI

Salvagno olives, fresh chilli, garlic, olive oil, parsley, feta 22.0 28.0

### RIGATONI

Eggplant, tomato, capsicum, red onion, golden raisin, pine nuts, pangrattato 22.0 28.0

### PRIMEVERA

Linguine, spring veg, heirloom tomatoes, red pepper, mushroom, kale and cashew pesto 22.0 28.0

### SPAGHETTI ALLA STRACCIATELLA

Massimo's stracciatella, roasted bell pepper, tomato, chilli, oregano 34.0

### CACIO E PEPE

Casareccia, lemon, black peppercorn, parmigiana, Pecorino Romano, 22.0 28.0

### LINGUINE ALLA MARINARA

Prawn, mussels, cockles, tuna, white wine, garlic, chilli 38.0

\*Gluten free pasta available on request

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## PESCE and CARNE

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### PESCE

Market fish, herb risotto 44.0

### SALTIMBOCCA DI POLLO

Chicken scaloppine, prosciutto, white mozzarella, lemon sage cream, rosemary and garlic roast potato 42.0

### AGNELLO

Coastal spring lamb rack, chargrilled spring veg, salsa verde crème fraiche, beetroot, balsamico bianco 48.0

### FILETTO (220gm)

Chargrilled eye fillet, potato thyme gratin, café de Paris butter, port wine jus 46.0

### COSTATA DI MANZO

Pure South Island hand-picked 55 day grass fed chargrilled scotch fillet, gourmet potatoes, watercress, horseradish crème, chive, Italian XO butter 48.0

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## CONTORNI

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### VERDURE

Seasonal vegetables 18.0

### POLENTA BIANCA

Crispy parmesan polenta, Grana Padano, truffle salt 18.0

### PATATE AL ROSMARINO

Roasted potatoes, garlic, rosemary 18.0

### SPAGHETTI AGLIO E OLIO

Spaghetti, chilli, garlic, parsley, parmesan 19.5