

Takeaway Menu

Phone 376 3095

APERITIVI

Pane Ciabatta	Artisan loaf, River Estate olive oil, aged balsamic, rosemary sea salt butter	18.0
Pizza all' Aglio	Garlic pizza bread, aioli	14.0
Olives	Selection of premium marinated olives	14.0

PRIMI

Arancini	Black truffle, pine nuts, white mozzarella, Grana Padano, date mayo	20.0
Pizzetta	Flat bread, truffle rosemary butter, caramelised onion, Massimo's stracciatella, burnt leek oil, aged balsamic	26.0
Costolette	Lamb belly, caramelised Medjool dates and black garlic, red pepper, semi-dried tomatoes, Annabelle's goat's cheese	28.0
Burrata	Massimo's cow's milk burrata, tomato relish, red onion agrodolce	26.0
Guanciale di Manzo	Cocoa braised beef cheek, fennel & celeriac remoulade, candied hazelnut	26.0

INSALATE

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

PIZZA

Margherita	Napoli style tomato, buffalo mozzarella, basil	26.5
Salami	Italian salami, white mozzarella, parsley	26.0
Prego Capricciosa	Crispy bacon, artichoke, olives, mushroom	28.0
Speziata	Spiced lamb, friarielli, caramelised onion, white mozzarella, mint, feta, pesto	30.0
Alla Salsiccia	Pepperoni, kalamata olives, tomato, chilli	28.0
Funghi	Tomato ragù, mushroom medley	28.0
Vegetariana	Zucchini, tomato, eggplant, basil, spinach, aged balsamic	28.0
Bianca	Truffle mushrooms, white mozzarella, ham, rocket, Grana Padano	30.0
Diavola	Spicy chorizo, chicken, capsicum, jalapeño, smoked provolone	32.0
Gamberi	White Tiger prawns, chorizo, semi-dried tomatoes, parsley	34.0
Prosciutto	Prosciutto, buffalo mozzarella, rocket, white truffle oil	34.0
Calzone	Deep dish calzone, pork fennel & sage ragù, creamy sweet leeks, chorizo, caramelised onion	36.0

PASTA

Spaghetti Agioli	Salvagno olives, fresh chilli, garlic, olive oil, parsley, feta	24.0	30.0
Rigatoni	Eggplant, tomato, capsicum, red onion, golden raisin, pine nuts, pangrattato	24.0	30.0
Fettucine Alfredo	Chicken, mushroom, bacon, sage, cream	28.0	38.0
Spaghetti alla Puttanesca	Ortiz anchovies, heirloom tomato, capers, olives, red pepper, Italian parsley	27.0	34.0
Gnocchi	Potato gnocchi, Massimo's stracciatella, cavolo nero, baby spinach, pecorino romano, parsley oil		36.0
Linguine alla Marinara	Prawn, mussels, cockles, tuna, white wine, garlic, chilli		38.0
Pappardelle all'Agnello	Slow braised aromatic spiced lamb ragù, gremolata		38.0

PESCE AND CARNE

Pesce Market fish, herb risotto		46.0
Saltimbocca di Pollo Chicken scaloppine, prosciutto, white mozzarella, lemon sage cream, rosemary and garlic roast potato		44.0
Agnello Coastal lamb leg, butternut pumpkin, caponata, pistachio, rosemary, red wine jus		48.0
Filetto 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

CLASSICS

Vitello Tonnato Seared tuna, roast veal, crispy capers, tuna mayonnaise		28.0
Calamari Fritti Calamari, aioli, rocket		28.0
Caesar Baby cos, poached egg, bacon, croutons, Parmigiano Reggiano, anchovy dressing		26.0
Spaghetti alla Bolognese Beef, pork and pancetta, red wine and tomato ragù, Grana Padano		34.0
	27.0	
Risotto all'anatra Roast duck, mixed mushrooms, aged balsamic, Grana Padano	28.0	38.0
Surf and Turf Chargrilled eye fillet, tiger prawns, crispy polenta, béarnaise sauce		48.0
Prego Pie Garlic parmigiano mash, green pea crush, port wine jus		36.0

CONTORNI

Verdure Seasonal vegetables		18.0
Patate al Rosmarino Roasted potatoes, garlic, rosemary		18.0
Puré di Patate Garlic, parmesan, potato mash		18.0
Polenta Bianca Crispy parmesan polenta, Grana Padano, truffle salt		22.0
Spaghetti Aglio e Olio Spaghetti, chilli, garlic, parsley, parmesan		24.0

DOLCI

Dolce di Datteri Sticky date pudding, hot caramel, ginger ice cream, walnut crumble		18.0
Baked Cheesecake Rhubarb, vanilla crème		18.0
Tartufo Valrhona cocoa, cashew, raspberries, orange, pistachio		18.0
Tiramisù Traditional espresso dessert		18.0

VEGAN

Pizza all'Aglio Garlic pizza bread, black olive tapenade		14.0
Olives Selection of premium marinated olives		14.0
Rigatoni Caponata, tomato, vegan parmesan, pangritata	24.0	30.0
Spaghetti Chilli, garlic, tomato, feta, fresh herbs	22.0	28.0
Spaghetti alla Napoletana Tomato, basil, garlic, olive oil	20.0	26.0
Risotto al Pomodoro Tomato, basil, baby spinach, pinenuts, black olives, parmesan	24.0	30.0
Risotto ai Funghi Medley mushroom, black truffle, aged balsamic	24.0	30.0
Margherita Pizza Vegan mozzarella, basil and tomato		26.5
Funghi Pizza Mushroom medley, rocket, truffle oil		28.0
Vegetariana Pizza Zucchini, tomato, eggplant, basil, spinach, aged balsamic		28.0

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.