

Takeaway Menu

Phone 376 3095

APERITIVI

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

PRIMI

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
Burrata Massimo's cow milk burrata, tomato relish, red onion agrodolce	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
Insalata Mediterranea Heirloom tomatoes, cucumber, olives, pickled onion, mint, goat cheese	22.0

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 Mushroom medley, thyme, walnuts, feta, aged balsamic	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	32.0
Prosciutto Prosciutto, buffalo mozzarella, rocket, white truffle oil	32.0
Calzone Deep dish calzone, ham, pepperoni, chicken, chilli, caramelised onion	36.0

PASTA

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
Fettucine Alfredo Chicken, mushroom, bacon, sage, cream	26.0	36.0
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, toato, chilli, oregano		34.0
Cacio e Pepe Black peppercorn, Pecorino Romano, Grana Padano, lemon	22.0	28.0
Spaghetti alla Bolognese Beef, pork and pancetta, red wine and tomato ragù, Grana Padano	22.0	32.0
Linguine alla Marinara Prawn, mussels, cockles, tuna, white wine, garlic, chilli		38.0

PESCE AND CARNE

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 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
Risotto all'anatra Roast duck, mixed mushrooms, aged balsamic, Grana Padano	36.0
Surf and Turf Chargrilled eye fillet, tiger prawns, crispy polenta, béarnaise sauce	48.0

CONTORNI

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

DOLCI

Dolce di Datteri Sticky date pudding, pears, ginger ice cream, hot caramel	18.0
Tartufo Valrhona cocoa, cashew, raspberries, orange, pistachio	18.0
Tiramisù Traditional espresso dessert	18.0

VEGAN

Pane Ciabatta Daily Bread loaf, River Estate olive oil, aged balsamic	14.0
Olives Selection of premium marinated olives	12.0
Spaghetti Garlic, lemon, tomato, crispy capers, Italian parsley	28.0
Spaghetti alla Napoletana Tomato, basil, garlic, olive oil	26.0
Rigatoni Caponata, tomato, vegan parmesan, pangritata	28.0
Risotto ai Funghi Medley mushroom, black truffle, aged balsamic	28.0
Margherita Pizza Vegan mozzarella, basil and tomato	26.0
Funghi Pizza Mushroom medley, pine nuts, rocket, truffle oil	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.