
APERITIVI

PANE CIABATTA

Hand crafted artisan loaf, River Estate EVO, Modena aged balsamic, confit garlic, Italian parsley, smoked sea salt butter 18.0

PIZZA ALL' AGLIO

Garlic pizza bread, aioli 14.0

ALIVI CUNZATI

Warm Sicilian style mixed olives 14.0

FORMAGGIO COTTO

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

PRIMI

ARANCINI

Black truffle, pine kernals, white mozzarella, Grana Padano, black garlic, date aioli 24.0

PIZZETTA

Tomato jam, whipped Anabelle goat cheese, basil 26.0

CRUDO DI PESCE

Haku Kingfish, bitter orange and yuzu oil, capers, black olive, mandarin, coriander, finger lime 28.0

CARPACCIO

Prime beef fillet, horseradish mousse, fried capers, pomegranate pearls, rocket, shaved Manchego 28.0

ZUCCHINA FRITTELLE

Peroni battered zucchini, lemon and dill aioli, fennel, apple and onion agro dolce 26.0

INSALATE

RUCOLA

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

BURRATA

Massimo's cow's milk burrata, black garlic, basil, heirloom tomatoes, grilled bruschetta 28.0

RICOTTA AFFUMICATO

Roasted heirloom beets, harissa, smoked whipped ricotta, mint, Anabelle goat cheese 26.0

CAPRESE CON AGNELLO

Chargrilled lamb fillet, heirloom and vine ripened tomatoes, mozzarella and basil dressing 32.0

INSALATA

Mixed leaf salad, toasted seeds, rosé vinegar, River Estate EVO 28.0

PASTA

SPAGHETTI AGIOLI

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

LINGUINE ALLA MARINARA

Prawn, mussels, cockles, tuna, white wine, chilli, garlic, parsley 42.0

PAPPARDELLE D'AGNELLO

Fresh pappardelle, Hawkes Bay lamb shoulder, cherry tomato, oregano, rocket, sheep milk labnah, anchovy 40.0

SPAGHETTI AGLIO E OLIO

Chilli, garlic, Italian parsley, parmesan, EVO 24.0 32.0

TAGLIATELLE ALLE MAZZANCOLLE

Tiger prawn tail meat, salsa verde 40.0

*Gluten free 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 roast potatoes 46.0

AGNELLO

Pan roasted cap on lamb loin, artichoke pesto, roast parsnips, spinach and basil dressing, lamb gravy 48.0

COSTATA DI MANZO (300gm)

South Island grass fed 55 day aged Black Angus scotch fillet, garlic rosemary sauté potatoes, black garlic puree, chermoula salsa 48.0

FILETTO

Savanna eye fillet, dauphenoise potatoes, chargrilled asparagus, parmesan, red wine butter 49.0

CONTORNI

VERDURE

Daily seasonal vegetable ensembles 18.0

PATATE AL ROSMARINO

Roasted potatoes, garlic, rosemary, truffle, parmesan 18.0

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.