

Takeaway Menu

Phone 376 3095

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

PRIMI

Costolette	Slow braised beef short rib, XO pava 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

PIZZA

Margherita	Napoli tomato sauce, Clevedon buffalo mozzarella, semi roasted heirloom tomatoes, basil	27.0
Pepperoni	Tomato ragù, mozzarella, pepperoni	26.0
Alla Salsiccia	Tomato, Napoli Salsiccia pepperoni salami, Kalamata olives, chilli oil	29.0
Vegetariana	Tomato ragù, mozzarella, roasted butternut, rosemary and garlic potatoes, feta, Kalamata olives, artichokes, toasted pine nuts	28.0
Funghi	Tomato ragù, mozzarella, roasted mushroom medley, roasted garlic, confit garlic, Grana Padano	29.0
Frutti di Mare	Tomato ragù, mozzarella, white fish fillet pieces, prawns, mussels, lemon and dill crème fraîche, gremolata	34.0
Cinque Formaggi	White sauce, mozzarella, gorgonzola dolce, smoked provolone, parmesan, Pecorino	30.0
Gamberi	Tomato ragù, mozzarella, prawns, chorizo, semi-dried tomatoes, Italian parsley	34.0
Prosciutto	Tomato ragù, mozzarella, prosciutto, rocket, truffle oil	34.0

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

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

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

CLASSICS

Calamari Fritti Fried calamari, aioli, rocket, lemon	28.0
Caesar Romaine cos, bacon, poached egg, croutons, Parmigiano Reggiano, garlic and anchovy dressing	28.0
Spaghetti alla Bolognese Beef, pork and pancetta, red wine and tomato ragù, Grana Padano	28.0 36.0
Fettucine Alfredo Chicken, bacon, mushroom, sage, cream	28.0 38.0
Risotto all'anatra Roast duck, mushroom medley, aged balsamic, Grana Padano	28.0 38.0

DOLCI

Dolce di Datteri Sticky date pudding, hot caramel, ginger ice cream, walnut crumble	18.0
Tartufo Valrhona chocolate cocoa nib, date truffle, almond torte slice, raspberry sauce	18.0
Tiramisù Classic Italian layered dessert, espresso and marsala soaked Savoiardi biscuit, whipped egg and mascarpone cream, Valrhona cocoa	18.0

VEGAN

Pane Ciabatta Hand crafted loaf, River Estate EVO, Modena aged balsamic, confit garlic, Italian parsley	18.0
Pizza all'Aglio Garlic pizza bread, olive tapenade	14.0
Alivi Cunzati Scorched Sicilian style mixed olives	14.0
Rucola Rocket, pear, white balsamic, River Estate EVO	18.0
Insalata Mixed leaf salad, toasted seeds, rosé vinegar, River Estate EVO	16.0
Risotto ai Funghi Medley mushroom, black truffle, aged balsamic	24.0 30.0
Spaghetti Aglio e Olio Chilli, garlic, Italian parsley, EVO	22.0
Verdure Daily seasonal vegetable ensemble	18.0
Patate al Rosmarino Prego rosemary, garlic, orange and red chilli sea salted pan roasted gourmet potatoes	18.0
Margherita Pizza Napoli tomato sauce, dairy and nut free cheese, semi roasted heirloom tomatoes, basil	27.0
Vegetariana Pizza Tomato ragù, dairy and nut free cheese, roasted butternut, rosemary and garlic potatoes, Kalamata olives, artichokes, toasted pine nuts	28.0
Funghi Pizza Tomato ragù, dairy and nut free cheese, roasted mushroom medley, roasted garlic, confit garlic	29.0
Tartufo Valrhona chocolate cocoa nib, date truffle, almond torte slice, raspberry sauce	18.0

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